

# EDGE HOTEL

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WEDDING PACKAGES

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# WELCOME!

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Thank you for inquiring about the Edge Hotel for your wedding venue! The Edge Hotel has beautiful indoor and outdoor wedding venues located directly on the Gulf on Clearwater Beach. Check out below our different venues available.

## Water's Edge Ballroom

Water's Edge Ballroom offers over 1,700 square feet of function space with a large adjoining pre-function area with the ability to accommodate up to 140 guests. An attached covered veranda spans the length of our ballroom, offering an unforgettable view of Clearwater Beach, and the night lights of the Clearwater Harbor.

## Jimmy's On The Edge

Jimmy's On The Edge Rooftop Bar features panoramic views of Clearwater Beach. Guests can dine by our 24-foot long fire pit or enjoy sporting events on a crystal clear 300 square foot projection screen television. Jimmy's On The Edge offers fresh Florida cuisine, a vast array of craft beer, fine wines, and tropical drinks.

## 505 At The Edge

Looking for the most intimate space to celebrate with your loved ones? Our 505 space would be perfect for you and your guest. Located in our lobby, it features a semi-private space and easy access to views of the Gulf!

*Special requests or menus will be considered and planned for.  
Please consult your wedding planner in our Sales office for a specific proposal.*

# Ceremonies at The Edge

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## 505 at The Edge

Looking for an intimate setting to say those vows? Nestled on the lobby floor, Our 505 space offers a warm and elegant setting with sweeping views of the Gulf, creating a serene coastal backdrop as couples exchange vows. This intimate setting makes it perfect for small gatherings, blending comfort with stunning seaside scenery for a truly memorable celebration.



## Gulf Front Deck

Featured on the ground floor of the Edge, our Gulf Front Slab offers those gorgeous views of the Gulf while you say your "I Do's!" This space is the ideal location for pre-wedding activities and wedding ceremonies.



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Please consult your wedding planner in our Sales office for a specific proposal.*

# Rehearsal Dinner Buffets

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## Low Country Feast - \$58

Fresh seasonal fruit display  
Marinated vegetable pasta salad, creamy coleslaw  
Corn bread with whipped butter  
Sliced barbeque beef brisket  
Hickory baby back ribs  
Catfish with a corn salad and roasted root vegetables  
Baked beans, three-cheese mac-n-cheese  
Pecan pie, peach cobbler, and strawberry shortcake

## The Edge - \$60

Mixed green salad with mandarin oranges, fresh berries, candied pecans, feta cheese, and an Orange citrus vinaigrette  
Domestic cheese board with crackers and breads

Parmesan Encrusted Snapper  
Mojo Roast Pork  
Chicken Fricassee

Asiago scalloped potatoes and island rice  
Fresh seasonal vegetables  
Key lime pie, cheesecake, and coconut cream pie

## Mandalay - \$62

Fresh seasonal fruit display, domestic cheese board, bruschetta display  
Mixed greens with selection of toppings and dressings  
Chef carved roast sirloin of beef with cocktail buns and assortment of condiments  
Key West chicken marinated in key lime juice, honey, garlic, cilantro, and grilled  
Buttered gnocchi, cheese ravioli, and oven roasted vegetables.  
Bananas Foster cheesecake, chocolate mousse torte, and caramel apple pie

*A service charge and sales tax will be added to all food and beverage. Pricing is subject to change.  
Please inquire about special dietary needs or custom menu selections.*

# Hors d'Oeuvre Reception

\$110 per person

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## Bar Service

Four (4) hour Open Call Brand Bar

Includes: Bacardi, Bombay, Captain Morgan, Dewars Scotch, Jim Beam, Jose Cuervo, Malibu, Seagram's 7, Tito's, Beer Selection, House Wine, and Soda.

## Displays

Fresh Fruit Display & Domestic and Imported Cheese Board  
Display

## Chef's Carving Station

Choice of Maple and Brown Sugar Glazed Ham, or Citrus and Herb Turkey Breast  
with Cocktail Buns and Condiments

*Upgrade to Pepper Crusted Prime Rib - \$8.00++ per person*

## Cold Selections

*\*Choice of Three (3)*

Caprese Bruschetta, Assorted Fruit Display, Shrimp Canapes  
Seared Ahi Tuna on Cucumber with Wasabi  
Beef and Carmelized Onion Crostini  
Smoked Salmon and Lox  
Chive Cream Cheese on Bagel Crostini

## Hot Selections

*\*Choice of Four (4)*

Crab Cakes with Mango Salsa, Bacon Wrapped Shrimp,  
Crab Rangoon's with Sweet and Sour Sauce,  
Coconut Shrimp with Orange Dipping Sauce,  
Cilantro Lime Chicken Wings, Beef Empanadas,  
Petite Beef Wellington, Vegetable Spring Rolls

*A service charge and sales tax will be added to all food and beverage. Pricing is subject to change.  
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# On The Edge Buffet

\$132 per person

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## Bar Service

Four (4) hour Open Call Brand Bar

Includes: Bacardi, Bombay, Captain Morgan, Dewars Scotch, Jim Beam, Jose Cuervo, Malibu, Seagram's 7, Tito's, Beer Selection, House Wine, and Soda.

## Hors d'Oeuvres Reception

\*One (1) Hour of Service\*

Domestic and Imported Cheese Board Display

\*Choice of Three (3)

Caprese Bruschetta, Cilantro Lime Chicken Wings, Crab Cakes with Mango Salsa, Crab Rangoon with Sweet and Sour Sauce or Vegetable Spring Rolls

## Dinner Service

*\*Limited to 1 ½ Hours of Service\**

*All dinner buffets are served with chef's choice seasonal vegetables, warm rolls and butter, fresh brewed coffee, and iced tea*

Mixed Greens Salad with an array of toppings and dressings

## Entrees

*\*Choice of Two (2)*

Sliced Roast Sirloin of Beef, Roast Pork Loin, Pan Seared Herb Chicken Breast, Citrus Brined Turkey Breast with Gravy, Grilled Salmon, Parmesan Crusted Baked Cod

## Sides

*\*Choice of Two (2)*

Mashed Potatoes, Wild Rice Blend, Mushroom Risotto, Oven Roasted Red Potato, Au Gratin Potato, Gnocchi Gorgonzola, Roasted Sweet Potatoes, Fettuccine Alfredo, Forbidden Rice, Farfalle and Marinara

*A service charge and sales tax will be added to all food and beverage. Pricing is subject to change. Please inquire about special dietary needs or custom menu selections.*

# Diamond Edge Buffet

\$154 per person

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## Bar Service

Four (4) hour Open Call Brand Bar

Includes: Bacardi, Bombay, Captain Morgan, Dewars Scotch, Jim Beam, Jose Cuervo, Malibu, Seagram's 7, Tito's, Beer Selection, House Wine, and Soda.

## Hors d'Oeuvres Reception

\*One (1) Hour of Service\*

Domestic and Imported Cheese Board Display or  
Antipasto Display  
Choice of Four (4)

Caprese Bruschetta, Melon Skewers with Prosciutto, Seared Tuna on Cucumber Rounds with Wasabi, Vegetable Spring Rolls, Beef and Onion Crostini, Crab Cakes with Mango Salsa, Bacon Wrapped BBQ Shrimp, Coconut Shrimp with Orange Dipping Sauce, Crab Rangoon, Chicken & Lemongrass Pot Stickers, Cilantro Lime Chicken Wings, Mini Beef Wellington, Salmon and Lox Crostini

## Dinner Service

*\*Limited to 1 ½ Hours of Service\**

*All dinner buffets are served with chef's choice seasonal vegetables, warm rolls and butter, fresh brewed coffee, and iced tea*

Caesar Salad or Mixed Greens Salad with an array of toppings and dressings

## Chef Carving Station

Prime Rib of Beef - Chef carved to order with au jus and horseradish sauce

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*A service charge and sales tax will be added to all food and beverage. Pricing is subject to change.  
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# Diamond Edge Buffet

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## Entree's

*Choice of Two (2)*

Chicken Saltimbocca, Parmesan Crusted Snapper, Chicken Fricassee,  
Lime Marinated Flank Steak, Spinach and Ricotta Stuffed Pork Loin,  
Grouper with Aurora Sauce, Lamb Shank Ossobuco

## Sides

*Choice of Two (2)*

Wild Rice Blend, Mushroom Risotto, Roasted Red Potatoes, Gnocchi  
Gorgonzola, Asiago Scalloped Potatoes, Mashed Potatoes, Roasted  
Sweet Potatoes, Au Gratin Potatoes, Forbidden Rice, Farfalle, Tortellini



*A service charge and sales tax will be added to all food and beverage. Pricing is subject to change.  
Please inquire about special dietary needs or custom menu selections.*



# Water's Edge Plated Service

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## Bar Service

Four (4) hour Open Call Brand Bar

Includes: Bacardi, Bombay, Captain Morgan, Dewars Scotch, Jim Beam, Jose Cuervo, Malibu, Seagram's 7, Tito's, Beer Selection, House Wine, and Soda.

## Hors d'Oeuvres

*\*Limited to One (1) Hour of Service\**

*Choice of Four (4)*

Fresh Fruit Display, Domestic & Imported Cheese Display  
Caprese Bruschetta, Vegetable Spring Rolls, Petite Beef Wellington  
Crab Rangoon's, Crab Cakes, Coconut Shrimp, Bacon Wrapped Scallops,  
or Thai Chili Pork Belly Skewers

## Dinner Selections

*\*Dinner selections are priced per person.*

*All dinners are served with Chef's choice of Fresh Seasonal Vegetables, Choice of Potatoes, Warm Rolls and Butter, Fresh Brewed Coffee and Iced Tea.\**

**Beef Tenderloin**  
with a Mushroom  
Demi-Glace.  
**129**

**Braised Short Rib**  
with an Herb  
Demi-Glace.  
**114**

**Stuffed Pork Chop**  
with Spinach, Bacon,  
and Ricotta Cheese.  
**98**

**Key West Chicken**  
with honey, garlic,  
cilantro, and lime  
pineapple salsa.  
**102**

**Chicken Mandalay**  
with a choice of sauce.  
(Chicken Fricassee,  
Aurora, or Princess  
Vodka)  
**102**

**Parmesan  
Encrusted Snapper**  
in a golden  
parmesan crust and  
aurore sauce.  
**109**

**Grilled Salmon**  
with citrus beurre  
Blanc.  
**107**

**Tenderloin Filet,  
Chicken Breast Duet**  
Mushroom demi-glace,  
and pineapple salsa  
**121**

**Tenderloin Filet and  
Salmon**  
Mushroom demi-  
glace, and citrus  
beurre Blanc.  
**125**

## Starch Choices

*Island Rice, Baked Potato, Roasted Reds, Au Gratin, Risotto, Roasted Sweet Potato, Forbidden Black Rice, Farfalle in Alfredo, Tortellini in Marinara*

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# Beverage Offerings

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## Hosted Bar Packages

	House Brands	Call Brands	Premium Brands
1 Hour Service	17	21	25
2 Hour Service	26	30	34
Each Additional Hour	10	12	14

*Above pricing is per person plus service charge and sales tax based on guest guarantee. Packages include cocktails, house wine, domestic beer, and sodas. Packages do not include liquor by the shot or bottle wine service with dinner.*

## Call Brands

Bacardi, Bombay, Captain Morgan, Jim Beam, Jose Cuervo, Dewars Scotch, Malibu, Seagram's 7, Tito's Vodka

## Premium Brands

Absolut Vodka, Appleton Estates Rum, Bombay Sapphire, Dewar's White Label, Jack Daniels, Ketel One, Makers Mark Bourbon, Grey Goose Vodka, Tanqueray Gin, Patron Silver

## Beer, House, and Sodas Package

1 Hour	2 Hours	3 Hours	4 Hours
\$15	\$25	\$33	\$40

*Above pricing is per person plus service charge and sales tax based on guest guarantee. Substitutions can be quoted.*

## Wine and Champagne

*750 ml bottles serving approximately 4.5 glasses per bottle*

House Wine	29
(Chardonnay, Pinto Grigio, Sauvignon Blanc, Merlot, White Zinfandel, Cabernet Sauvignon)	
Korbel Brut	38
Asti Spumante	33

*Specific wine brands can be quoted*

# Beverage Offerings

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## Cash Bar

*Bar Set Up Fee Required at \$100.00*

House Brand	\$7.25
Call Brand	\$8.50
Premium Brand	\$9.50
Top Shelf	\$11.50
House Wine (Glass)	\$7.00
Soda (Glass)	\$3.50
Can Beer (Domestic)	\$6.00
Can Beer (Premium/Import)	\$7.00

## Bar Policies & Specifications

We provide one (1) bartender for bars less than 100 guests. If additional bartenders are required, a fee of \$150.00 per bartender will apply.

For staffed bars less than two (2) hours, an \$150.00 fee will apply

Shots are not included in bar packages

No alcoholic beverages of any kind may be brought into the hotel from any outside sources.



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