

Weddings



*Holiday Inn
Lido Beach*



Exquisite details...
for spectacular events

Escape the ordinary...

Exchange vows in the natural beauty of the beach
Celebrate your reception with breathtaking views and dazzling sunsets!
We offer three distinctive venues, each with a personality and style of their own

The *Lido Room* will accommodate an intimate party up to 40 guests
The *Sarasota Room* will seat up to 65 guests with a dance floor
The *Sand Dollar Dining Room* is our largest venue for up to 120 seated guests

the Rehearsal Dinner
Welcome!

the Ceremony
I do, I do, I do!

the Reception
Let's Celebrate!

Accommodations
Perfectly planned!

the Farewell Breakfast
Thanks for the memories!

Just steps away from the quartz white sands
of Lido Beach and a 10-minute walk from
St. Armand's Circle

Complimentary Self Parking; no Resort fees
Priority Club Reward Points



the Ceremony...

Leave your footprints in the sand...

Let the experts help you to create
your Dream Beach Ceremony

We highly recommend:

Sun Weddings www.floridasunweddings.com

Barefoot Weddings www.barefootweddings.com

Sand Petal Weddings www.sandpetalwedding.com

Romantic Weddings www.weddingsinsarasota.com

Sarasota Dream Weddings
www.sarasotadreamweddings.com

First Class Events www.fcenow.com

The Hotel will not be held liable nor responsible
for the actions of these Vendors.



a Wedding Package just for you...

*Celebrate your Reception
with breathtaking views of the Sarasota Skyline*

Four Hours of Open Bar, Call Brands
Upgrade to Premium Brands available
Unlimited Soft Drinks included

Hors D'Oeuvres Passed Butler Style

Display of Domestic and Imported Cheese
Dried Fruit and Nuts, assorted Crackers, Flat Bread

Complimentary Champagne Toast

Choice of an elegant Dinner, bountiful Buffet, or Reception

Beveled Mirror Tile and Tea Lights

Complimentary Wedding Cake Service

Complimentary Dance Floor

Floor Length Ivory or White Table Linens and Napkins
Chair Covers (select your Color) and Sashes included

Prices Subject to 20% Service Charge and 7% Sales Tax



Let the Celebration begin!

Wedding Packages include:

Elegant Display of
Imported and Domestic Cheese,
Garnished with Dried Fruit and Nuts,
Served with assorted Crackers, Flat Bread

Hors D' Oeuvres

Selection of three Butler Passed

Hot Selections

- Mini Brie En Croute
- Teriyaki Beef Satay
- Bacon wrapped BBQ Shrimp
- Mini Crab Cakes, Mango Creole Aioli
- Vegetable Spring Rolls, Duck Sauce
- Popcorn Chicken Bites, Spicy Bleu Cheese
- Portobello Caps, Roasted Red Pepper, Boursin Cheese

Cold Selections

- Sun Dried Tomato Bruschetta
- Kalamata Olive Tapenade, Pita Points
- Blackened Ahi on Cucumber Rounds, Wasabi
- California Rolls, Wasabi, Ginger-Soy Dipping Sauce

Make it even more magical with...

- Personalized Ice Sculptures
- Specialty Drink created just for you
- Chocolate Fondue
- Candy and Confection Cart
- After Dinner Liquors and Mints



the Grand Wedding Package

Seasonal Vegetables, Seasoned Rice or Potato
Freshly Baked Artisan Rolls and Butter
Freshly Brewed Rainforest Coffee
Herbal Teas

Salad Course

(select one of the following)

Traditional Caesar Salad

Shaved Parmesan, Garlic Croutons

Mixed Field Greens

Candied Walnuts, Mandarin Orange Segments,
Raspberry Vinaigrette

the Wedge

Iceberg Wedge, Bleu Cheese Crumbles, Crispy Bacon,
Tomatoes, Bleu Cheese Dressing

Salad Caprese

Roma Tomatoes, Mozzarella, Balsamic Drizzle



Entree Selections

Land and Sea

Petit Filet Mignon
Sauce Béarnaise,
Sugar Cane Skewered Grilled Shrimp

Filet Mignon

Roasted Garlic, Merlot Demi-Glace

Island Mahi-Mahi

Lightly Blackened Filet,
Pineapple-Mango Salsa,
Coconut Buerre Blanc

Roasted Chicken Di Florencia

Stuffed with Spinach, Pine Nuts,
Bleu Cheese Crumbles,
Roasted Red Pepper Cream

Grilled Caribbean Jerked Pork Tenderloin

Mango and Mint Compote

Grouper Oscar

Crabmeat, Asparagus, Hollandaise

Chicken Marsala

Pan Seared, Wild Mushrooms,
Marsala Wine



the Caribbean Buffet of Culinary Treasures

the Salads

- Coconut Rum Soaked Pineapple
- Lido Salad
Chopped Romaine, Marinated Cucumbers, Tomatoes, Bermuda Onions, Roasted Shallot Dressing
- Pasta Salad
- Grilled Vegetables, Balsamic Vinaigrette

the Main Course

- Sautéed Chicken Breast with your choice of Sauce – Marsala, Pesto Cream or Provençal
- Grilled Mahi-Mahi with your choice of Sauce – Chardonnay-Lemon Beurre Blanc, Sweet Ginger-Soy or fresh Fruit Salsa
- Mojo Marinated Flank Steak

Vegetables and Starches

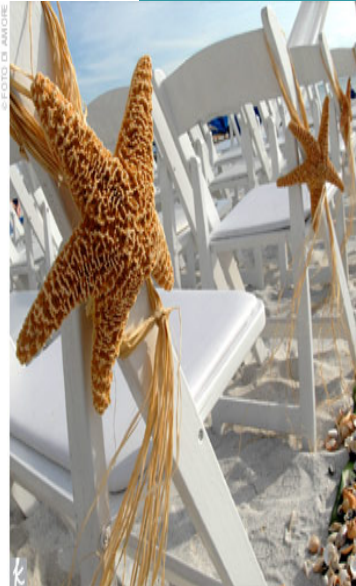
- Island Jasmine Rice with Green Peas
- Grilled Asparagus and Glazed Baby Carrots
- Whipped Sweet Potatoes
- Fried Plantains

the Bread Basket

Bakery fresh Island Breads and Butter

Freshly Brewed Rain Forest Coffee

Herbal Teas



the Grand Affair Buffet

Starters

- ~Traditional Caesar Salad
Shaved Parmesan, Garlic Croutons
- ~Salad Caprese
Roma Tomatoes, Mozzarella, fresh Basil,
Balsamic Drizzle
- ~Mediterranean Salad
Romaine, Artichokes, Kalamata Olives,
Roasted Red Peppers, Feta Cheese Crumbles,
Balsamic Vinaigrette

the Carvery

select one

- ~Roasted Turkey Breast, Cranberry Chutney
- ~Roast Tenderloin, Creamed Horseradish,
Natural Pan Juices
- ~Honey Baked Ham, Apple Raisin Compote
Artisan Bread and Rolls

Entrées

select two

- ~Chicken Francaise
- ~House made Traditional Lasagna
- ~Roast Stuffed Pork Loin Dijonnaise
- ~Chicken Di Florencia, Pan Seared
- ~Blackened Mahi-Mahi, Citrus-Ginger Sauce
- ~Grilled Salmon Filet, Lemon-Dill Beurre Blanc

Accompaniments

select three

- ~Three Cheese Macaroni Gratin
- ~Wild Rice Pilaf
- ~Roasted Garlic Mashed Potatoes
- ~Penne Pasta with Portobello Vodka Sauce
- ~ Orange-Dill Glazed Baby Carrots
- ~Green Beans Almondine
- ~Chef's Seasonal Vegetable Medley

Freshly Brewed Rain Forest Coffee

Herbal Teas



Reception Displays & Station Package

*Four Hours of Call Brand Cocktails
Domestic and Imported Beer,
House Wine and Soft Drinks*

Salad

~Traditional Caesar Salad
Crisp Romaine, Garlic Croutons,
Parmesan Cheese, Caesar Dressing
~Lido Salad
Chopped Romaine, Marinated Cucumbers, Tomatoes,
Bermuda Onions, Roasted Shallot Dressing
~Bakery fresh Artisan Rolls and Garlic Breadsticks

Pasta

Penne, Bowtie or Tri-Colored Tortellini
Sauce selection of Marinara, Alfredo or Pesto Aioli
Fresh Spinach, Mushrooms, Italian Sausage,
Parmesan Cheese, Roma Tomatoes, Red Onions,
Red Peppers, Garlic, fresh Basil

the Carvery

~Hand Carved Roast Prime Rib of Beef,
Natural Pan Juices
~Oven Roasted Turkey Breast, Cranberry Chutney

~Mashed Potato Martinis, Sour Cream,
Chives, Bacon, Shredded Cheese

Stir Fry

Chicken Breast, crunchy Garden Vegetables,
Fried Rice, Sweet Soy Sauce, Pot Stickers,
Spring Rolls, Won Tons

Venetian Table

Mini Viennese Pastries, Cookies,
Assorted Mousse Shooters

*Freshly Brewed Rain Forest Coffee,
Herbal Teas*



the Rehearsal

The Welcome Party is the ideal way for family and friends

to meet informally and an exciting way to start the wedding festivities!

Served upon your guest's arrival...

Antipasto Display

Marinated Grilled Vegetables, Smoked Cheeses, Genoa Salami, Artichokes, Portobello Mushrooms, Prosciutto, Imported Olives, Herb Toasted Baguettes

Dinner is served...

Salad

Mixed Field Greens, Lettuce, Roma Tomatoes, Cucumbers, assorted Dressings
Artisan Rolls, creamy Butter

Entrees

select two

- ~London Broil, Wild Mushroom Madeira
- ~Grilled Salmon, Cucumber-Dill Cream
- ~Chicken Francaise, Lemon-Caper Beurre Blanc
- ~Roast Pork Tenderloin, Apple-Walnut Stuffing
- ~Broiled Tilapia, Sun Dried Tomatoes, Lemon, fresh Basil

Accompaniments

Potatoes au Gratin, Seasonal Vegetables

Desserts

Mini Key Lime Mousse, Mini Chocolate Cakes,
Mini fresh Fruit Tartlets

Freshly Brewed Rain Forest Coffee,

Herbal Tea

add to the Celebration...

Two hours Open Call Brand Bar
Two hours Beer, Wine and Soft drinks
Your Specialty Drink



the Sendoff Breakfast

*You've had the Wedding you've always dreamed of,
surrounded by loving family and friends
and now the time has come to say good-bye...*

Bountiful Breakfast Buffet *30 person minimum*

the Bakery

Fresh Sliced Seasonal Fruit and Berries
Assorted Pastries, Fruit Muffins,
Flaky Croissants

the Breakfast

Fluffy Scrambled Eggs
Golden Sausage
Crisp Applewood Bacon
O'Brien Breakfast Potatoes
Assorted Fruit Yogurt and Granola
Assorted Cold Cereals, fresh Milk
Chilled Fruit Juices

Freshly Brewed Rain Forest Coffee, Herbal Tea

Add a Chef attended *Omelet Station*
with a host of fresh Ingredients
Additional pricing, per person

a Suggestion...

Bloody Mary Bar

First: Selection of Vodkas
Next: Tomato Juice, Clamato, Hot Sauce, Horseradish
The Rim: Old Bay, Celery Salt, Sea Salt, Cracked Pepper
Shake & Garnish: Pickled Green Beans, Celery,
Carrot Shavings, Shrimp Cocktail, Scallion, Olives,
Pickle Spear, Bacon Strip
Additional pricing, per person



Bar Selection

Call Brands

Svedka Vodka, Bombay Gin, Bacardi Rum, Sauza Gold Tequila, Cutty Sark Scotch, Jim Beam Bourbon, Canadian Club Whiskey, Copper Ridge House Wine, Domestic, Imported Beer

Upgrade @additional pricing, per person

Absolute Vodka, Tanqueray Gin, Cuervo Gold Tequila, Dewar's Scotch, Jack Daniels Sour Mash, Bacardi Rum, Captain Morgan Rum, Whiskey, Crown Royal Whiskey, Wine, Domestic, Imported Beer

Domestic Beer: Bud, Miller Light, Coors Light, Michelob, O'Doul's

Import Beer: Heineken, Corona, Corona Light, Samuel Adams

Specialty Wines by the Bottle Available

Bar information:

Bartender fee is included in our full Wedding Package
One Bartender per 100 guests
Extra Bartenders are available for an additional fee

The Hotel is the only Licensed Authority to sell and serve alcoholic beverages for consumption on premises
Therefore, alcoholic beverages are NOT permitted to be brought into any function



superb Food
fabulous Ambience
impeccable Service

Liquid Desserts...

Based on one hour
Per person pricing

Martini Bar

Customize your Martinis

Personalized Ice Sculpture

The Classics

“Dirty” Goose,
Blue Cheese stuffed Olives,
Dry Sapphire Martini,
Makers Mark Manhattan,
Rusty Nail,
Hendricks Gimlet, Gibson

Liquid Dessert Bar

~German Chocolate Martini:
Stoli Vanilla, Kahlua, Frangelico

~Peaches & Cream:
Grey Goose, Peach Puree, Cream

~Key Lime Pie:
Ke Ke Lime Liqueur, Coconut Rum,
Coconut Cream, Lime Juice

~Espresso Martini:
Van Gogh Espresso, Kahlua,
Crème de Cacao



Planning Guide and Policies

Gourmet, special and theme menus are available upon request

We offer:

Children Meals (4-12 years)

Vendor Meals

No food or beverages (alcoholic or otherwise) from outside sources may be brought into any hotel function room by the patron or attendees.

No food or beverage items are to be removed from any banquet/meeting room.

At the hotel's discretion, an off duty law enforcement officer will be assigned to any function utilizing a bar set up for security purposes.

All bars close at Midnight.....with no exceptions

A 20% service charge and applicable sales tax will be added to all food and beverage (except cash bar)

All sit-down menus are limited to no more than two (2) entrée selections



Hotel Features

Situated on Lido Key, a barrier island off the coast of Sarasota
The hotel is directly across the street from the Gulf of Mexico
and just a few short blocks from St. Armand's Circle

Features

Complimentary wireless internet access
Complimentary USA Today available
Guest Rooms with private balconies
One-Bedroom Suites with spectacular views
Gulf-front dining in the Sand Dollar Rooftop Restaurant
Blocks to St. Armand's Circle, with over 140 upscale
restaurants, shops and galleries

Accommodations

Suites feature two whirlpool tubs, separate parlor
with sleeper sofa, dining table & chairs, wet bar
and refrigerator
Coffee Maker, flat screen TVs and Alarm Clock
All rooms are non-smoking
New! Pillow menu
In-room voice mail
Hair Dryer, Iron & Ironing Board in all rooms

Amenities

Heated outdoor Pool overlooking the Gulf of Mexico
Footsteps from the powdery sands of Lido Beach
Cardio-Fitness Room open from 5:30am until 10:00pm
Over 20 Golf Courses within 12 miles of the Resort
Beach Chair, Towels and Umbrellas available

Dining

Sand Dollar Rooftop Restaurant offers
Breakfast, Dinner and Sunday Brunch
KoKoNuts Lobby Lounge
Room Service available



Things to do

George Balanchine
Divertimento No. 15
PHOTO: FRANK ATJURA



Places to go, things to do, people to see...

Local Attractions

John and Mabel Ringling Museum,
Van Wezel Performing Arts Hall,
Mote Marine Aquarium,
Sarasota Opera House,
Marie Selby Gardens, Asolo Theater,
Jungle Gardens, St. Armand's Circle



Transportation

Sarasota / Bradenton Airport 7 miles
Tampa International 55 miles



some Notes...





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