



CAMBRIA[®]

**St. Petersburg –
Madeira Beach Marina**

15015 MADEIRA WAY, MADEIRA BEACH, FL 33708

727.350.7332

WWW.CAMBRIAMADEIRABEACH.COM

Private Event Space

BAY TERRACE

Unique outdoor space overlooking marina and bay views. The perfect backdrop for capturing memories for your ceremony and/or reception.



All that you are is all that I'll ever need.
~ Ed Sheeran



THE SAND DOLLAR ROOM

Modern indoor banquet space with natural lighting that is perfect for celebrating your sit-down wedding dinner event or special occasion.

Catering Policies

SERVICE CHARGE/SALES TAX

All prices shown are subject to a service charge of 24% and state tax of 7%.

BANQUET MENUS

All menu selections must be confirmed **three (3)** weeks prior to the date of the event to ensure proper and timely ordering of food and beverage products for your event.

OUTSIDE FOOD & BEVERAGE

Due to licensing requirements and quality control, all food and beverage is to be served on the hotel premises and must be supplied and prepared by the Hotel with the exception of wedding cakes and specialty desserts.

BAR SERVICE

Absolutely no outside alcohol may be brought into event space.

Bar packages require one bartender. The bartender fee is \$150.

GUARANTEES

Your Hotel Sales Representative must receive your final guaranteed attendance and payment for your event no later than **seven (7)** days prior to the event date.

After this date, guarantees are not subject to reduction.

If the number of guests actually served is higher than the guaranteed amount, the hotel will charge for the amount actually served.

PAYMENT ARRANGEMENTS

To confirm your date, we will require a deposit of \$750.

ALL catering services as listed on the respective banquet check are required to be paid in full **seven (7)** days prior to the date of service.

A House Account will be established for the deposit, pre-payment and any miscellaneous charges incurred during the function.

Payment by credit card requires submission of a completed and signed credit card authorization form provided by the hotel. Payment by check requires approval from hotel management and is required no less than **fourteen (14)** days prior to the date of service.

15 - 35 GUESTS/PLATED

Includes

Private Dining Room for up to 3 Hours

2 Course Plated Menu

Champagne Toast

Cake Table and Cake Cutting Service

Menu

Salad (Select One)

Mixed Green Salad with Tomato, Cucumber, Cheddar, Carrot, Croutons

Iceberg Wedge with Tomato, Bacon, Red Onion, Bleu Cheese Crumbles

Caesar with Romaine, Parmesan, Tomato, Croutons

Arugula with Local Berries, Parmesan, Candied Walnuts

Entrees (Select Three)

Lemon Butter Salmon Filet or Blackened Mahi - GF

White Wine Risotto, Fresh Seasonal Vegetable

\$38.00 per person

Garlic Herbed Fettuccine with Blackened Salmon

Fettuccine, Garlic Oil, Asparagus, Cherry Tomato, Vinaigrette Drizzle

Vegetarian Option Available

\$38.00 per person

Cambria Chicken Parmesan

Crispy Chicken Breast, Herbed Marinara, Mozzarella, Al Dente Fettuccine

\$38.00 per person

Seared 12 oz. New York Strip - GF

Crispy Truffle Onion Strings, Creamy Red-Skin Mashed Potatoes,

Fresh Seasonal Vegetable Medley

\$48.00 per person

Served with Freshly Baked Rolls, Brewed Iced Tea, and Coffee

Vegetarian Options Available

25 - 65 GUESTS/BUFFET

BR E V E R F O R

Includes

Private Event Room for up to 3.5 Hours
Dinner Buffet (Includes Salad, 2 Entrees, 2 Sides)
Champagne Toast
Cake Table and Cake Cutting Service

Menu

Starter (Select One)

Mixed Green Salad with Tomato, Cucumber, Cheddar, Carrot, Croutons
Iceberg Wedge with Tomato, Bacon, Red Onion, Bleu Cheese Crumbles
Caesar with Romaine, Parmesan, Tomato, Croutons
Arugula with Local Berries, Parmesan, Candied Walnuts

Entrees (Select Two)

Boca Ciega Couscous - Vegetarian

Lemon Butter Salmon Filet

Vodka Penne Pasta with Shrimp or Chicken

Cambria Chicken Parmesan

Seared Mahi with Pineapple Salsa

Chimichurri Seasoned Flank Steak

NY Style Sirloin with Demi-glace

Sides (Choice of Two)

Rosemary Mashed Potatoes

Herb Roasted Potatoes

Baked Four Cheese Macaroni

Island Rice

Sauteed Asparagus

Balsamic Parmesan Brussel Sprouts

Chef's Choice of Roasted Seasonal Vegetables

\$48 per person

Served with Freshly Baked Rolls, Brewed Iced Tea, and Coffee

25 - 75 GUESTS/RECEPTION STYLE

WEDNESDAY

Includes

Private Event Room and Marina Terrace for up to 4 Hours

2 Hors D'oeuvres

Domestic Cheese Board Display

2 Hour Chef Attended Carving Station w/2 Sides

Champagne Wall

Cake Table and Cake Cutting Service

Menu

Cold Hors D'oeuvres (Choice of Two)

Shrimp Cocktail Shooters

Rustic Bruschetta

Veggie and Hummus Shooters

Seasonal Fruit Skewers

Caprese Skewers

Hot Hors D'oeuvres

Artisan Flat Bread (Mozzarella, Marinara, Pepperoni, Mushrooms)

Rustic Flatbread (Mozzarella, Arugula, Mushroom, Onion, Parmesan)

Smokehouse Flatbread (BBQ, Mozzarella, Bacon, Onion, Cilantro)

Swedish Meatballs in Brown Gravy

Crispy Wonton Wrapped Shrimp with Lime Sriracha Sauce

Chef Attended Carving Station:

Sage Roasted Turkey Breast, Whole Roasted Prime Rib

Served with Garnishes and Dressings

Sides (Select Two)

Rosemary Mashed Potatoes, Herb Roasted Potatoes,

Baked Four Cheese Macaroni, Seasonal Fresh Couscous

Sauteed Asparagus, Balsamic Parmesan Brussel Sprouts, Seasonal Vegetables

\$78 per person

Served with Freshly Baked Rolls, Brewed Iced Tea, and Coffee

WELCOME

Bar Packages

BEER & WINE BAR

2 Hour Open Bar/Per Person	\$29 PP
3 Hour Open Bar/Per Person	\$36 PP
4 Hour Open Bar/Per Person	\$43 PP

BEER, WINE & CALL BRANDS

2 Hour Open Bar/Per Person	\$36 PP
3 Hour Open Bar/Per Person	\$44 PP
4 Hour Open Bar/Per Person	\$52 PP

BEER, WINE & PREMIUM BRANDS

2 Hour Open Bar/Per Person	\$38 PP
3 Hour Open Bar/Per Person	\$48 PP
4 Hour Open Bar/Per Person	\$58 PP

WELCOME OR POST PARTY DRINK TICKETS

Beer & House Wine	\$11 EACH
Beer, House Wine, Call Brand	\$12 EACH
Beer, Premium Wine & Brand	\$14 EACH

Bar Brands

Domestic Beer: Coors Light, Bud Light, Miller Lite, Michelob Ultra Light

Import Beer: Stella Artois, Corona Extra, Blue Moon

Craft Beer: Strawberry Orange Mimosa Blonde Ale, Maduro Brown Ale

Call Brands: Tito's Vodka, Gordon's Gin, Don Q Rum, Corazon Tequila, Jack Daniels, Old Forrester Bourbon, Cutty Sark Scotch

Premium Brands: Grey Goose, Benham's Gin, Bacardi Rum, Riazul Anejo, Four Single Roses Bourbon, Johnnie Walker Black Label

Red Wine: Horse Heaven Hills Merlot, Rodney Strong Cabernet Sauvignon

White Wine: Sterling Vineyards Chardonnay, Bottega Vinaia Pinot Grigio

Sparkling: Amor di Amanti Prosecco

Display Boards

Fresh Seasonal Fruit Display	\$6 PP
Veggie Crudite with Ranch and Hummus	\$6 PP
Charcuterie Board with Meat, Cheese, Dried Fruit, Nuts	\$18 PP
Assorted Cheese & Cracker Board	\$10 PP
Chilled Seafood with Shrimp, Oysters, Cocktail Sauce	\$26 PP

Hors D'Oeuvres

COLD

Olive & Artichoke Tapenade on Ciabatta	\$8 PP
Veggie & Hummus Shooters	\$8 PP
Caprese Skewers with Fresh Basil and Balsamic	\$8 PP
Fruit Skewers	\$6 PP
Rustic Bruschetta	\$6 PP
Jumbo Shrimp Cocktail Shooters	\$8 PP

WARM

Artisan Flatbread Fingers <i>(Mozzarella, Marinara, Pepperoni, Mushroom)</i>	\$8 PP
Rustic Flatbread Fingers <i>(Mozzarella, Arugula, Mushroom, Onion, Parmesan)</i>	\$8 PP
Vegetarian Southwest Egg Rolls	\$8 PP
Skyway Angus Beef Sliders	\$8 PP
Swedish Meatballs	\$8 PP
Boneless Chicken Tenders	\$9 PP
Crispy Wonton Wrapped Shrimp with Siracha Aioli	\$10 PP
Chicken & Waffle Bites with Spicey Syrup	\$10 PP
Grouper Bites	\$10 PP

(Choice of Two)	
Homemade Chocolate Brownies	\$9 PP
Assorted Freshly Baked Cookies	
Mini Cheesecake Pastries	
Mini Keylime Pie Pastries	
<i>Served with Freshly Brewed Coffee and Hot Tea</i>	

Sweets

Rehearsal Buffets

SOUTH OF THE BORDER TACO BAR

Chips and Salsa

(Choice of Two Proteins)

Ancho Chicken, Chimichurri Flank Steak, Seasoned Ground Beef,
Spicy Shrimp, Blackened Mahi, Crispy Tofu

Served with Crispy and Soft Tacos, Pepper Jack Cheese, White Queso,
Lettuce, Diced Tomatoes, Diced Onions
Sour Cream, Guacamole, Bang Bang Sauce

\$35 per person

SLIDER STATION

Baked Four Cheese Macaroni

(Choice of One)

Kettle Chips, Crispy Battered Fries
or Hand-cut Sweet Potato Fries

(Choice of Two)

Classic Angus Beef Burger, Pulled Pork, Grilled Mini Chicken Patties

Served with Lettuce, Tomato, Caramelized Onions,
Smoked BBQ Sauce, Aioli

\$35 per person

ITALIAN PASTA BAR

Caesar Salad with Tomato, Parmesan, Croutons

(Choice of Two): Grilled Chicken, Seasoned Shrimp, Italian Meatballs

(Choice of Two): Angel Hair Pasta, Fettuccine, Penne, Ziti

(Choice of Two): Alfredo, Marinara, Vodka

Served with Italian Garlic Bread

\$35 per person

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Breakfast Buffets

GET UP AND GO

Seasonal Fruit Platter

Assorted Breakfast Pastries & Muffins

Orange & Cranberry Juice

Freshly Brewed Coffee & Hot Tea

\$16 per person

SURFS UP

Seasonal Fruit Platter

Assorted Breakfast Pastries & Muffins

Scrambled Eggs

Crispy Bacon and Breakfast Sausage

Herb Roasted Potatoes

Orange & Cranberry Juice

Freshly Brewed Coffee & Hot Tea

\$30 per person

Brunch Buffet

(Minimum of 25 People)

Seasonal Fruit Platter

Assorted Breakfast Pastries

(Choice of One)

Traditional Farm Fresh Scrambled Eggs

Healthy Frittata, Spinach, Tomato, Scallions, Bell Pepper, Cheddar Cheese

Southwest Scrambled Eggs, Salsa, Peppers, Onion

(Choice of One)

Seasoned Flank Steak, Shrimp Primavera, Grilled Chicken Alfredo

Roasted Herbed Potatoes

Crispy Bacon

Grilled Seasonal Vegetables

Orange & Cranberry Juice

Freshly Brewed Coffee & Hot Tea

\$42 per person

ADD ON:

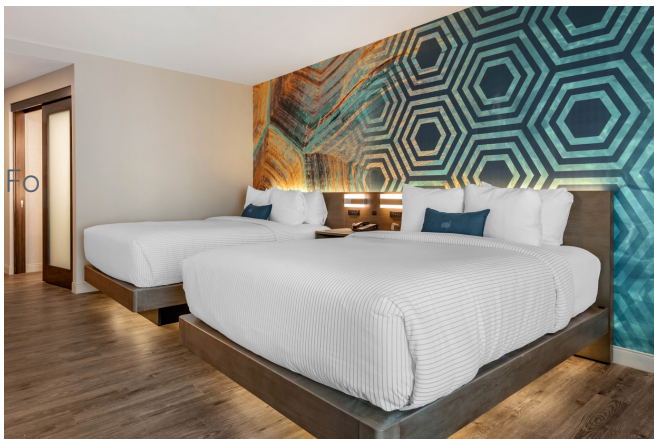
Two Hour Mimosa, Orange Margarita & Bloody Mary Bar \$29 PP

WELCOME ABOARD

Guest Room Accommodations

The CAMBRiA Hotel St. Petersburg-Madeira Beach offers a modern and contemporary atmosphere while producing an array of traditional touches to make your experience more memorable. It begins when we meet and delight our guests with a champagne arrival. We offer upscale accommodations with premium amenities in all our guests rooms and suites.

Contact CAMBRiA Sales Department directly for our courtesy block rates and availability.



Getting Ready

The CAMBRiA offers deluxe one bedroom king suites. With floor to ceiling windows, this room is perfect for a bridal party get ready room and those glam shots!



*Baby, it's you. You're the one I love,
You're the one I need. You're the only one I see.
~ Beyonce*

Booking Your Courtesy Guest Room Block

How many rooms can I reserve?

The hotel asks for a minimum of 10 - 15 rooms per night to qualify. However, this is based on hotel availability at the time of booking.

When should I reserve the guest rooms?

Because of high demand over the weekends, we recommend reserving weekend dates as soon as possible. This ensures availability and a static rate. Most quotes are valid up to 14 days upon receipt. Depending on the season, we may require a two-night minimum stay for weekends.

What happens if my guests don't reserve all the rooms?

Thirty days (30) prior to your arrival date, the hotel will release any unsold rooms for public resale with no penalty to you.

What type of rooms am I reserving?

The room is considered "standard" and does not guarantee any specific view. Guest blocks include 50% king bed rooms and 50% queen/queen bed rooms. The hotel offers four (4) king suite upgrades. Additional upgrade fees may apply to reserve a suite. For more information and to check suite availability, please inquire with a hotel sales representative.

What if I need more rooms?

Should your courtesy block fill prior to the reservation cutoff date, the option of adding more rooms will be based on hotel availability at the time of request. The original courtesy group rate is not always guaranteed for additional guest rooms.

How do guests make their reservations?

The room block will be held under the Party's name. Once confirmed, you will receive an online booking link that can be shared with your guests.

What if a guest wants to stay longer?

Rooms will be available for the block's schedule arrival and departure dates? We suggest adding some additional rooms pre/post for any extended stays.

How can I find out who has reserved a room in my block?

Your sales representative can send a rooming list upon request.

What is your reservation cancellation policy?

Any cancellations within 72 hours from the date of arrival or early departures will be billed for one (1) night's room and tax.

The Day Of Packages

Serves 8 - 10 People

RISE & SHINE

Seasonal Sliced Fresh Fruit
Flaky Croissants and Muffins
Freshly Brewed Coffee, Florida Orange Juice
\$125

MORNING OF THE MRS

Seasonal Sliced Fresh Fruit
Assorted Breakfast Pastries
Freshly Brewed Coffee, Florida Orange Juice
2 Bottles of Chilled Prosecco
\$225

MID DAY DELIGHT

Seasonal Slice Fresh Fruit
Charcuterie Board with Cured Meat, Assorted Cheese, Dried Fruit, Nuts
2 Bottles of Chilled Prosecco
Iced Tea with Sliced Lemon
\$235

(FOR THE GROOM)

WINGS AND THINGS

Battered and Tossed Boneless Tenders
(Choice of: Ginger Jerk Lime, Bourbon BBQ, Hot)
Served with Celery, Carrots, Ranch and Bleu Cheese Dressing
Pub Chips
Bottled Water and Soft Drinks
\$225

MEET THE MR.

Skyway Sliders with Angus Beef, Arugula, Tomato, Caramelized Onion
Pub Chips
Bucket of Beer: *Choice of*
Coors Light, Bud Light, Miller Lite,
Michelob Ultra Light
Stella Artois, Corona Extra
\$225