

Dear Future Bride and Groom,

*Congratulations on your forthcoming wedding! We know this will be a very special day in your life and hope that we can help plan this most important day. **Tampa Bay Downs** offers Full Event Planning and Creative Themed Menus prepared by our executive chef. Enclosed, you will find our Wedding packages which includes everything that you will need for your special day.*

*Accommodating groups from 50 to 300, **Tampa Bay Downs** staff offers a variety of unique facilities that compliment any affair. Whether you are planning a rehearsal dinner, bachelor/bachelorette party, ceremony or reception we have the space for your needs.*

Besides providing the venue and catering for your special gathering, we also can provide all the other elements that make your special day complete such as the Disc Jockey, Florist, Photographer, etc.

Please feel free to contact me at (813) 855-4401 X 1386 for additional information or if you would like to take a tour of our facilities.

Sincerely,

*Nicole McGill
Special Events Director
Tampa Bay Downs
11225 Race Track Road
Tampa, FL 33626*



Sophisticated Charm

Wedding Package

Reception Selection

Imported & Domestic Cheese & Fruit Display

Butler Service Hors D'oeuvres

Selection of Two Hors D'oeuvres based on Three per Person

Served Tableside

Fresh Baked Rolls with Butter

Mixed Greens with Cucumber and Tomato with a Creamy Herb Dressing

Three Course Served Menu or Grand Buffet

(up to 2 selections)

Chicken Marsala

Blackened Chicken with Roasted Red Pepper Sauce & Tomatoes

Grilled Chicken Alfredo with Penne Pasta

Dill Lemon Pepper Tilapia

Pasta Prima Vera in a Garlic Cream Sauce

**Petite Filet Mignon*

Wedding Cake Cutting & Serving

Freshly Brewed Coffee & Tea

Grand Buffet \$25.95

Plated Selection \$27.95

Table Linen in White or Ivory

Napkins (White, Ivory, Black)

**Chef Cover required for buffet style, inquire for pricing*

Please add 19% Service Charge & State Sales Tax to all pricing



Endless Bliss

Wedding Package

Reception Selections

*Imported & Domestic Cheese and Fruit Display
Vegetable Crudités with Dip*

Butler Service Hors D'oeuvres

Selection of Three Hors D'oeuvres based on Four per Person

House Wine Service with Dinner hour

Served Tableside

*Fresh Baked Rolls with Butter
Traditional Caesar Salad with Herbed Croutons and Freshly Grated Parmesan Cheese*

Three Course Served Menu or Grand Buffet

(up to 2 selections)

Macadamia Crusted Chicken with Grilled Pineapple & Hollandaise

Chicken Cordon Bleu

Miso Glazed Salmon

Lemon Basil Grouper

Halibut Piccata Pan seared then simmered in a creamy lemon caper sauce fortified with artichokes, mushrooms

And fresh basil

Beef & Chicken Kabobs

Herb Crusted Pork Loin

Wedding Cake Cutting & Serving

Freshly Brewed Coffee & Tea

Grand Buffet \$32.95

Plated Selection \$35.95

Table Linen in White or Ivory

Napkins (White, Ivory, Black)

Please add 19% Service Charge & State Sales Tax to all pricing



Cherish the Moments

Wedding Package

Reception Selections

*Baked Brie and Pecan Crusted Goat Cheese with Fruit
Antipasto Station with Tomato Basil Bruschetta & Antipasto Skewers*

Butler Service Hors D'oeuvres

Selection of Four Hors D'oeuvres based on Five per Person

House Wine Service with Dinner hour

Served Tableside

*Fresh Baked Rolls with Butter
Balsamic and Baby Spinach topped with Grape Tomatoes, Candied Walnuts and Sweet Red Onions*

Three Course Served Menu or Grand Buffet *(up to 2 selections)*

*Glazed Cornish Hen served with wild rice
Chicken Saltimbocca served with Portabella Mushroom
Chilean Sea Bass
Crab Stuffed Grouper with Béarnaise Sauce
Roasted Prime Rib of Beef
Full Cut Filet with Béarnaise Sauce
Surf & Turf (Petite Filet & Salmon)
Grand Buffet with Carving Station*

Wedding Cake Cutting & Serving
Freshly Brewed Coffee & Tea

Grand Buffet \$39.95
Plated Selection \$43.95

*Table Linen in White or Ivory
Napkins (White, Ivory, Black)*

Please add 19% Service Charge & State Sales Tax to all pricing



Beverage Options

(add to any package)

Four Hour Call Brand Open Bar

*Featuring Unlimited Call Brand Cocktails
Imported & Domestic Beer, Wine, Assorted Soft Drinks
\$46.00 per person*

Four Hours Premium Open Bar

*Featuring Unlimited Premium Brand Cocktails
Imported and Domestic Beer, Wine, Assorted Soft Drinks
\$50 per person*

Hosted Bar on Consumption

<i>Premium</i>	<i>\$6.75</i>
<i>Call</i>	<i>\$5.50</i>
<i>Aluminum Bottled Beer</i>	<i>\$4.50</i>
<i>Specialty Bottled Beer</i>	<i>\$4.75</i>
<i>House Wine</i>	<i>\$5.00</i>
<i>Soft Drinks</i>	<i>\$2.50</i>
<i>Bottled Water</i>	<i>\$2.25</i>

**Beverage Set-up is \$75.00 * Please add 19% Service Charge & State Sales Tax*



Hors D'oeuvres

Mushroom & Fontina Cheese Bruschetta

Mini Quiche

Spanikopita (Greek Triangles)

Vegetable Bars

Satay with Thai Peanut Sauce

(Chicken, Beef, Pork or a combination)

Spring Rolls with Plum Sauce

Swedish or Italian Meatballs

Sausage Stuffed Mushrooms

Crab Stuffed Mushrooms

Chicken and Pineapple Kabobs

Coconut Chicken Tenders

Coconut Shrimp

Crab Rangoon

Shrimp and Crab Ceviche Shots

Oysters Rockefeller

Clams Casino

Additional Charge Per Person

Shrimp Cocktail

Crab Claws with Mustard Sauce

Crab Cakes with Chipotle Remoulaude

\$4.00 per person