

# Hollywood Venue

SIGNATURE EVENTS & CATERING

9210 Anderson Road, Tampa, FL 33634  
(813) 885-1600



# *Wedding Packages*

*Includes the following customary enhancements:*

- Chef prepared menu tasting for the bridal couple and parents
- Solid color floor length linen and napkins
- China, flatware and glassware
- Centerpieces with mirrors and votives
- Banquet and reception tables
- Outside courtyard area overlooking lake (available for cocktail and desserts)
- Complimentary parking for all guests
- Beautifully appointed ballroom with dance floor
- Gift, place card and DJ tables
- Vendor coordination
- Cake cutting

**Packages start as low as \$45 per person**

## *Ceremony Package*

- Private use of our dock & covered lake front patio for a one hour ceremony
  - Wedding ceremony coordination
  - White wedding chairs
  - Gift and guestbook table with floor-length linen
  - Water service
  - Bridal Suite
- \$750**

## *Additional Services Available*

- Pastor, Minister or wedding officiate
- Bridesmaid bouquets and groomsmen boutonnieres
- Aisle and alter decorations, customized aisle runners, lighting
- Photographers, videographers, and valet parking service, entertainers and more
- Chair Sashes or Covers
- Plate Chargers

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## *Event Minimum (\$)*

- Saturday Events: \$6,000 plus tax and service fee
- Friday & Sunday Event: \$4,000 plus tax and service fee

An additional 22% service fee and 7% sales tax will be added to final billing charges

# *Buffet Package*

## *Cocktail Hour*

(Choice of Two Hors D'Oeuvres)

## *Hors D'Oeuvre Displays*

### **Domestic & International Cheeses**

With Fresh Grapes, Seasonal Berries, Toasted Baguette Rounds & Crackers

### **Fresh Vegetable Crudités**

Baby Carrots, Broccoli, Cauliflower, Fresh Cut Squash, Asparagus  
Cherry Tomatoes & Sliced European Cucumbers  
Served With Buttermilk Ranch & Blue Cheese

### **Fresh Seasonal Sliced Fruit Display**

Sliced Cantaloupe, Honey Dew,  
Pineapple, Grapefruit, Strawberries, Kiwi,  
Oranges, Grapes, and Seasonal Berries

### **Antipasto Display**

Imported Provolone, Fresh Mozzarella, Sliced Prosciutto, Genoa Salami, Cappicola Ham,  
Kalamata Olives, Marinated Grilled Vegetables, Fresh  
Basil, Pesto, Assorted Crackers

## *Passed Hors D'oeuvres*

### **Coconut Fried Shrimp**

Butterfly Shrimp Coated with Coconut  
Served with Sweet Chili Sauce

### **Croquettes**

Chopped ham or chicken and cheese  
Breaded and fried

### **Tostones**

Fried Green Plantain

### **Pork Sliders**

Pulled BBQ Pork mini rolls

### **Bruchette**

Topped with Roma Tomato, Fresh Basil,  
Regiano Cheese

### **Pigs in a Blanket**

Mini Cocktail Wieners  
Wrapped in Flakey Puff Pastry  
Served with Honey Mustard

### **Meat Balls**

With a Plum or Marinara Sauce

### **Egg Rolls**

Vegetable, Chicken, or Pork  
With Plum Sauce

### **Mini Crab Cakes**

With A Cajun Sauce

### **Fried Ravioli**

With Marinara Sauce

### **Wonton Dumplings**

Crispy Fried Pork Dumplings  
Served with Plum Sauce

### **Chorizo Stuffed Potatoes**

Spicy Chorizo Sausage  
Stuffed Inside Mashed Potato Balls then Fried

### **Bacon Wrapped Scallops**

Meaty scallops in Crispy Bacon

## *Salads*

(Choice of One)

### **Caesar Salad**

Romaine Lettuce, Parmesan Cheese, Garlic Croutons and Caesar Dressing

### **Wild Field Greens**

Garnished with Fresh Garden Tomatoes and Cucumbers

### **Garden Spinach Salad**

Baby Leaf Spinach with Grilled Apples and Bleu Cheese

### **Tropical Fruit Salad**

Fresh Seasonal

## *Buffet Entrees*

(Choice of Two Entrees)

Entrees Served with Dinner Rolls, Chef's Selection of Seasonal Vegetables and Starch

### **Chicken Parmesan**

Breaded and Pan-Fried  
Topped with Marinara

### **Sliced Roast Pork Tenderloin**

Served With Curried Apple Sauce

### **Chicken Cordon Bleu**

with an Herb Cream Sauce

### **Mojo Chicken**

Chicken Marinated in Orange Juice and Garlic  
Baked On or Off the Bone

### **Nut Crusted Mahi Mahi**

Mixed Nut Crust with Roasted Peach and Guava  
Chutney

### **Spinach and Feta Chicken**

Chicken stuffed with Spinach and Feta with a herb  
cream

### **Balsamic Glazed Salmon**

with a Pineapple Salsa

### **Grilled Chicken**

with Lemon Chive Sauce or  
Red Pepper Cream Sauce

### **Baked Chicken**

with a Herb Cream Sauce

### **London Roll**

with a Red Wine Demi Glaze

### **Salmon**

Cream Cheese one Dill wrapped in Puff Pastry  
with a Dill Cream Sauce

# *Plated Package*

## *Cocktail Hour*

(Choice of Two Hors D'Oeuvres)

## *Hors D'Oeuvre Displays*

### **Domestic & International Cheeses**

With Fresh Grapes, Seasonal Berries, Toasted Baguette Rounds & Crackers

### **Fresh Vegetable Crudités**

Baby Carrots, Broccoli, Cauliflower, Fresh Cut Squash, Asparagus  
Cherry Tomatoes & Sliced European Cucumbers  
Served With Buttermilk Ranch & Blue Cheese

### **Fresh Seasonal Sliced Fruit Display**

Sliced Cantaloupe, Honey Dew,  
Pineapple, Grapefruit, Strawberries, Kiwi,  
Oranges, Grapes, and Seasonal Berries

### **Antipasto Display**

Imported Provolone, Fresh Mozzarella, Sliced Prosciutto, Genoa Salami, Cappicola Ham,  
Kalamata Olives, Marinated Grilled Vegetables, Fresh  
Basil, Pesto, Assorted Crackers

## *Passed Hors D'oeuvres*

### **Coconut Fried Shrimp**

Butterfly Shrimp Coated with Coconut  
Served with Sweet Chili Sauce

### **Croquettes**

Chopped ham or chicken and cheese  
Breaded and fried

### **Tostones**

Fried Green Plantain

### **Pork Sliders**

Pulled BBQ Pork mini rolls

### **Bruchette**

Topped with Roma Tomato, Fresh Basil,  
Regiano Cheese

### **Pigs in a Blanket**

Mini Cocktail Wieners  
Wrapped in Flakey Puff Pastry  
Served with Honey Mustard

### **Meat Balls**

With a Plum or Marinara Sauce

### **Egg Rolls**

Vegetable, Chicken, or Pork  
With Plum Sauce

### **Mini Crab Cakes**

With A Cajun Sauce

### **Fried Ravioli**

With Marinara Sauce

### **Wonton Dumplings**

Crispy Fried Pork Dumplings  
Served with Plum Sauce

### **Chorizo Stuffed Potatoes**

Spicy Chorizo Sausage  
Stuffed Inside Mashed Potato Balls then Fried

### **BLT Crestini**

Tomatoes, bacon and Lettuce on a Crestini

## *Salads*

(Choice of One)

### **Caesar Salad**

Romaine Lettuce, Parmesan Cheese, Garlic Croutons and Caesar Dressing

### **Wild Field Greens**

Garnished with Fresh Garden Tomatoes and Cucumbers

### **Garden Spinach Salad**

Baby Leaf Spinach with Grilled Apples and Bleu Cheese

### **Tropical Fruit Salad**

Fresh Seasonal

## *Plated Entrees*

(Choice of Two, Can be Served as a Duet or Single Entree)

Entrees Served with Dinner Rolls, Chef's Selection of Seasonal Vegetables and Starch

### **Parmesan Crusted Chicken**

Regiano/Parmesan Crusted Chicken

### **Grilled New York Strip**

Honey Bourbon Black Pepper Sauce

### **Chicken Parmesan**

Breaded and Pan-Fried  
Topped with Marinara

### **Chicken Cordon Bleu**

with an Herb Cream Sauce

### **Chicken Phyllo**

Sliced Chicken Breast Stuffed with  
Herbed Cream Cheese in a Flakey Phyllo Crust

### **Nut Crusted Mahi Mahi**

Mixed Nut Crust with Roasted Peach and Guava  
Chutney

### **Spinach and Feta Chicken**

Chicken stuffed with Spinach and Feta with a herb  
cream

### **Sliced Roast Pork Tenderloin**

Served With Apple Chutney

### **Balsamic Glazed Salmon**

with Pineapple Salsa

### **Grilled Chicken**

with Lemon Chive or  
Red Pepper Cream Sauce

### **Baked Chicken**

with a Herb Cream Sauce

### **Ball Tip**

with a Port Wine Demi Glaze

### **Mojo Chicken**

Chicken Marinated in  
Orange Juice and Garlic,  
Baked On or Off the Bone

### **Salmon**

Cream Cheese one Dill wrapped in  
Puff Pastry with a Dill Cream Sauce

## *Children's Plated Menus*

Available for Children 10 Years and Under

Fresh Seasonal Fruit Cup

### **Choice of One Entrée**

Texas Toast Grilled Cheese Sandwich with French Fries

Penne Pasta with Marinara or Alfredo Sauce

Chicken Tenders and French Fries

Macaroni and Cheese

Cheese Pizza

**\*\*One Item for All Children\*\***

# *Beverage & Bar*

## *Beer, Wine and Soda*

Budweiser  
Bud Light  
Michelob Ultra  
Stella  
Shock Top  
Yuengling  
Sam Adams  
Corona  
House Wines

One Hour Hosted Bar: \$9 per person  
Each Additional Hour: \$4.50 per person

## *Premium Brands*

Bacardi Rum  
Jack Daniel's Bourbon  
Crown Royal  
Johnnie Walker Scotch  
Grey Goose Vodka  
Patron Tequila  
Fireball Whisky  
Rum Chata  
Kinky Blue  
Kinky Liquor

One Hour Hosted Bar: \$15 per person  
Each Additional Hour: \$7.50 per person

## *House Brands*

Beefeater Gin  
Cruzan Rum  
Jim Beam Bourbon  
Dewar's Scotch  
Camarena Tequila  
Kahlúa  
New Amsterdam Vodka  
Malibu Coconut Rum  
Shellback Rum  
Captain Morgan Rum  
House Wines

One Hour Hosted Bar: \$13.00 per person  
Each Additional Hour: \$6.25 per person

## *Cordials and Cognacs*

Hennessy

\$7.50 per drink

There will be one bartender per 100 guests for all bars.

There will be a small charge per guest for all guests under the age of 21 for unlimited non-alcoholic beverages during all hosted bar packages.

Upon request, we have a full selection of wines and spirits to enhance your event, please inquire with your on-site catering professional.

Prices Subject to 22% Service Charge and Applicable Sales Tax