



EDGE HOTEL  
CLEARWATER BEACH

# MEETINGS & EVENTS

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# ***THE WATER'S EDGE***

## ***Refreshments***

Freshly Brewed Coffee (Regular or Decaf)	\$45 per gallon
Infused Water (Lemon/Lime, Cucumber, or Orange)	\$17 per gallon
Iced Tea with Lemon	\$30 per gallon
Lemonade	\$25 per gallon
Fruit Juices (Assorted Bottles)	\$4 each
Bottled Water	\$3 each
Hot Teas	\$2 each
Coke Products	\$4 each

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## ***Fresh Bakery***

Muffins, Danish, or Donuts	\$35 dozen
Croissants, Scones, or Cinnamon Rolls	\$40 dozen
Bagels with Cream Cheese	\$40 dozen
Fresh Baked Cookies	\$20 dozen
Assorted Dessert Bars	\$28 dozen

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## ***Snacks & More***

Granola Bars	\$3 each
Assorted Yogurts	\$4 each
Single Serving Pretzels or Potato Chips	\$3 each
Tortilla Chips with House Made Fire Roasted Salsa	\$3 per person
Hummus Dip with Pita Chips	\$4 per person
Seasonal Fresh Fruits and Berries	\$4 per person

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.

# ***Refreshment Breaks***

Minimum of 25 guests. Limited to one (1) hour of service.

## ***Fresh and Healthy - \$19***

Seasonal Fruit and Berries, Assorted Yogurts, Granola Bars, Selection of Domestic Cheeses, Hummus Dip with Pita Chips and Lemon Lime Infused Water

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## ***Ball Park - \$19***

Warm Pretzel Bites with Cheese Dip, Peanuts, Popcorn and Cracker Jacks, Mini Candy Bars, and Assorted Coke Products

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## ***Sweet Success - \$20***

Assorted Dessert Bars, M&M Cookies, Macadamia Nut Cookies, Assorted Mini Fruit Tarts, Whole Milk and Assorted Coke Products

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# ***Breakfast – Buffets***

*Priced per person based on 1 ½ hours of service.*

*Minimum of 25 persons required.*

*All Buffets include Fresh Brewed Coffee and Chilled Orange Juice*

## ***Classic Continental – \$25***

Seasonal Fruit and Berries, Assortment of Muffins and Pastries with Butter, Jelly, and Preserves, and Assorted Yogurts.

## ***Sunshine Buffet – \$29***

Seasonal Fruit and Berries, Assorted Pastries with Butter, Jelly, and Preserves, Scrambled Eggs, Smoked Bacon, Sausage, and Breakfast Potatoes.

## ***The Edge – \$34***

Seasonal Fruit and Berries, Assortment of Muffins and Pastries with Butter, Jelly, and Preserves, Assorted Yogurts, Scrambled Eggs, Smoked Bacon, Sausage, Breakfast Potatoes, Bananas Foster French Toast with Syrup.

## ***Bayside Brunch – \$45***

Assortment of Fresh Baked Pastries, Seasonal Fresh Fruit, Cheeseboard Display, Marinated Vegetable Pasta Salad, Scrambled Eggs, Applewood Smoked Bacon, Country Ham, O'Brien Potatoes, Bananas Foster French Toast with Syrup, Eggs Benedict, Sausage Gravy, and Warm Biscuits with Honey Butter

A service charge and sales tax will be added to all food and beverage. Pricing is subject to change.  
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# ***Lunch – Buffets***

*Priced per person based on 1 ½ hours of service.*

*Minimum of 25 persons required.*

*All Buffets include Fresh Brewed Coffee and Iced Tea*

## ***Water's Edge Deli – \$31***

Tomato and Cucumber Chopped Greens Salad, Creamy Coleslaw, Potato Salad, Sliced Roast Turkey, Smoked Ham, Roast Beef and Genoa Salami, Sliced Swiss, Cheddar, Provolone, and Havarti Cheese, Lettuce, Tomato, Red Onion, and Dill Pickles, Assorted Bakery, Fresh Breads and Buns, Condiments and an Assortment of Dessert Bars

## ***Southwest Taco Bar – \$31***

Choice of Mojo Pulled Pork, Chicken Fajitas, or Seasoned Ground Beef, Guacamole, Pico De Gallo, Refried Beans, Spanish Rice, Grilled Onion and Peppers, Cheese, Lettuce, Tomato, Sour Cream, Ripe Olives, Corn and Four Tortillas, Churros.

## ***Classic Grille – \$33***

Loaded Macaroni Salad, Creamy Coleslaw, Kettle Chips, Selection of Seasonal Fruits, Char Grilled Hamburgers, BBQ Chicken Breasts, Bacon and Molasses Baked Beans, Potato Salad, Sliced Swiss and Cheddar Cheese, Lettuce, Tomato, Red Onion and Dill Pickles, Brioche and Onion Buns, Assorted Condiments and Assorted Cookies.

## ***Italian Shore – \$39***

Classic Caesar Salad, Antipasto Display of Grilled and Marinated Vegetables and Cheeses, Cheese Ravioli Alfredo, Shrimp Scampi, Chicken Saltimbocca, Lasagna Bolognese, Warm Garlic Breadsticks and Tiramisu

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

## ***"On The Run" - \$24***

Choice of Roast Beef, Honey Cured Ham or Roasted Turkey on a flaky croissant or as a wrap, with Cheese, Lettuce, Onion and Tomato. Includes Coleslaw, Potato Chips, Fresh Baked Cookie, and a Bottled Water or Soda.

## ***Lunch – Plated***

*All plated lunches include a House Salad, Warm Rolls and Butter, Seasonal Vegetables, and Fresh Brewed Coffee and Iced Tea*

### ***Pan Seared Chicken - \$26***

Pan seared Breast with an Herb Jus sauce and served with a Cheese and Mushroom Risotto

### ***Key West Chicken - \$26***

Breast of Chicken, Marinated, with Key Lime, Garlic, Honey, and Cilantro. Grilled and served with Island Rice.

### ***Honey Glazed Salmon - \$29***

Marinated in Honey, Soy, Balsamic and Ginger seared and glazed. Served with Udon Noodles in a Yakitori sauce.

### ***Herb Roasted Beef Roast - \$31***

Herb Roasted Medium, Sliced, and Served with roasted Red Potatoes.

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.

# ***Salad and Sandwich Selections***

*All selections include Fresh Brewed Coffee and Iced Tea*

## ***Chicken Salad Wrap - \$23***

House made Chicken Salad, Parmesan, Bibb Lettuce, chopped Tomato and a Cucumber Aioli wrapped in a Tortilla and served with Red Potato Salad.

## ***Cobb Salad - \$23***

Grilled Chicken, Bleu Cheese Crumbles, Diced Tomato, Chopped Bacon, Hard Boiled Egg and Red Onion, arranged over Mixed Greens with a selection of dressings and a Warm Roll with Butter.

## ***Turkey and Avocado Croissant - \$24***

Sliced Turkey, Provolone, Avocado, Tomato, Spring Greens and Pesto Aioli on a Flaky Croissant, served with Pasta Salad.

## ***Turkey Club - \$24***

Roast Turkey, Gouda, Crisp Bacon, Lettuce, Tomato, and a Smokey Tomato Aioli on Multi Grain served with house potato chips and a Dill Pickle spear.

## ***Edge Waldorf Salad - \$25***

Red Grapes, Walnuts, Apples and Feta cheese, Crasians, and White Meat Chicken, all folded in to a sweet yogurt dressing over a bed of Mixed Greens.

A service charge and sales tax will be added to all food and beverage. Pricing is subject to change.  
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# ***Hors D'Oeuvres***

*Priced per 50 pieces*

## ***Cold D'Oeuvres***

Caprese Bruschetta	\$130
Beef Crostini	\$150
Seared Tuna with Cucumber, Pickled Ginger, and Wasabi	\$160
Cocktail Shrimp	\$165
Avocado Toast with Radish	\$130
Salmon Lox	\$135
Ceviche & Plantain Chips	\$165
Sundried Tomato & Goat Cheese Crostini	\$150
Shrimp & Tzatziki Cucumber Rounds	\$165

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## ***Hot D'Oeuvres***

Coconut Shrimp with Orange Dipping Sauce	\$150
Crab Cakes with Mango Salsa	\$160
Hawaiian Chicken Skewers	\$155
Bacon Wrapped Shrimp w/ Garlic Butter	\$170
Cilantro Lime Chicken Wings	\$115
Beef Empanadas	\$140
Mini Beef Wellingtons	\$165
Chicken Lemongrass Potstickers with Teriyaki Sauce	\$125
Bacon Wrapped Scallops with Garlic Butter	\$170
Crab Rangoon with Sweet & Sour	\$130
Vegetable Spring Rolls	\$115
Thai Chili Pork Belly Skewers	\$155
Crab Stuffed Mushrooms	\$130

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.



# Displays

*Each serves approximately 30*

Crudité Display	\$95
Seasonal Fruit Display	\$120
Cheeseboard Display	\$120
Jimmy's Fish Spread with Crackers	\$110
Antipasto Display	\$175
<i>Imported and Domestic Cheeses, Meats, Vegetables, and Breads</i>	
Seafood Display	\$295
<i>Oysters on the half shell (3 dozen), Large Cocktail Shrimp (3 dozen), Crab Clusters (2#), Mussels (3#), Ahi Tuna (3#), and a selection of sauces and condiments</i>	

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## Stations

*A minimum of 2 stations must be purchased or other food minimum met*

### **Salad Bar - \$20**

Mixed Greens, Spinach, Croutons, Cheese, Cucumbers, Tomatoes, Broccoli, Onions, Carrots, Bacon Bits, and Assorted Dressings

### **Baked Potato Bar - \$21**

Large Baked Potatoes, Shredded Cheddar Cheese, Corn Kernels, Bacon Bits, Broccoli Florets, Green Onions, with Sour Cream and Butter

### **Nachos Station - \$22**

Tortilla Chips, Seasoned Ground Beef, Cheese Sauce, Shredded Pepper Jack Cheese, Diced Onions, Diced Tomato, Jalapenos, Black Olives, Shredded Lettuce, and Sour Cream

### **Pasta Station - \$24**

Penne Pasta, Linguini, Marinara Sauce, Alfredo Sauce, Sliced Italian Sausage, Mini Meatballs, Mushrooms, Olives, Roasted Pepper Strips, and Parmesan Cheese

A service charge and sales tax will be added to all food and beverage. Pricing is subject to change.  
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# ***Dinner – Plated***

*\*Limited to 2 selections\**

*All plated dinners include choice of House Salad or Caesar salad, Warm Rolls and Butter, Seasonal Vegetables, and Fresh Brewed Coffee and Iced Tea*

## ***Stuffed Pork Chop – \$41***

Spinach and Ricotta Stuffed Pork Chop wrapped in Bacon and braised until tender

## ***Chicken Fricassee – \$44***

Breast of Chicken pan seared and finished in a white wine cream sauce

## ***Key West Chicken – \$44***

Breast of Chicken Grilled and Marinated in Garlic and Lime

## ***Parmesan Crusted Red Snapper – \$48***

Golden Brown Parmesan Encrusted Red Snapper Fillet and Aurora Sauce

## ***Braised Short Rib – \$48***

Served with an Herbed Demi Glace

## ***Beef Tenderloin – \$69***

Grilled to a perfect Medium and served with a Mushroom Demi Glace

## ***Starch Selections***

Island Rice  
Au Gratin  
Risotto  
Farfalle

Baked Potato  
Garlic Mashed  
Roasted Sweet Potato  
Tortellini

Roasted Baby Reds  
Wild Rice Blend  
Fettuccini Alfredo

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

## ***Cheese Ravioli - \$29***

Roasted Vegetables, Parmesan and Ricotta  
Cheese Ravioli's in a Pesto Cream Sauce

## ***Grilled Vegetable Medley - \$29***

Chef's Selection of Seasonal  
Vegetables Grilled and served over a  
bed of Pasta

## ***Eggplant Lasagna - \$29***

Layered Eggplant, Artichokes, Red  
Pepper, Pickled Onion, and a Vegan  
Ricotta Cheese and Vegan Mozzarella

## ***Vegetable Stir Fry - \$29***

Broccoli, Bok Choy, Onions, Peppers,  
Snow Peas and Carrot in a Soy glaze  
served over fluffed White Rice

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.

# ***Dinner- Buffets***

*Priced per person based on 1 ½ hours of service.*

*Minimum of 25 persons required.*

*All Buffets include Fresh Brewed Coffee and Iced Tea*

## ***Create Your Perfect Buffet***

### ***Entree's***

Pan Seared Herb Chicken

Sliced Beef Sirloin Dijon

Stuffed Roast Loin of Pork

Herb and Citrus Brined Turkey Breast and Gravy

Grilled Salmon with Citrus Honey Glaze

Grouper Aurora (+\$4.00 per person)

Braised Short Rib (+\$3.00 per person)

### ***Sides***

Mashed Potatoes

Au Gratin Potatoes

Wild Rice Blend

Roasted Red Potatoes

Linguini with Alfredo Sauce

Mushroom Risotto

Gnocchi Gorgonzola

Roasted Sweet Potatoes

Forbidden Rice

Tortellini

### ***Inclusions:***

Fresh Vegetable Medley

Mixed Greens with Toppings  
and Dressings

Fresh Seasonal Fruit Display

Crudit  Display

Warm Rolls and Butter

Chef's Selection of Assorted  
Desserts

***2 Entrees / 2 Sides      \$56***

***3 Entrees / 2 Sides      \$59***

***3 Entrees / 3 Sides      \$62***

A service charge and sales tax will be added to all food and beverage. Pricing is subject to change.  
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# ***Dinner- Buffets***

*Priced per person based on 1 ½ hours of service.*

*Minimum of 25 persons required.*

*All Buffets include Fresh Brewed Coffee and Iced Tea*

## ***Beachside Dinner - \$54***

Tropical Fruit Display, Mixed Greens with an Orange Citrus Vinaigrette, Roasted Parmesan Garlic Chicken Breast, BBQ Pork Ribs, Roasted Potatoes, Island Rice, Calypso Blend Vegetable Medley, Warm Rolls and Butter, Coconut Cream Pie and Key Lime Pie

## ***Southern BBQ - \$56***

Sliced BBQ Beef Brisket, Pulled Mojo Pork Shoulder, Mesquite Rubbed Turkey Breast, BBQ Baked Beans. Three Cheese Mac-n-Cheese, Roasted Corn and Onions, Dixie Style Coleslaw, Fresh Seasonal Fruit, Southern Potato Salad, Marinated Vegetable Pasta Salad, Biscuits and Corn Bread with Whipped Honey Butter and an assortment of Cobblers and Pies

## ***Tour of Italy - \$58***

Pork Loin Modenese, Chicken Caprese, Cheese Manicotti with Marinara sauce, Mushroom Risotto, Antipasto Display of Grilled Vegetables, Marinated Vegetables and a selection of Cheeses, Arugula with Tomato and Parmesan Salad, Warm Breadsticks and Focaccia, Italian Rum Cake and Tiramisu

A service charge and sales tax will be added to all food and beverage. Pricing is subject to change.  
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# Beverage Offerings

## ***Hosted Bar Packages***

	<b>House Brands</b>	<b>Call Brands</b>	<b>Premium Brands</b>
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, Korbel, Seagram's 7, Tito's Vodka

## ***Premium Brands***

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

## ***Canned Beer, House Wine, and Sodas Package***

<b>1 Hour</b>	<b>2 Hours</b>	<b>3 Hours</b>	<b>4 Hours</b>
\$15	\$25	\$33	\$40

*Above pricing is per person plus service charge and sales tax based on guest guarantee.  
Any substitutions will be charged accordingly*

## ***Wine and Champagne***

*750 ml bottles serving approximately 4.5 glasses per bottle*

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

# Beverage Offerings

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## ***Drink Pricing***

*Bar Set Up Fee Required at \$100.00*

House Brand	\$7.25
Call Brand	\$8.50
Premium Brand	\$9.50
House Wine (Glass)	\$7.00
Soda (Glass)	\$3.50
Can Beer (Domestic)	\$6.00
Premium/Import Can Beer	\$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, a \$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.

23% Service Charge and 7% Sales Tax are added to all functions.

We will not set or prepare for more than 5% over of the agreed upon guarantee.

Vegetarian and Gluten-Free meals are available upon request.

No Food or Beverage may be brought in or taken off the premises.

Special requests will be considered on an individual basis.

Functions are limited to a consecutive four (4) hour time period.

Pricing is subject to change.