

Harborview Center

Wedding 03/09



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We Make it Easy to Plan Your Wedding Day



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Clearwater, FL 33755
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You Create your Wedding by the Harbor

**Congratulations on your engagement!
We make it simple!**

On Site and Outside Ceremony Space Available



***Your Custom
Wedding by the Harbor Includes:***

- *Private Bridal Room*
- *Three Hours Open Bar
Premium Brands*
- *Cocktail Hour - Hors d'oeuvre*
 - *Four Hour Event Usage*
 - *18' x 18' Dance Floor*
 - *Chilled Champagne Toast*
- *Hurricane Globe, Mirror & Taper Candle Centerpieces*
- *Floor Length White Linen Table Cloths and Linen Napkins*
 - *Chair Covers with Sashes*
 - *Skirted Head Table, Cake Table, Gift Table and DJ Table*
 - *Cake Cutting Services*
- ***On-Site Setup Services For Your Wedding Reception***
 - Favors, Place Cards, Guest Book, Enhancement for Centers*
 - Full 4 Hours of open bar add \$10.00 per person*

\$86.00 per person

Included with your Cocktail Hour and Reception

*One Hour of Open Bar - Cocktail Hour
Vegetable, Fruit & Cheese Display*

Three Hours Open Bar - Reception

Choice of Two Butler Passed Hors d'oeuvre

Hot Selections

Fried Pork Pot Stickers with Soy Ginger Sauce

Oriental Spring Rolls with Plum Sauce

Fried Conch Fritters with Red Pepper Aioli

Breaded Mozzarella with Marinara Sauce

Boursin and Goat Cheese on Sourdough with Roasted Garlic

Mini Hot Dogs in Puff Pastry

Spinach & Cheese Phyllo

Sausage Stuffed Mushrooms

Mini Cordon Blue Bites

Assorted Mini Quiche

Brie with Raspberry Bite

Beef Brochettes

Breaded Scallops ,Bacon Wrapped Scallops or Mini Lump Crab Cakes Add \$3.00 Person

Cold Selections

Roasted Pepper, Spinach and Prosciutto Pinwheels

Endive Stuffed with Blue Cheese and Hazelnuts

Prosciutto Wrapped Melon

Assorted Canapés

Hummus on Pita Points

Tomato Basil Bruschetta

Sushi or Shrimp Cocktail add \$3.00 per person

Choice of Salad

Caesar Salad - Crisp Romaine with Croutons, Parmesan Cheese and Caesar Dressing

Harborview House Salad - Mixed Greens with Tomato, Jicama, Toasted Pumpkin Seeds, Cucumber, Tomato, and Choice of Dressings

Choose Three Entrée Selections for Buffet

Choice of Two Entrees for Plated or Duet Plated Served

Included on Buffets

Penne Pasta with Marinara & Alfredo Sauces

Included on Plated, Duet Plated and Buffets

Choice of Potato and Vegetable

Rolls, Butter, Coffee, Tea

Beef, Pork & Veal Selections

Prime Rib of Beef

*Roasted Prime Rib with Au Jus and Horseradish Sauce
Carved to Order on Buffets*

Pineapple Tamarind Marinated Flank Steak

*Broiled and Served with a Chimichurri Sauce
A mix of olive oil, vinegar, parsley, onion, garlic and spices*

London Broil

Sliced London Broil Topped with a Wild Mushroom Demi-Glace

Mojo Pork Loin

*Pork Loin Marinated in Garlic and Citrus Juices Slow Roasted Served with a Mojo Demi-Glace
Carved to Order on Buffets*

Grilled Pork Rib Chop

Grilled Bone-in Pork Chop Topped with Spiced Apple Chutney

Pork Loin Chops

Dijon Crusted with a Rosemary Demi-Glace

Veal Scaloppini

Tender Veal Sautéed with Roma Tomatoes Garlic and Herbs Topped with a Light Bleu Cheese Demi-Glace

Veal Parmesan

Tender Veal Lightly Breaded Grilled and Topped with Spicy Marinara and Mozzarella Cheese

Chicken Selections

Pan Sautéed Bourbon Street

Sweet and Spicy Topped with Onions, Garlic, Mushrooms, Pecans and a Bourbon Caramel Sauce

Oven Roasted Arizona Spiced Rubbed

Savory Southwestern Flavors with Caramelized Orange Cream

Char-Grilled Polynesian

Marinated with Pineapple, Honey and Soya with a Sweet and Tangy Glaze

Flat Grilled Tropical

Tamarind Marinated with a Brandied Fruit Relish

Pan Sautéed Mediterranean

Garlic Oil Marinated and Served with a Sun Dried Tomato Artichoke Tapenade

Pan Sautéed Georgia

Golden Brown, Topped with a Warm Peach Compote

Pan Sautéed Parisian

Topped with Melted Bleu Cheese, Served with a Dijon Herb Demi-Glace

Pan Sautéed Potato Crusted

Golden Potato Crusted with a Herb Chicken Stock Sauce

Flat Grilled Monterey

Topped with Tomato, Apple-Wood Smoked Bacon, Avocado Slices and Monterey Jack Cheese

Flat Grilled Toasted Almond Crusted

Golden Brown Toasted Almond Crust with a Citrus Buerre Blanc

Oven Roasted Margarita

Tequila Lime Marinade Topped with a Avocado Tomato Salsa

Seafood Selection

Choose Your Catch

Arctic Char

Mahi Mahi

Amberjack

Swordfish

Flounder

Grouper

Tilapia

Halibut

Seabass

Snapper

Salmon

Wahoo

Choose Your Style

Flat Grilled

Blackened

Char - Broiled

Sautéed

Fried

Baked

Choose Your Sauce

Lemon Butter

Mango Salsa

Tequila Orange

Tomato Basil

Cilantro Lime

Lemon Pesto

Citrus Mango Relish

Pasta Selections
Plated Entrees & Vegetarian Options

Cajun Pasta

*Andouille Sausage and Blacked Chicken
Over Cavatappi Pasta with Roasted Pepper Cream Sauce*

Wild Mushroom Risotto

*Arborio Rice Blended with Wild Mushrooms
on a Bed of Grilled Vegetables*

Grilled Chicken Alfredo

*Grilled Chicken Breast with Roasted Vegetables Served
Over Penne Pasta with a Creamy Garlic Alfredo Sauce*

Roasted Garlic and Herb Pasta Primavera

*Penne Pasta with Flame Roasted Vegetables
Tossed in a Garlic Herb Sauce*

Enhancements for Cocktail Hour or Reception

Specialty Stations

Minimum 50 Guests

Chef Fee \$50.00

Martini Potato Bar

*Yukon Gold, Purple Peruvian, Southern Yam and Red Skin Mashed Potatoes
Served in a Martini Glass Topped with Demi-Glace
Garnished with Your Choice of Butter, Sour Cream, Shredded Cheese,
Chopped Bacon and Chive Sprigs
\$6.95 Per Person*

Tapas Station

*Assorted Breads, Pita Points, and Tri Color Chips, Red Pepper Hummus, Tomato Bruschetta
Roast Corn and Black Bean Relish, Mediterranean Olive Spread, Baja Ceviche ,Green Chile Salsa,
Basil Pesto and Garlic Herb Cheese Spread
\$7.95 Per Person*

Tex-Mex Style Taco Bar

*Make Your Own Taco and Nacho Bar
Spicy Chicken, Ground Beef, Shredded Lettuce, Diced
Tomatoes, Shredded Cheese, Sour Cream, Guacamole, Jalapeno Cheese Sauce
Served with Taco Shell, Corn Tortilla Chips and Flour Tortillas
\$7.95 Per Person*

Pasta Station

*Choose Two Pastas
Bow Tie, Penne, Fettuccini, or Tri-Color Rotini
Choose Two Sauces
Tomato Basil, Roasted Garlic Alfredo, Pesto or Vodka Cream Sauces and Assorted Toppings
\$8.95 Per Person
Add Shrimp & Scallops
\$11.95 per person*

For the Sweet Lover

Dessert Selections Plated, Duet or Buffet Additions

Chocolate Fudge Cake
Carrot Cake
Strawberry Pound Cake
Key Lime Pie
Old Fashion Apple Pie
Chocolate Marble Cheesecake
Fried Cheesecake with Raspberry Sauce
White Chocolate Mousse with Assorted Berries
\$4.25 per order

Minimum 50 Guests

Viennese Dessert Station

Assorted Petit Fours, Tarts, Cream Puffs, Éclairs and Assorted Cakes
Chocolate Fountain with an Assortment of Dipping Items
Served with Fresh Colombian and Decaffeinated Coffee
\$7.95 per person

Variety of Chocolate Accents, Logos and Designed Cups

Petit Fours
Exotic Pastries
Layered Pastries
Swiss and French Pastries
Plated Premium Desserts
Edible Centerpieces

Ask About Our Ice Creations

Center Pieces, Sculptures, Buffet Enhancements

Bar - Beverage

Beverage Selections

Hosted Open Bar by the Hour

Priced Per Guest

Minimum 50 Guests

Premium Brands

First Hour

\$11.50

Each Additional Hour

\$8.75

*Absolute, Skyy, Tanqueray, Bacardi, Captain Morgan, Dewar's, Jack Daniels, Canadian Club,
and Gold Tequila – Bottled Domestic, Import Beer and Select Wines
Bottle Water & Sodas*

Super Premium Brands

Grey Goose, Crown Royal, Johnny Walker Black, Hennessy VSOP

Add \$2.50 Per Hour Per Guest

Beer, Wine and Soft Drink Hosted Open Bar

Minimum 50 Guests

First Hour

\$9.00

Each Additional Hour

\$7.75

Hosted Soda, Lemonade & Water Station

\$3.50 per person

Self Service (no bartender fee)

Based on Consumption

\$5.75
\$6.75
\$3.75
\$4.75
\$5.75
\$1.75
\$6.75 - \$8.75

Premium Liquors
Super Premium
Domestic Beer
Import Beer
Wine
Soft Drinks & Bottled Water
Cordials

Cash Bars

\$6.00
\$7.00
\$4.00
\$5.00
\$6.00
\$2.00
\$7.00 - \$9.00

\$75.00 Bartender Fee for each bar and for every four hours of event time

Prices subject to 20% service charge and 7% sales tax - Prices are subject to change without notice.

Wedding Brunch

Wedding Brunch

Display of Fresh Fruit and Berries with Yogurt and Assorted Toppings

Sliced Smoked Salmon with Bagels and Cream Cheese

Traditional Tossed Harborview Salad

Caesar Salad

Eggs Benedict

Omelet Station

Assorted Breads, Muffins and Croissants

French Toast with Maple Syrup

Choice of One Entrée

Bacon and Sausage

Breakfast Potatoes

Seasonal Vegetable Medley

\$55.00 per person

\$73.00 per person with 3 hours open bar

Mimosa & Bloody Mary Station

\$6.75 Per Person

Prices subject to 20% service charge and 7% sales tax - Prices are subject to change without notice.