



Congratulations on your engagement! We're delighted you are considering the Sandpearl Resort for your wedding. A wedding is such a special event – one that should reflect the personal desires of the bride and groom. Let the paradise that surrounds Sandpearl help you create memories that will last a lifetime!

With 700 feet of pristine beachfront and 25, 000 square feet of indoor and outdoor space, the Sandpearl is an ideal location to host engagement parties, bridal showers, elegant rehearsal dinners, wedding ceremonies, post wedding brunches and elaborate wedding receptions.

Our professional staff awaits the opportunity to provide you excellence in cuisine, service and attention to the finest details all in a unique setting that is the Sandpearl Resort.

Our philosophy in catering is personalized from the moment your event is booked to the moment you leave the resort.

We at the Sandpearl look forward to making this a most memorable occasion.

Sincerely,

*Debbie Glancy
Catering Sales Manager*

*Matthew McKay
Executive Banquet Chef*



General Information

Ceremonies

Outside ceremonies may be conducted on property, on the beach (in the sand), on the boardwalk, or on the pool lawn. Our Gulf Lawn is available for larger events reserved along with the Hunter Ballroom and the Gulfside Suite.

Fees 2-100 Guests \$1500.00, 101-325 Guests \$1800.00

Fees include location, white wedding chairs, and indoor space in the event of inclement weather.

Room Capacities and Approximations

This will vary based on set up needs. All food and beverage must be provided and served by The Sandpearl Resort, according to Florida State and County Law. Each Banquet room requires a minimum spend for food and beverage. This total is before the service charge and Florida State Sales Tax.

Our Banquet Rooms-May accommodate 15-325 guests

***Cove Room –Gulf View Located on the Third Floor 20-48 Guests
Food & Beverage Minimum starting at \$6,000.00***

***Harbor Ballroom-Located on the Third Floor 70-150 Guests
Food & Beverage Minimum Starting at \$15,000.00
Harbor is available in 3 sections***

***Hunter Ballroom –Located Lobby Level 150-325 Guests
Food & Beverage Minimum Starting at \$30,000 .00
Hunter is available in 3 sections***

***Private Dining Room-Gulf View Located Lobby Level 15-35 Guests
Minimum Starting at \$4,000.00***

Wedding Coordination:

The Sandpearl suggests hiring a Wedding Coordinator for the day of your Wedding to ensure the ceremony and all of the personal details are taken care of. You may find recommended professionals on our attached vendor list.

Deposits:

A 20% non-refundable deposit is required to reserve space for special occasions such as wedding receptions, etc.

Buffet Service & Multiple Entrée Selections:

Buffet service is available for groups of 30 or more guests. We will be happy to assist in arranging a buffet for your specific needs. Multiple entrée selections are available for large groups, however, due to the increased time and preparation of such meals, an additional \$2.00 per entrée selection will be charged.

Guarantees:

The final guest count must be called into the Catering Sales Office seventy-two (72) working hours prior to the function or on Thursday for a Monday event. If a guarantee is not called in, the approximate attendance at the time of booking or the total guests served, whichever is greater will be charged.

Sandpearl Wedding Tastings

Informal Contemporary tastings are offered at the Sandpearl complimentary to the Bride and Groom and 2 additional guests. This gives the host a chance to meet the Chef and plan the menu for the wedding.

Available times:

Tuesday-Saturday between 1:00pm and 3:00pm

Where:

Sushi Bar at Caretta on the Gulf ~ Signature Restaurant

Pre-Select:

Hors d'oeuvres, Salads, Entrees

Chef's Presentation:

One Plate per person with one Hors d'oeuvre Selection Each

One Plate per person with Salad Selection

One Plate per person of Bite Size Entrée Selections with Vegetable and Starch

Room Rental Fees:

Room Rental Fees will be assessed to all parties not reaching Food and Beverage Room Minimums. Special room set up and break down charges may be applied.

Event Pricing:

The Prices listed are subject to proportional increases to meet increased cost of supplies or operations for events reserved more than 90 days in advance. The items listed on the event order are subject to applicable state sales tax and the resorts 21% service charge. Any food and beverage not consumed at the end of the event must remain at the resort.

Valet Parking:

Special Event parking at the rate of \$10.00 is available for Banquet functions. Overnight Valet Parking is @\$16.00.

We recommend scheduling an appointment to ensure a Catering Sales Manager is available to meet with you for this special day. We look forward to hosting your wedding at the Sandpearl, Congratulations Again!



Wedding Enhancements

Complete your "Wedding Weekend" with Rehearsal Dinner and Brunch. Leave the planning to our Catering Professionals who can help design a menu to complement your whole weekend, from the rehearsal dinner to your first breakfast or brunch as husband and wife. Our staff will not only meet but also exceed your guests' expectations. You can personalize your Wedding Package by adding any of the following services- price varies:

- ~ Spa Services*
- ~ Wine Service with Dinner*
- ~ Audio Visual*
- ~ Ice Sculpture*
- ~ Specialty Linens*
- ~ Additional Lighted Trees and Foliage*
- ~ Children's Menu*
- ~ Vendor Referral Service*
- ~ Overnight Accommodations*
- ~ Golfing Adventure*
- ~ Miniature Wedding Cakes*
- ~ Chocolate Truffle Station*
- ~ Chocolate Truffle Favors*
- ~ Cordial Cart*
- ~ Punch Station*
- ~ White Glove Service*



Pre Ceremony Beverages

For your guests comfort before the wedding

**Served 30 Minutes Prior to the Ceremony*

Beverage Station

Assorted Soft Drinks and Bottled Water

\$3.50++ per guest

Butlered Chardonnay and Champagne

\$7.50++ per guest

Butlered Raspberry Tea with Fresh Lemon

\$3.50++ per guest

Butlered Lemonade and Water

\$2.50++ per guest



Akoya Pearl Wedding Dinner

⌘ Four Hour Premium Beverage Bar

Cocktail Hour to include:

⌘ Hors d'oeuvre Displays:

- ~Artisan Cheese with Flat Breads and Baguettes*
- ~Handcrafted Bread with Traditional Hummus, Bruschetta and Olive Tapenade*

⌘ Choice of Three Canapés served Butler Style:

- ~Toasted Curry and Mushroom Spanikopita*
- ~Andouille Sausage Stuffed Pastry*
- ~Melon Citrus Salad in Cucumber*
- ~Miniature Bacon, Lettuce and Tomato*
- ~Sweet Potato Fritters*

Three Hour Reception to include:

⌘ Champagne Toast

⌘ First Course Salad Choice of:

- ~Romaine Hearts with Pulled Croutons, Parmesan Dressing and Reggiano Tuille*
- ~Field Greens, Grape Tomatoes, Marinated Cucumbers, Daikōn Radish, Sun Flower Seeds with Citrus Vinaigrette*
- ~Spinach Salad with Bacon Lardons, Goat Cheese, Sugar Onions, Avocado and Tomato*

⌘ Intermezzo Choice of:

- ~Lemon, Mango or Raspberry Sorbet*

⌘ Premier Course Choice of:

- ~Crispy Skin Organic Chicken Breast with Natural Pan Jus*
- ~Sweet Onion, Black Pepper Charred Tournedos of New York Strip*
- ~Herb Seared Black Grouper with Lemon Grass Beurre Blanc*
- ~Pan Fried Chicken Milanese with Warm Caper and Roasted Tomato Relish*

*These Fine Selections are served with
Chef's Featured Vegetable & Starch
Warm Rolls with Creamy Butter*

⌘ Custom Designed Wedding Cake

⌘ Freshly Brewed Coffee and Tea

\$136 per Guest

All prices are subject to a 21% service charge and applicable Florida State sales tax



Tahitian Pearl Wedding Dinner

⌘ Four Hour Premium Beverage Bar

Cocktail Hour to include:

⌘ Hors d'oeuvres Served Butler Style:

~ Choice of Three Assorted Seasonal Soup Shooters:

- ~ Spring Pea with Lemon Infusion*
- ~ Corn and Chipotle*
- ~ Gazpacho with Toasted Hazelnuts*
- ~ Celery Root and Apple,*
- ~ Butternut and Red Pear*

~ Sushi:

- ~ Hand Rolled Sushi, California Roll, Spicy Tuna, Vegetable*

~ Choice of Two Canapés:

- ~ Honey Almond Chicken Satay*
- ~ Lager Tempura Shrimp*
- ~ Red Curry Beef Brochette*
- ~ Bleu Cheese, Toasted Walnut on Cornbread Crisp with Honey*
- ~ Prosciutto, Nicoise Olives, Marinated Egg, Shaved Parmesan on a Baguette*

Three Hour Reception to include:

⌘ Champagne Toast

⌘ First Course Soup Choice of:

- ~ Artichoke, Tomato with Basil Oil and Miniature Crouton*
- ~ White Truffle Potato Leek*
- ~ Celery Root with Roasted Pear and Lemon Infused Oil*

⌘ Second Course Salad Choice of:

- ~ Arugla, Spinach, Bacon, Apples, Pears, with Goat Cheese Soufflé and Sherry Maple Vinaigrette*
- ~ Romaine Hearts, Pulled Croutons, Parmesan Dressing and Reggiano Tuille*
- ~ Heirloom Tomatoes, Buffalo Mozzarella, Fennel Salad with Extra Virgin Olive Oil and Creamy Balsamic*

Tahitian Pearl Wedding Dinner (Continued)

☞ Intermezzo Choice of:

~Mango, Lemon or Raspberry Sorbet

☞ Premiere Course Choice of:

~Cocoa Seared Filet with Green Apple, Thyme, and Demi Glace

~ Pan Seared Black Grouper Sauce Romesco

~ Salt and Pepper Crusted New York Strip with Red Wine Jus

☞ Duo Entrees:

*~ Chicken Tournedos with Natural Jus & Pan Roasted Grouper with
Lemon Beurre Blanc*

~ Petit Filet, Red Wine Glace & Crab Stuffed Gulf Shrimp

*These Fine Selections are served with
Chef's Featured Vegetable & Starch
Warm Rolls with Creamy Butter*

☞ Custom Designed Wedding Cake

☞ Freshly Brewed Coffee and Tea

\$150 per guest



South Sea Pearl Wedding Buffet

⌘ Four Hour Super Premium Beverage Bar

Cocktail Hour to include:

⌘ Hors d'oeuvre Displays:

- ~ Artisan Cheese with Flat Breads and Baguette*
- ~ Handcrafted Bread with Traditional Hummus, Bruschetta and Olive Tapenade*

⌘ Choice of Three Canapés Served Butler Style:

- ~ Baked Tomato and Goat Cheese*
- ~ Sesame Chicken Satay*
- ~ Vegetable Spring Rolls*
- ~ Filet en Croute with Spinach and Bleu Cheese*
- ~ Spinach and Parmesan Stuffed Mushrooms*

Three Hour Reception to include:

⌘ Champagne Toast

⌘ Dinner Buffet

~ Salad and Chilled Displays to Include:

- ~ Heart of Lettuce Wedges, Bleu Cheese, Bacon, Tomato, Red Onion with Buttermilk Ranch*
- ~ Tomato, Buffalo Mozzarella, Shaved Lemon Fennel, Creamy Balsamic*
- ~ Seasonal Melon Salad with Spicy Serrano Ham*

~ Entrees and Accompaniments to Include:

- ~ Smoked Chile Lime Shrimp Skewers with Salsa Verde*
- ~ Herb Marinated Organic Chicken with Yuzu Beurre Blanc*
- ~ Glazed Boneless Beef Short Ribs, Smoked Jalapeño & Mango*
- ~ Sweet Onion, Bacon, Potato Casserole*
- ~ Roasted Pepper Farm House Green Beans*
- ~ Parker House Rolls & Roasted Garlic Corn Muffins*

⌘ Custom Designed Wedding Cake

⌘ Freshly Brewed Coffee and Tea

\$140 per Guest

All prices are subject to a 21% service charge and applicable Florida State sales tax



Sandpearl Wedding Dinner

☞ Four Hour Super Premium Beverage Bar

Cocktail Hour to include:

☞ Hors d'oeuvres Served Butler Style:

~ Choice of Three Assorted Seasonal Spoon Hors d'oeuvres:

- ~ Herb Butter Poached shrimp*
- ~ Smoked Chicken Salad with Pea Shoots and Onion Marmalade*
- ~ Corn Pudding with Grilled Leeks and Andouille Sausage*
- ~ Red Curry Coconut Beef*
- ~ Jumbo Crab with Sweet and Sour Cucumber and Toasted Sesame Seeds*

~ Sushi:

- ~ Avocado and Lobster Rolls, Spicy Tuna*
- ~ Vegetable Rolls*

~ Choice of Two Canapés Served Butler Style:

- ~ Lollipop Lamb Chops with Passion Fruit Jelly*
- ~ Miniature Crab Cakes with Citrus Aioli*
- ~ Smoked Chicken Spring Rolls*
- ~ Citrus Shrimp Salad en Cucumber*

Three Hour Reception to Include:

☞ Champagne Toast

☞ First Course Appetizer Choice of:

- ~ Petit Crab Cake, Citrus Heirloom Salad and Crispy Plantains*
- ~ Chilled Muscovy Duck Breast Coupe, Bitter Peach Almond Compote*
- ~ Warm Grilled Lemon Lobster on Porcini Grit Cake with Saffron Cream*

☞ Second Course Salad Choice of:

- ~ Watercress, Endive, Apples, Pears, Gorgonzola, Toasted Pistachios and Sherry Maple Vinaigrette*
- ~ Romaine Hearts, Pulled Croutons, Parmesan Dressing and Reggiano Tuille*
- ~ Baby Gem Lettuce, Green Tomato, Carpaccio, Caramelized Shallots, Wild Mushroom and Red Curry Ranch*

Sandpearl Wedding Dinner (Continued)

☞ Intermezzo Choice of:

~ Lemon, Mango or Raspberry Sorbet

☞ Premiere Course Choice of:

~ Pan Roasted Filet with Bleu Cheese and Spinach Gratin

~ Seared Black Grouper with Orange Truffle Butter

~ Cumin Spiced Chilean Sea Bass with Pomegranate Balsamic Glace

☞ Duo Entrees:

~ Lobster Wrapped Crab Cake with Lemon Beurre Blanc

~ Petit Filet Mignon Cabernet Demi & Crab Cake

*These Fine Selections are served with
Chef's Featured Vegetable & Starch
Warm Baked Rolls with Creamy Butter*

☞ Custom Designed Wedding Cake

☞ Gourmet Coffee and Herbal Tea

☞ Breakfast at the Resort for the Bride & Groom:

*Join us at Carretta's or Order Room Service for the first breakfast together as
Husband and Wife.*

\$165 per Guest



Tiffany Pearl Wedding Buffet

⌘ Four Hour Super Premium Bar

Cocktail Hour to include:

⌘ Hors d'oeuvres Served Butler Style:

~ Choice of Three Assorted Seasonal Soup Shooters:

- ~ Spring Pea with Lemon Infusion*
- ~ Corn and Chipotle*
- ~ Gazpacho with Toasted Hazelnuts*
- ~ Celery Root and Apple*
- ~ Butternut and Red Pear*

~ Sushi

- ~ Hand Rolled Sushi, California Roll, Spicy Tuna, Vegetable*

~ Choice of Two Canapes:

- ~ Honey almond Chicken Satay*
- ~ Proscuitto, Nicoise Olives, Marinated Egg, Shaved Parmesan on a Baguette*
- ~ Bacon Wrapped Scallops*
- ~ Red Curry Beef Brochette*
- ~ Bleu Cheese and Toasted Walnut on Cornbread Crisp*
- ~ Miniature Crab Cakes*

Three Hour Reception to include:

⌘ Champagne Toast

⌘ Dinner Buffet

~ Salad and Chilled Displays to Include:

- ~ Raw Bar with Oysters, Shrimp and Crab Claws and Spicy Cocktail Sauce*
- ~ Romaine Hearts, Tomatoes, Pulled Croutons, Shaved Pecorino*
- ~ Butter Lettuce, Grilled Avocado, Roasted Peppers, Artichokes Orange Poppy Seed Dressing*
- ~ Tortellini, Red Onions, Tomatillos, Chorizo Sausage, Corn Shoots*

Tiffany Pearl Wedding Buffet (Continued)

~ Entrees and Accompaniments to Include:

- ~ Petit New York Strip Steak with Rosemary and Wild Cherry Pan Jus*
- ~ Roasted Cuban Pork Loin with Spiced Pears and Juniper*
- ~ Fennel Crusted Salmon with Chardonnay Lime Beurre Blanc*
- ~ Oyster and Shiitake Cous Cous*
- ~ Edamame and Roasted Corn Succotash*
- ~ Warm Baked Rolls and Creamy Butter*

⌘ Viennese Dessert Station

- ~ Fine Selection of Freshly Made Pastries, Petit Fours, Truffles and Chef's Miniature Desserts*
- ~ Gourmet Coffee and Tea Station with Flavored Coffee's, Herbal Teas, Chocolate Shavings, Whipped Cream, Cinnamon Sticks, Lemon Rock Candy Sticks*

⌘ Custom Designed Wedding Cake

⌘ Freshly Brewed Coffee and Tea

⌘ Breakfast at the Resort for the Bride & Groom

*Join us at Carretta's or Order Room Service for the First Breakfast together as
Husband and Wife*

\$170 per Guest



Banquet Bar Packages

Premium Bar Package

- ⊗ Absolut Vodka
- ⊗ Beefeater Gin
- ⊗ Bacardi Rum
- ⊗ Jose Cuervo Gold Tequila
- ⊗ Jim Beam Bourbon
- ⊗ Dewar's Scotch
- ⊗ Canadian Club Whisky
- ⊗ Jack Daniels
- ⊗ Wolf Blass Chardonnay, Cabernet Sauvignon, Merlot
- ⊗ Budweiser & Bud Light
- ⊗ Michelob Ultra, Corona & Heineken, Amstel Light
- ⊗ Soda, Water & Juices

Super Premium Bar Package

- ⊗ Stolli Vodka
- ⊗ Tanqueray Gin
- ⊗ Bacardi Rum
- ⊗ Chivas Regal Scotch
- ⊗ 1800 Reposado Tequila
- ⊗ Maker's Mark Bourbon
- ⊗ Dewars Scotch
- ⊗ Seagrams V.O.
- ⊗ Geyser Peak Chardonnay, Cabernet Sauvignon, Merlot
- ⊗ Budweiser & Bud Light
- ⊗ Michelob Ultra, Corona & Heineken, Amstel Light
- ⊗ Soda, Water, Juices

*Upgrade to this
Super Premium Bar
\$6 Per Guest*

VIP Bar Package

- ⊗ Grey Goose Vodka
- ⊗ Bombay Sapphire Gin
- ⊗ Tommy Bahama White Sand Rum
- ⊗ Johnny Walker Black Scotch
- ⊗ Patron Silver Tequila
- ⊗ Knob Creek Bourbon
- ⊗ Johnny Walker Black
- ⊗ Crown Royal Whisky, Southern Comfort
- ⊗ Courvoisier
- ⊗ Kahlua
- ⊗ Sambuca Black
- ⊗ Amaretto di Saronno, Bailey's Irish Creme
- ⊗ Chateau St. Michelle Chardonnay, Cabernet Sauvignon, Merlot
- ⊗ Budweiser & Bud Light, Corona & Heineken, Amstel Light
- ⊗ Soda, Water, Juices

*Upgrade to this VIP Bar
\$14 Per Guest*



Signature Drink Stations

*All Cocktail Stations will serve 150 drinks and are served in designer glasses
(Attendant Required)*

“Must have” Martinis

Full Martini Station with all the trimmings!

Impress your guests with several martini favorites including:

Sour Apple, Cosmo, Chocolate, and Dirty

\$750.00++

Margarita Magic

Full Margarita Station

Impress your guests with several margarita favorites including: Texas, Blue, and Tango

\$600.00++

Rum Runner Delight

Full Rum–Runner Station

with Fresh Fruit Garnish

Your guests will be “running” back to the bar!

\$600.00++

Caipirinhas, Grey Goose, Mojito

Original Bacardi Mojito with Lime,

Mint Leaves, Sugar

Caipirinha (Ky-Pur-EEN-Ya) Hottest new Cocktail since the Mojito!! Made with Limes

and Sugar Muddled with Brazilian Rum

(Kah-Sha-Sa) and of course Grey Goose Anyway you like it!!

\$750.00++



Miscellaneous Prices

Wine Service at the Table with Dinner \$5.00

(In addition to a Full Bar-not in place of)

Lemonade & Punch Station \$6.50

Cordial Cart \$8.00 by Consumption-Package \$5.00

(Requires an attendant \$75.00)

(In addition to a Full Bar-not in place of)

Gourmet Coffee and Tea Station \$8.95

*Flavored Coffee, Whip Cream, Cinnamon Sticks,
Chocolate Shavings, Rock Candy Sticks, Gourmet Teas,
Lemon, Honey*

Unlimited Beverage Station \$16.95

(Soft Drinks, Juices, Bottled Water)

Vendor Meals-Chef's Choice \$30.00

Children's Meal \$20.00

Chicken Fingers, French Fries, Fruit Cup

Resort Made Miniature Sweet Station \$16.00

*Chocolate Covered Strawberries, Tarts, Homemade
Marshmallows, Truffles, Miniature Cheesecakes &
Pastries*

Miniature Wedding Cakes \$10.00-\$12.00

Chocolate Truffle Station \$9.95

(Requires an attendant \$75.00)

Chocolate Truffle Favors in Pretty Box 2-\$8.95 4-\$16.95

Fichus with Twinkle Lights \$21.00 Delivery \$85.00

Chocolate Fountain \$1,000 plus tax and gratuity

*Strawberries, Mellon, Pineapple, Pound Cake, Rice Krispies, Pretzels,
Marshmallows & Apples*

Attendant Included, feeds 100 people, \$10 for each additional person

Vendor List

Wedding Planners

<i>Grand Occasions</i>	<i>Barbara Oehlerking</i>	<i>(813)774-8635</i>	<i>grandeoccasions.com</i>
<i>Cheers To Your Wedding</i>	<i>Beth Clark</i>	<i>(727)894-5558</i>	<i>www.cheerstoyourwedding.com</i>
<i>Sandy Rule</i>	<i>Sandy Rule</i>	<i>(813)792-9549</i>	<i>Sandyruleevents.com</i>
<i>Olivier Events</i>	<i>Ashly Olivier</i>	<i>(8630)816-3640</i>	<i>Ashly@olivierevents.com</i>
<i>A Friend of the Bride</i>	<i>Jennifer Fitzsimmons</i>	<i>(813)995-2291</i>	<i>AFriendofthebride.com</i>

Event Design

<i>Concept Bait</i>	<i>Lynn Mcghee</i>	<i>(727)321-5350</i>	www.conceptBAIT.com
<i>Artistry Design Group</i>	<i>Barbara Oehlerking</i>	<i>(813)774-8635</i>	<i>grandeoccasions.com</i>

Photographers

<i>Tampa Photo</i>	<i>Kevin & MJ Wilson</i>	<i>(813)229-1800</i>	<i>tampaphotoweddings.com</i>
<i>Livingston Galleries</i>	<i>Shannon Livingston</i>	<i>(727)725-8940</i>	<i>shannonlivingston.com</i>
<i>Neil & Shannon Photographers</i>	<i>Neil Patel & Shannon Patel</i>	<i>(813)996-1872</i>	<i>nsphotodesigner.com</i>
<i>Ortiz Sellers</i>	<i>Tina Ortiz</i>	<i>(813)784-6964</i>	<i>www.ortiz-sellersphotography.com</i>
<i>The Gallery Studios</i>	<i>Steven Poisall & Robert Richards</i>	<i>(813)254-9575</i>	<i>TheGalleryStudios.com</i>
<i>R. Joseph Photographics</i>	<i>Ryan Joseph</i>	<i>(813)248-5533</i>	<i>Pjphoto.com</i>
<i>Nashan Photographers</i>	<i>Melanie Nashan</i>	<i>(888)515-2315</i>	www.nashan.com
<i>Steven Dohring Photography</i>	<i>Steven Dohring</i>	<i>(727)692-9627</i>	<i>Steve@stephendohring.com</i>

Videographers

<i>Hearts Video</i>	<i>Chuck & Cara Lewis</i>	<i>(727)799-6234</i>	<i>Heartsvideo.com</i>
<i>Tampa Photo</i>	<i>Kevin</i>	<i>(813)229-1800</i>	

Classical Live Music

<i>The Dillingham String Ensemble</i>	<i>David Dillingham</i>	<i>(813)832-3121</i>	<i>Dillinghamquartet.com</i>
<i>Harpist</i>	<i>Victoria Bernoldo</i>	<i>(813)495-0159</i>	eveningstarharp@aol.com
<i>Guitarist / Flautist</i>	<i>Vera Ginsberg & Michael Florio</i>	<i>(813)689-0032</i>	<i>Violine.com/florio</i>
<i>Contemporary Jazz / Keyboard</i>	<i>Douglas Gantzer</i>	<i>(727)207-5417</i>	<i>pianokeys@tampabay.rr.com</i>

Disk Jockeys

<i>Grant Hemond and Assoc.</i>	<i>Beverly Bucklew & Jamie Ruscio</i>	<i>(727)736-2316</i>	<i>Granthemond.com</i>
<i>J.A.M.S. Ralph Allocco</i>	<i>Ralph</i>	<i>(813)8828047</i>	<i>JamsEnt.com</i>
<i>Joe Lorenzo</i>	<i>Joe</i>	<i>(727)344-0304</i>	
<i>Frank Lebano & Co.</i>	<i>Frank</i>	<i>(727)738-9857</i>	

Live Bands

<i>Ace Factor</i>	<i>Dennis Bailey</i>	<i>(813)960-4660</i>	<i>dbaileymanagement.com</i>
<i>Mainstream</i>	<i>Frank DelVacchio</i>	<i>(813)932-9885</i>	<i>www.mainstreamband.net</i>
<i>DeLeon Entertainment, Inc.</i>	<i>Anthony & Sheila</i>	<i>(813)933-3984</i>	<i>Deleonentertainment.com</i>
<i>Southtown Fever</i>	<i>Bob Macar</i>	<i>(813)962-8014</i>	<i>Southtownfever.com</i>

Steel Drummers

<i>Dave Holmstrand Steel Pan</i>	<i>Dave Holmstrand</i>	<i>(727)642-4814</i>	<i>Steeldrum.net</i>
<i>Pana-Kolada Promar Productions</i>	<i>Ric Shirvis</i>	<i>(727)593-8014</i>	<i>Panakolada.com</i>

☞ Specialty Linens and Chair Covers

Connie Duglin Linen
BBJ Linen

Toni Disconni
Michael Cruz

(877)675-4636 Connieduglinlinen.com
(407)857-6566 bbjlinen.com

☞ Florists

The Bride's Bouquet
The Arrangement
Apple Blossoms
DD's Blooms

Debbie Welch
Loui Redwenski
Scott Darhower
Deb Heibert

(727)785-2562 www.thebridesb.com
(813)886-1518
(813)985-6409 appleblossomstampa.com
(727)729-3511

☞ Cakes and Chocolates

Cakes plus
Chantilly Cakes
Celebration Cakes
Cakes by Nomeda

Nina
Desiree Chamberlin
Bonnie Yargboro
Nomeda

(813)876-1411 cakesplustampa.com
(727)530-0300 chantillycakes.com
(727)517-7260 celebrationcakes.biz
(727)424-3104

☞ Officiates

Rev. Tom Greene
Rev. L. Tracy Reid
Rev. Anthony Calandro
Revs. Virginia & David Bishop

(727)403-6308
(727)772-0826
(727)712-9788
(727)532-6186

revtom@tampabay.rr.com
Say-I-do-weddings.com
kaula@worldnet.at.net
lovingunity.com

☞ Transportation/Limosines

Ambassador Limousine & Sedan
Rolls Royce Limosines
Royal Coach Lines

(727)643-1520
(727)457-4444
(813)884-5425

☞ Hair/Nails/Make-up

Spa at Sandpearl (Nails & Make-up)
Sharmaine's Salon

(727)674-4250
(727)447-2025

Sandpearl.com
sharmaines.com

☞ Rental Needs

Rent all City

(727)381-3111

☞ Marriage License Information

The Price of a license is \$93.50, payable by cash or check with proper identification. There is no waiting period on the marriage license. If everything is in order, the license will be issued within 60 days from the date of issue. No blood test is required by the State of Florida.

Licenses may be obtained at the following locations:

Hillsborough County:

419 Pierce Street, Room 114, Tamoa, FL
743 Lumsden Rd., Brandon, FL
302 North Michigan St., Plant City, FL

(813)276-8100 Ext. 7414
(813)276-8100 Ext. 7844
(813)276-8100 Ext. 7391

Pinellas County

315 Court St., Clearwater, FL
545 1st Avenue North, St. Petersburg, FL
29582 US 19 North, Clearwater, FL

(727)464-3204
(727)582-7771
(727)464-8700