SETTINGS BY US, INSPIRED BY YOU.

ST. PETERSBURG MARRIOTT CLEARWATER
12600 Roosevelt Boulevard North | St. Petersburg, FL 33716
727.572.7800 | Marriott.com/TPASB
LET US BRING YOUR SPECIAL DAY TO LIFE AT THE ST. PETERSBURG MARRIOTT CLEARWATER. OUR EXPERTS WILL GO ABOVE AND BEYOND TO MAKE YOUR VISION, YOUR TASTES, YOUR DREAMS COME TRUE FOR AN UNFORGETTABLE HAPPILY EVER AFTER THAT EXCEEDS EVERY EXPECTATION.
YOUR TRADITIONS

FROM MEHNDI & SANGEET, TO GARBA & RAAS, AND FROM VARGHODO TO VIDAI TO THE RECEPTION & CUISINE, THE ST. PETERSBURG MARRIOTT CLEARWATER® UNDERSTANDS TRADITION PLAYS A LARGE ROLE IN YOUR SHADI. WE WELCOME OUTSIDE CATERING FOR ALL YOUR CULINARY NEEDS THROUGHOUT YOUR WEDDING EVENTS.

YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, THE AMBIANCE OF THE ST. PETERSBURG MARRIOTT® CLEARWATER PROVIDES THE PERFECT SETTING FOR YOUR SPECIAL "I DOS." EXCHANGE YOUR VOWS IN ONE OF OUR VERSATILE AND SOPHISTICATED EVENT SPACES WITH ASSISTANCE FROM OUR MARRIOTT CERTIFIED WEDDING SPECIALISTS.
YOUR RECEPTION

EAT, DRINK, AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING EVENT SPACES. OUR INCLUSIVE PACKAGES OFFER A WIDE RANGE OF OPTIONS TO PERFECTLY COMPLEMENT YOUR VISION. OUR WEDDING EVENT PLANNERS WILL FASHION A PACKAGE THAT WILL INCORPORATE YOUR TRADITIONS AND STYLE TO ENSURE AN UNFORGETTABLE EVENT.

YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, THE ST. PETERSBURG MARRIOTT® CLEARWATER WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND PROFESSIONAL STAFF, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.
PACKAGES

FOR THE BRIDE AND GROOM

Complimentary bridal suite for the newly married couple on the night of wedding
Special amenity for the bride and groom
Discounted guest room rates, based on availability
Dedicated Marriott® certified wedding specialist
Earn up to 200,000 Marriott Rewards® points

BARAAT

Celebrate the bridegroom’s arrival to the ceremony with a traditional baraat processional, including cold-pressed towels and fruit infused water. Your event manager will coordinate the available path to allow your guests to dance and play music outdoors. There is no charge for this event coordination.

MEHNDI, SANGEET, GARBA, SAGAI

$30 per adult | $15 per child (under 12)
Waived room rental fee
High and low cocktail tables, 66” rounds, and banquet chairs
24’x24’ dance floor *if required
8’x24’ staging with white or black skirting
Floor length white table linen
Choice of white, black, or red napkins
12” cylinder vase with a floating candle, 3 votive candles, and mirror base for centerpieces
China, glass, silver, chafing dishes for your Indian caterer
Dedicated service of banquet captains and full service staff
Coffee, decaffeinated coffee, hot tea, lemonade, and water
Use of hotel kitchen facility for warming of food product

Pricing subject to a 25% service charge and applicable sales tax. All taxes and fees are subject to change.
WEDDING RECEPTION PACKAGES

WHAT’S INCLUDED

Champagne toast
Coffee and herbal tea service
Waived room rental fee for reception space
Complimentary bridal suite for the newly married couple on the night of wedding
Elegant cylinder vases with floating candle centerpieces
Gold, silver, or white chargers
Complimentary white or black table linen with upgraded specialty napkin color
Panel of white sheer draping behind the sweetheart table
Dance floor in multiple sizes
Complimentary cake cutting service

Discounted guest room rates, based on availability
Complimentary menu tasting for two ($10k food and beverage minimum)
Earn up to 200,000 Marriott Rewards® points
Dedicated Marriott® certified wedding specialist
Getting ready room $200 for half day rental: Get ready for your special day and capture every moment. Set with hair and make up stations, full length mirrors and a full restroom, plus all of the amenities you may need. Take this opportunity to bustle your dress and do any touch-ups.
BAR PACKAGES

PREMIUM HOSTED BAR
$17 per person for first hour
$7 per person per additional hour
Dewar’s Scotch
Beefeater Gin
Jim Beam Bourbon
Smirnoff Vodka
Bacardi Silver Rum
Canadian Club Blended Whiskey
Jose Cuervo Gold Tequila
House red and white wine
Imported and domestic beer
Soda and water

PREMIUM CONSUMPTION BAR
charged per drink consumed
Cocktails | $8
Wine | $8
Imported beer | $6
Domestic beer | $5
VASA pure bottled water | $3
Pepsi brand soft drinks | $3

ULTRA PREMIUM HOSTED BAR
$19 per person for first hour
$8 per person per additional hour
Johnny Walker Black Scotch
Bombay Sapphire Gin
Crown Canadian Bourbon
Absolut Vodka
Captain Morgan Rum
Jack Daniels Whiskey
Patron Silver Tequila
Ryder red and white wine
Imported and domestic beer
Soda and water

ULTRA-PREMIUM CONSUMPTION BAR
charged per drink consumed
cash bars available for +$1 per beverage
Cocktails | $10
Wine | $10
Imported beer | $6
Domestic beer | $5
VASA pure bottled water | $3
Pepsi brand soft drinks | $3

BEER AND WINE BAR
$12 per person for first hour
$6 per person per additional hour
House red and white wine
Imported and domestic beer
VASA pure bottled water
Pepsi brand soft drinks

$100 Bartender fee applies to all bar packages. 1 Bartender per 75 guests suggested.
Pricing subject to a 25% service charge and applicable sales tax. All taxes and fees are subject to change.
ENHANCEMENTS

BREAKFAST EVENT
$20 per adult
$12 per child (under 12)

LUNCH EVENT
$26 per adult
$15 per child (under 12)

COFFEE AND HERBAL TEA SERVICE
$5 per person for first hour
$3 per person per additional hour
Starbucks regular coffee
Starbucks decaffeinated coffee
Tazo herbal tea

SOFT DRINKS AND BOTTLED WATER
$5 per person for first hour
$3 per person per additional hour
Assorted Pepsi brand soft drinks
VASA pure bottled water

A LA CARTE BEVERAGES
Assorted chilled juices | $32 per carafe
Freshly squeezed lemonade | $35 per gallon
Fruit punch | $35 per gallon
Iced tea | $35 per gallon
Milk cartons | $2 each

PACKAGES INCLUDE
The rental fee for the event space
66” rounds and banquet chairs
Floor length white table linen and black overlays
White, black, or red napkins
6” cylinder vase with a floating candle, 3 votive candles and mirror base for centerpieces
China, glass, silver, chafing dishes for your Indian caterer
Dedicated service of banquet captains and full service staff
Coffee, decaffeinated coffee, hot tea, lemonade, and water
Use of hotel kitchen facility for warming of food product

Pricing subject to a 25% service charge and applicable sales tax. All taxes and fees are subject to change.
HOTEL GALLERY

HOTEL

HORS D’OEUVRES

GRAND STAIRCASE

GRAND BALLROOM

DETAILS

GUEST ROOM

CEREMONY

POOL

DETAILS
# PREFERRED VENDOR LIST

## PHOTOGRAPHY AND VIDEOGRAPHY
- **Sona Photography**  
  info@sonaphotography.com | 407.694.6032
- **Lifelong Studios**  
  info@lifelongstudios.com | 727.491.3872
- **Lens Culture**  
  lensculturephotography@gmail.com | 727.348.5273

## DJ’S AND LIVE ENTERTAINMENT
- **Grand Hemond and Associates**  
  info@granthemond.com | 727.736.2316
- **Echo Bell Events**  
  info@echobellevents.com | 321.666.9907
- **Boone’s Pro Events**  
  boonesproevents.com | 727.475.4789

## TRANSPORTATION
- **All Florida Transportation**  
  727.525.8000
- **Ambassador Limousines**  
  reservations@ambassadorlimo.net | 866.508.9050

## RENTALS
- **Gabro Event Services**  
  GabroEventServices@gmail.com | 877.870.9193

## WEDDING PLANNERS
- **Days Remembered**  
  natalia@daysrememberedbynd.com | 678.591.6475
- **Blue Skies Events**  
  events@eventsbyblueskies.com | 813.906.5848

## CATERERS
- **Deccan Spice**  
  contact@deccanspicetb.com | 727.623.4009
- **Café Masala**  
  727.576.2233
- **Tabla Orlando**  
  tablabar@gmail.com | 407.248.9400
- **Khasiyat Orlando (V)**  
  407.252.8756

## FLORISTS
- **Iza’s Flowers**  
  iza@izasflowers.com | 727.525.8024
- **Tas Events and Designs**  
  info@taseventsanddesign.com | 727.900.1993

## HAIR AND MAKE-UP
- **Michele Renee the Studio**  
  info@michelereneethestudio.com | 813.531.7770
- **Destiny and Light**  
  info@destinyandlight.com | 813.476.8386

## CAKES AND DESSERTS
- **Publix at 4th St. Station**  
  events.1456@publix.com | 727.526.8505
- **Let Them Eat Cake**  
  email@letthemeatcaketampa.com | 813.837.6888
- **Cakes by Carolynn**  
  cakesbycarolynn.com | 727.327.5725
HOTEL POLICIES

GENERAL INFORMATION
Our printed menus are for general reference. Your Catering Manager will be glad to customize any menu for your guests' needs.

EVENT SPACE
We reserve the right to change location to a more suitably sized area should the anticipated attendance significantly increase or decrease. Requests for change in room setup after the room has been fully set will result in a $200 room re-set fee.

SHIPPING AND RECEIVING
Packages may be delivered to the hotel five business days prior to the event. Due to limited storage space, no more than two packages will be stored complimentary.

DAMAGES AND CLEANING
It is the responsibility of the patron to assume full responsibility of any damages to the hotel property caused by the patron, their guests, or the agent of the patron (i.e. bands, display companies, etc.). Additional cleaning fees may apply for excessive trash product left behind. Use of confetti and glitter are prohibited. In the event that glitter, confetti or other extensive décor is used, a $300 cleaning fee will be applied to master.

CANCELLATION
Should you find it necessary to cancel your confirmed function, cancellation charges as outlined in your contract will be assessed.

PAYMENTS
Unless credit has been established with the St. Petersburg Marriott® Clearwater or an authorized credit card is on file, payment must be received as outlined in your contract.

GUARANTEES
In order to make your event a success, please notify your Catering Manager of the guaranteed number of guests attending each function, at least four business days in advance. Guarantees are not subject to reduction within the four business days period. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly.

OUTSIDE FOOD AND BEVERAGE
Food and beverages may not be brought into the hotel by any patron or attendee from an outside source. Kosher and Indian Events are the only exception. All outside caterers are subject to the hotel’s approval and must provide proper insurance and licensing information. Per Florida state law all alcoholic beverages must be purchased from and distributed by the St. Petersburg Marriott® Clearwater as indicated and regulated by the Florida State Division of Alcoholic Beverages.

SIGNAGE
Our team will provide event directional signage prior to your event. Any additional outside signage to be placed in the hotel must be professionally printed. The use of push pins, tacks, nails, putty, duct tape and other forms to attach posters, banners and signage on any hotel wall, doors, and public areas is strictly prohibited.

CATERING PRICING
The hotel guarantees prices 6 months prior to your event to accommodate market changes. Food and beverage charges are subject to a service charge of 25% and 7% state sales tax. These charges are subject to change at any time.
### EVENT SPACE

<table>
<thead>
<tr>
<th>Meeting Room</th>
<th>Size</th>
<th>Sq. Ft.</th>
<th>Conference</th>
<th>U-Shape</th>
<th>Theatre</th>
<th>Classroom</th>
<th>Banquet</th>
<th>Reception</th>
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<tr>
<td>The Grand Ballroom</td>
<td>85x85</td>
<td>7,396</td>
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<td>800</td>
<td>450</td>
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<tr>
<td>Salon 1</td>
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