HOTEL

ALBA

TAMPA

CATERING MENUS

5303 WEST KENNEDY BOULEVARD, TAMPA FLORIDA
33609 | 813-289-1950 | Sales@HotelAlbaTampa.com
www.HotelAlbaTampa.com

SOTHERLY HOTELS

TAPESTRY COLLECTION by Hilton™

BREAKFAST

All breakfast buffets are based on 60 minutes of continuous service and include assorted chilled juices, freshly brewed regular and decaf coffee, and assorted hot herbal teas. 25 person minimum for all buffets. A surcharge of $10.00 per person will be added for guaranteed headcounts under 25 people.

BUFFET

Hospitality Breakfast | $28 per guest

- Greek yogurt
- Crunchy Granola, assorted dried fruits
- Fresh seasonal berries, sliced fruit, whole fruit
- Locally Sourced Bagels, cream cheese
- Freshly baked muffins, pastries, croissants

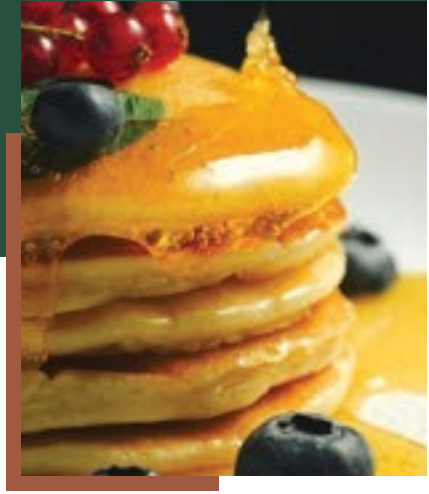
Rise & Shine | $36 per guest

- Fluffy scrambled eggs
- Choice of two Proteins:
  - o Pork Sausage Links
  - o Turkey Sausage
  - o Chicken Apple Sausage
  - o Applewood Smoked Bacon
- Herbed Breakfast potatoes
- Freshly baked muffins, pastries, croissants
- Steel Cut Oatmeal
- Bagels, cream cheese
- Greek Yogurt
- Crunchy granola, assorted dried fruits
- Fresh seasonal berries, sliced fruit, whole fruit

Alba Brunch | $65 per guest

- Scrambled eggs, cheddar & ham
- Choice of two Proteins:
  - o Pork Sausage Links
  - o Turkey Sausage
  - o Chicken Apple Sausage
  - o Applewood Smoked Bacon
- Bread Pudding French Toast
- Mojo Pulled Pork Benedict with adobo hollandaise
- Chorizo Hash
- Sliced Roast Pork Loin
- Greek yogurt, crunchy granola, assorted dried fruits
- Fresh seasonal sliced fruit & berries
- Freshly baked muffins, pastries, croissants
- Smoked Salmon display
- Cheese & Charcuterie display
- Caesar Salad
- Heirloom Tomato & Mozzarella Salad

BREAKFAST



PLATED BREAKFAST

Classic Oatmeal | $12 per guest

Topped with fresh seasonal mixed berries, candied pecans and clover honey

Seasonal Fruit Plate | $15 per guest

Fresh Fruit, Greek Yogurt topped with granola and clover honey

Alba Buttermilk Pancakes | $16 per guest

Three pancakes served with maple syrup and garnished with fresh seasonal mixed berries

American Breakfast | $19 per guest

Two eggs scrambled with breakfast potatoes and a choice of Applewood Smoked Bacon or Sage Breakfast Sausage

BREAKFAST ENHANCEMENTS

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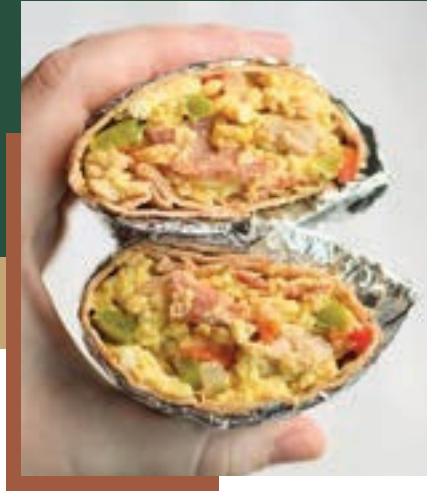


In addition to your Breakfast Buffet selection

BREAKFAST ACTION STATIONS

Omelet Station | +$10 per guest

+$150 Chef Attendant

Breakfast Burrito| $14 each

- Served in a flour tortilla with mixed cheese and scrambled eggs
- Choose three fillings:
  - o Chorizo
  - o Peppers
  - o Onions
  - o Mushrooms
  - o Bacon
  - o Sausage

Breakfast Beverage Additions| $8 per carafe

Bloody Mary Bar | $60

- 3 signature Bloody Mary mixes, assortment of pickled vegetables and garnishes

Mimosa Bar | $50

- Assorted fruit juices

Breakfast Sandwiches| $8 each

Served on choice of one:

- o Biscuit
- o English muffin
- o Croissant

- Egg, Ham & Cheese
- Egg, Bacon & Cheese
- Egg, Sausage & Cheese

SNACKS

Replenished on consumption

BREAK PACKAGES

Salsa & Guacamole Bar| $12 per guest

- Assorted House Made Salsas
  - o Salsa Verde
  - o Traditional Tomato Salsa
  - o Roasted Jalapeno Salsa
  - o Fire Roasted Corn and Black Bean Salsa
- Guacamole
- House Made Tortilla Chips

Baker's Break| $14 per guest

- Chocolate Brownies
- Assorted Fresh Baked Cookies
- Brown Butter Blondies

Sweet Tooth | $14 per guest

- Jars Of Assorted Candies To Include: Gummy Bears, Jelly Bellies, M&M'S, Jolly Ranchers, Mike & Ike's, Licorice Bites, Hershey's Kisses
- Chocolate Covered Pretzels
- Greek Yogurt Pretzels
- Chocolate Drizzled Caramel Popcorn
- Assorted Chocolate Bars

Energy Kick | $16 per guest

- Create your own trail mix:
  - o Assorted nuts
  - o Assorted dried fruits
  - o Pretzels
  - o Wasabi peas
  - o Dried coconut
  - o Edamame
  - o M&M's
- Assorted Kind Bars, Cliff Bars, and Granola Bars
- Assorted Naked Fruit Juice Shots
- Flavored Red Bull & Sugar Free Red Bull

Savory | $30 per guest

- Chef's Selection Of Domestic And International Cheeses and Cured Meats served with an assortment of Crackers and bread
- Vegetable Crudité With Hummus

SIPS

Replenished on consumption

BEVERAGES

Cold Brew KAHWA Coffee | $70 gallon

- With Sweetened Condensed Milk or Black

Hot | $70 per gallon

- Freshly Brewed KAHWA Coffee
- Freshly Brewed KAHWA Decaf Coffee
- Assorted Herbal Teas

Freshly Brewed Iced Tea | $55 per gallon

Fruit Juices | $55 per gallon

- Orange, Apple, Cranberry, Grapefruit

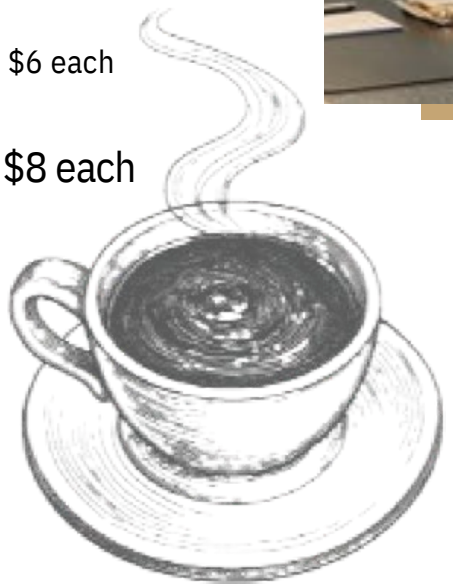
Soft Drinks | $5 each

- Coca Cola, Diet Coke, Sprite

Bottled Water | $7 each

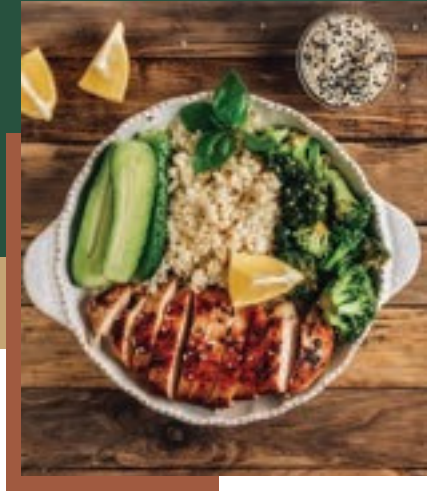
Energy Drinks | $6 each

Sparkling Water | $8 each



LUNCH

All boxed lunches are served with whole fruit, chips, cookie, bottled water and choice of: coleslaw, potato salad, pasta salad, or fruit salad (please select one salad for all boxes).



DELI BOXED

Classic Boxed Lunch | $32 per guest

Select two:

o Roast Beef & Cheddar- garlic aioli, lettuce, tomato, onion on Brioche bun

o Smoked Turkey & Swiss- pesto aioli, lettuce, tomato, onion on wheat bread

o Ham & Provolone- red pepper aioli, lettuce, tomato, onion on sourdough bread

o Chicken Salad with Almonds- lettuce, tomato on croissant

o Grilled Marinated Vegetable Wrap- grilled zucchini and yellow squash, caramelized onions, fresh mozzarella in a flour tortilla

Executive Boxed Lunch | $38 per guest

Select two:

o Serrano Ham & Manchego Cheese- roasted red peppers and onions on ciabatta roll

o Smoked Turkey Club- Applewood smoked bacon, big eye swiss, lettuce, tomato, herb aioli on whole grain wheat

o Marinated Grilled Chicken Breast- Sliced mozzarella cheese, lettuce, tomato, onion, roasted red pepper aioli on focaccia bread

o Chimichurri Marinated Skirt Steak- Grilled peppers and onions on a baguette

o Grilled Marinated Vegetable & Red Pepper Hummus Wrap- grilled zucchini and yellow squash, caramelized onions, fresh mozzarella, and red pepper hummus in a flour tortilla

Artisan Boxed Lunch | $48 per guest

Select Two:

o Lobster Roll- lobster salad, chopped green onions, soft egg roll

o Roasted Sliced Beef Tenderloin- caramelized onion, goat cheese, horseradish cream, on a baguette

o Crab Salad Sandwich- lettuce and tomato on grilled sliced brioche

LUNCH

All lunch buffets are based on 60 minutes of continuous service. There is a 25 person minimum for all buffets. A surcharge of $10.00 per person will be added for guaranteed headcounts under 25 people.

LUNCH BUFFET

Build Your Own Bowl | $35 per guest

- **Proteins: Select two**
  - o Grilled Salmon
  - o Marinated Grilled Chicken
  - o Chimichurri Skirt Steak
  - o Mojo Marinated Pork Loin
- **Bases: Select two**
  - o Mixed Greens
  - o Quinoa
  - o Spanish Rice
  - o Orzo Pasta
- **Toppings**
  - o Baby Heirloom Tomatoes
  - o Cucumber
  - o Roasted Peppers
  - o Pico de Gallo
  - o Red Onion
  - o Black Bean and Fire Roasted Corn Salsa o Shredded Cheddar Cheese
  - o Queso Fresco
- **Sauces: Select two**
  - o Balsamic Vinaigrette
  - o Citrus Vinaigrette
  - o Creamy Avocado
  - o Buttermilk Ranch

Build Your Own Deli | $38 per guest

- Assorted Sliced Deli Meats: Smoked Turkey, Ham, Roast Beef, Genoa Salami
- Assorted Sliced Cheeses: Swiss, Cheddar, Provolone, Pepper Jack Cheese
- Lettuce, Sliced Tomato, Sliced Red Onion, Pickles, Pepperoncini
- **Assorted Bread: Select three**
  - o Whole Wheat
  - o Sourdough
  - o Rye
  - o White
  - o Brioche
- **Sides: Select two**
  - o Mixed Green Salad
  - o Red Potato Salad
  - o Coleslaw
  - o Pasta Salad
  - o Caesar Salad

LUNCH

All lunch buffets are based on 60 minutes of continuous service. There is a 25 person minimum for all buffets. A surcharge of $10.00 per person will be added for guaranteed headcounts under 25 people.

LUNCH BUFFET

Caribbean| $34 per guest

- Jamaican Jerk Chicken With Pineapple Pico De Gallo
- Mojo Pork Loin With Mango And Sweet Chili Glaze
- Black Beans And Yellow Rice
- Choice Of: Mixed Green Salad Or Tropical Fruit Salad
- Sweet Fried Plantains

BBQ Cookout | $38 per guest

- Proteins: Select two
  - o Southern Style Pulled Pork
  - o Grilled BBQ Chicken
  - o Smoked Brisket
  - o St. Louis Style Ribs
- Choice of: Classic potato salad or coleslaw
- Mixed green salad
- Baked Macaroni & Cheese
- Green Beans
- Dessert: Select two
  - o Bourbon pecan pie
  - o Key Lime Pie
  - o Caramel Apple Pie

Taco Bar | $38 per guest

- Proteins: Select two
  - o Carne Asada
  - o Carnitas
  - o Mahi Mahi
  - o Marinated Grilled Chicken
- Salsa Verde
- Traditional Salsa
- Shredded Cheddar & Jack Cheese
- Queso Fresco
- Toppings To Include: Shredded Lettuce, Diced Tomato, Diced Onions, Sliced Black Olives
- Roasted Corn And Black Bean Salad
- Flour & Corn Tortillas
- Dessert: Cinnamon Churros

Asian Flare | $38 per guest

- Proteins: Select two
  - o Garlic Beef & Broccoli
  - o Tempura Shrimp
  - o Sesame Garlic Chicken
- Stir Fried Vegetables
- Choice Of: Lo Mein Noodles Or Fried Rice
- Vegetable Egg Rolls
- Chopped Salad With Sweet Ginger Chili Lime Dressing

LUNCH

PLATED LUNCH

Roasted Airline Breast of Chicken | $38 per guest

with rainbow baby carrots, Boursin cheese polenta, and a natural jus

Grilled Filet of Salmon | $40 per guest

with seasoned quinoa, grilled asparagus and a citrus herb butter sauce

Pan Seared Petit Filet of Beef | $45 per guest

with roasted fingerling potatoes, baby French green beans, and a red wine demi-glaze

RECEPTION

Minimum order of 12 pieces per item, prices are per each. All items are displayed, unless requested to be passed.
For display stations: Prices are based on 60 minutes of continuous service. Priced per person. Minimum 25 people

HOT HORS D'OEUVRES

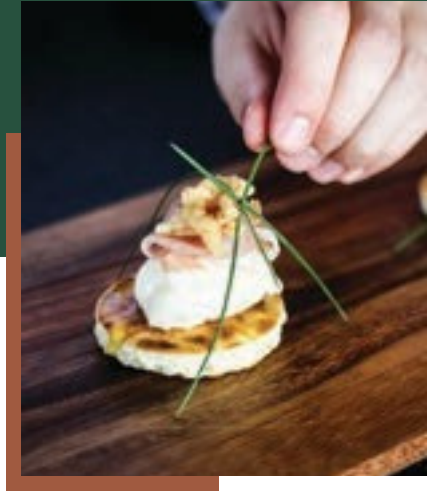
- Vegetable Spring Rolls | $5
- Three Cheese Arancini | $5
- Pork Pot Stickers | $5
- Boursin Stuffed Mushrooms | $5
- Brie & Raspberry In Phyllo | $5
- Santa Fe Chicken Spring Rolls | $5
- Cashew Chicken Spring Roll | $6
- Conch Fritters | $6
- Chimichurri Beef Skewer | $6
- Chicken Satay | $6
- Mini Beef Wellington | $7
- Mini Crab Cakes With Creole Remoulade | $7
- Bacon Wrapped Shrimp | $7
- Bacon Wrapped Scallops | $7
- Alligator Bites | $7
- Lamb Chop Lollipops | $9

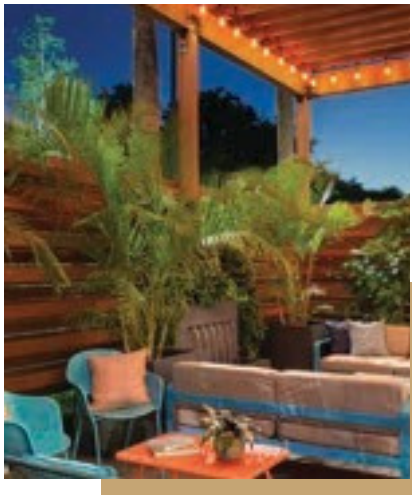
COLD HORS D'OEUVRES

- Caprese Skewers | $5
- Edamame Hummus & Pita Bread | $5
- Bruschetta: Tomato Basil or Strawberry & Goat Cheese With Balsamic Glaze | $5
- Roasted Garlic Or Roasted Red Pepper Hummus with Vegetable Crudité | $5
- Salmon Tar Tar Crostini | $6
- Beef Tenderloin Carpaccio Crostini | $7
- Jumbo Shrimp Cocktail Shooter | $7
- Smoked Salmon & Cream Cheese Canape | $7
- Shrimp Ceviche Spoon | $8
- Tuna Tar Tar- Soy Yuzu Marinate, Seaweed Salad | $9

DISPLAYED STATIONS

- Caesar Salad | $12
- Heirloom Tomato Salad With Fresh Mozzarella | $14
- Florida Shrimp Salad | $16
- Beef Sliders With Or Without Cheese | $16
- Imported And Domestic Cheese Display | $24
- Vegetable Crudité Display with Roasted Red Pepper Hummus | $22
- Charcuterie Board | $26
- Antipasto Selection | $22
- Sushi Display | $30
- Chilled Seafood Raw Bar | Market Price





RECEPTION ENHANCEMENTS

Prices are based on 60 minutes of continuous service. All action stations require a Chef Attendant at $150.00 per attendant.

To Enhance your Reception options, please choose from the below

ACTION STATIONS

Carving Stations

Bourbon Glazed Ham $ 2 5 0 | Serves 20

• artisan rolls and stone ground mustard

Roasted Pork Loin $275 | Serves 30

• bacon jam and artisanal rolls

Oven Roasted Whole Turkey $300 | Serves 20

• giblet gravy

Roasted Leg of Lamb $325 | Serves 12

• rosemary jus, port wine reduction

Whole Red Snapper $325 | Serves 20

• tropical fruit salsa, mojo butter sauce

Salmon $350 | Serves 12

• lemon butter & dill crème fraiche

Rosemary & Garlic Prime Rib $ 475 | Serves 25

• mushroom jus, horseradish cream

Herb Crusted Beef Tenderloin $ 550 | Serves 18

• truffle demi and artisanal rolls

Pasta Station| $25 per guest

• Pasta: Select two
 o Farfalle
 o Rigatoni
 o Tortellini
• Protein: Select two
 o Grilled Chicken
 o Italian Sausage
 o Pancetta
 o Shrimp + $3
• Sauce: Select two
 o Tomato Basil
 o Garlic Cream
 o Basil Pesto
•Sundried tomatoes, spinach, artichoke hearts, asparagus, mushrooms, caramelized onion, shaved parmesan

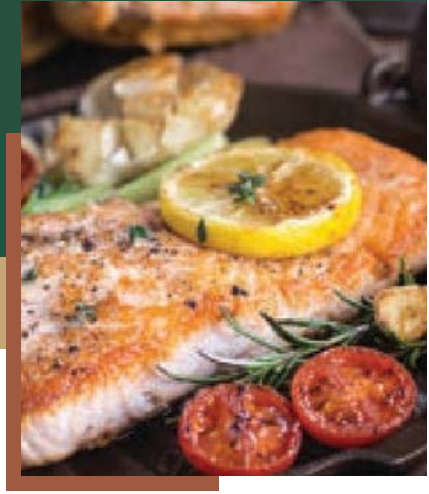
Risotto Station| $28 per guest

• Creamy Arborio Rice
• Pancetta, Bay Scallops, Shrimp
• Mushrooms, sundried tomatoes, spinach, artichokes, caramelized onion, green peas, shaved parmesan

DINNER

Prices are based on 60 minutes of continuous service. $10 per person surcharge applies to dinner buffets of less than 25 people.

All Dinner Buffet Packages include iced tea service, freshly baked artisan rolls with butter, two choices of soup and/or salad, one choice of starch, two choices of vegetable, and one choice of dessert, served with coffee and hot tea.



BUFFET DINNER

Indulgent Buffet

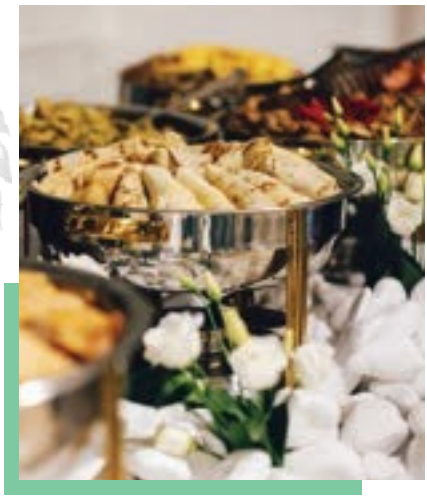
Select Two Proteins | $65 per guest
Select Three Proteins | $72 per guest

o Herb Crusted Chicken Breast
o Grilled Chicken Breast with Mushrooms
o Mojo Marinated Pork Loin
o Braised Pork Shank
o Seared Salmon

Grand Alba Buffet

Select Two Proteins | $80 per guest
Select Three Proteins | $90 per guest

o Grilled Grouper with lemon caper butter
o Blackened Sea Scallops
o Braised Short Ribs
o Grilled New York Strip
o Pan Seared Halibut
o Beef Tenderloin



DINNER

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BUFFET DINNER SELECTIONS

Soup & Salad Selections

Select two:

o Old Fashioned Chicken Noodle
o Wild Mushroom Bisque
o Roasted Vegetable & Tomato
o Lobster Bisque
o Caesar Salad
o Mixed Green Salad
o Heirloom Tomato Salad

Starch Selections

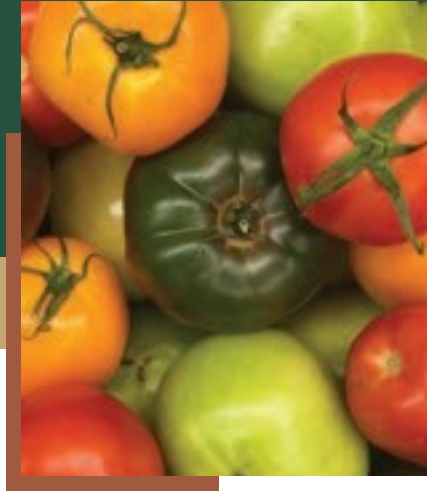
o Roasted Fingerling Potatoes
o Boursin Mashed Potatoes
o Rice Pilaf
o Parmesan Polenta
o Sweet Potato Puree
o Cheesy Stone Ground Grits

Vegetable Selections

o Grilled asparagus
o Oven Roasted Brussel sprouts w/ bacon and onion o French Green bean
o Ratatouille
o Broccolini
o Spaghetti Squash

Dessert Selections

o Chef Selection of Assorted Petite Desserts o Chocolate Flourless Cake with Raspberry Coulis and Whipped Cream
o New York Cheese Cake with Fresh Berries and Whipped Cream
o Lemon Bar with Fresh Blueberries and Whipped Cream
o Bananas Foster Station | +$15 per person
Chef Attendant Required at $150



DINNER

Package includes iced tea service, freshly baked artisan rolls with butter, choice of soup or salad (select one for all guests), and dessert course.

PLATED DINNER

Entrée Course

Select up to two options for guests to choose from; place cards with entrée indicators must be provided when guests are given a choice

Three Cheese Truffle Tortellini | $55
• mushroom ragout, wilted spinach, truffle cream

Pan Roasted Chicken Breast | $59
• pan demi, haricot verts, seared stone ground grit cake

Grilled Bone in Pork Chop | $60
• dauphinoise potato stack, asparagus, port wine and fig reduction

Miso Glazed Seared Salmon | $60
• stir fried vegetables, sticky rice, soy butter

Crispy Skin Red Snapper | $65
• fried plantains, black bean and yellow rice, roasted tomato, jerk orange reduction

Braised Short Ribs | $70
• haricot verts, boursin mashed potatoes

Grilled Florida Grouper | $70
• oven roasted fingerling potatoes, baby carrots, lemon caper beurre blanc

Pan Seared Sea Scallops | $80
• smoked apple wood bacon, stone ground grits wit a chive butter sauce

Duo of Double Chops | $80
• colorado lamb, truffle dauphinoise potato, roasted baby carrots, dijon white wine reduction

8oz Filet Mignon | MP
• parsnip puree, charred broccolini, mushroom ragout

Salad

o Wedge Salad
o Mixed Green Salad
o Caesar Salad
o Tomato & Mozzarella salad with balsamic reduction and arugula

Soup

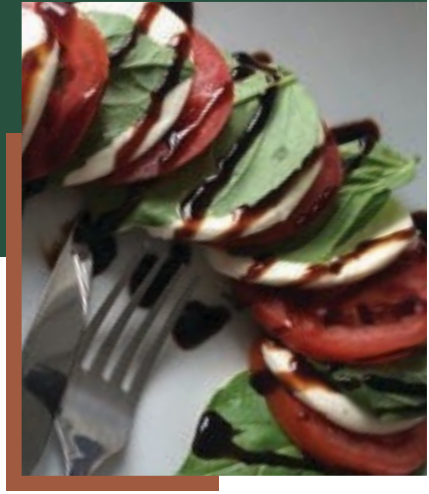
o Old Fashioned Chicken Noodle
o Mushroom Bisque
o Lobster Bisque

Dessert

Select one for all guests. Served with coffee and hot tea
o Rustic Apple Tart with sea salt caramel
o Raspberry Shortbread- raspberry jam layered between two shortbread crusts
o Salted Caramel Cheesecake
o Chocolate S'mores Cake with chocolate sauce
o Flourless Chocolate Cake (Gluten free)

Enhancements

• 8oz Whole Cold Water Lobster Tail | Market Price
• Blackened Sea Scallop | $10 each
• Grilled Shrimp | $8 each



BEVERAGES

All bars require (1) bartender per (75) guests. Bartenders are $150.00 each, for up to (4) hours.

OPEN BARS

Premium| Priced per guest

First Hour | $22
Additional Hour | $16

Super Premium| Priced per guest

First Hour | $28
Additional Hour | $20

Beer & Wine | Priced per guest

First Hour | $20
Additional Hour | $10

PER DRINK BAR

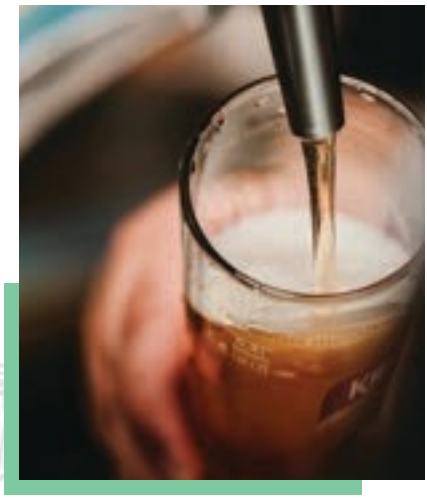
Pricing applicable to both Host Sponsored and Cash bars

Premium| Priced per guest

Premium Liquor | $11
Domestic Beer | $8
Import & Craft Beer | $9
Select Wines | $10
Bottled Water & Soft Drinks | $5

Super Premium| Priced per guest

Super Premium Liquor | $13
Super Premium Wine | $12



BEVERAGES

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SPIRITS

Premium

Vodka | Banyan Reserve
Gin | Old St. Pete
Rum | Bacardi Silver
Tequila | Corazon Blanco
Scotch | Dewar's White Label
Bourbon | Benchmark

Super Premium

Vodka | Tito's
Gin | Bombay Sapphire
Rum | Bacardi Silver
Tequila | Patron Silver
Scotch | Glenlivit Founders Reserve
Bourbon | Maker's Mark

WINES

Premium

Frontera Chardonnay
Benvolio Pinot Grigio
Frontrera Pinot Noir
Casillero del Diablo Cabernet Sauvignon

Super Premium

Cambria Chardonnay
Glazebrook Sauvignon Blanc
La Crema Pinot Noir
Educated Guess Cabernet Sauvignon

BEERS

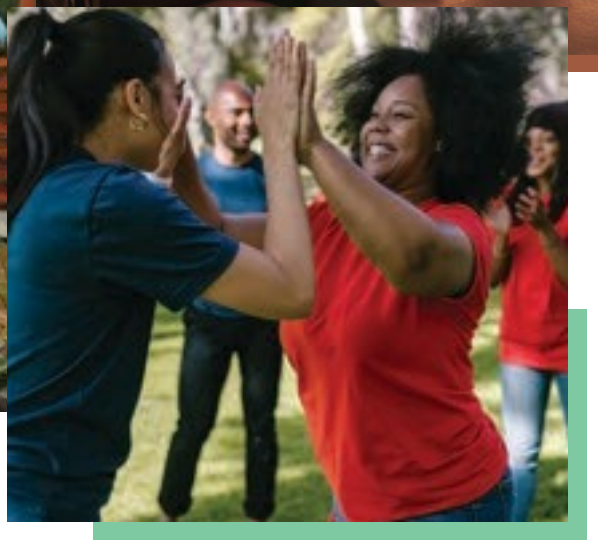
Domestic

Bud Light
Michelob Ultra

Craft

Cigar City Jai Alai IPA
Cigar City Madura Brown Ale
High Noon - Various Flavors

PRÉ OR APRÉS PARTY



PREFERRED VENDORS

Hotel Alba does not maintain insurance covering vendor property. Any vendors contracted for your event must provide the Hotel with proof of insurance and are subject to the approval of the Hotel. We allow vendors to access the event space no earlier than two (2) hours prior to your event start time, based on availability. Please consult with your Event Manager if additional time is needed or if you have a vendor that is uninsured. Vendor meals are available.

Event Coordinators

Days Remembered by ND | Natalia Day
(678) 591-6475 | natalia@daysrememberedbynd.com
www.daysrememberedbynd.com

Parties A' La Carte | Jessica Ralph-Bova
(727) 710-2511 | info@partiesalacartefl.com
www.partiesalacartefl.com

Florists/Decor

Apple Blossoms Floral Designs | Scott
(813) 985-6409 | scott@appleblossomstampa.com
www.appleblossomsfloristtampa.com

MMD Events | (813) 443-5235 | info@mmdevents.com
www.mmdevents.com

Kate Ryan Event Rentals
(813) 494-6984 | info@kateryaneventrentals.com
www.kateryaneventrentals.com

Connie Duglin Linens | Brooke Purvenas
(813) 786-8642 | tpadiv@cdlinen.com

Specialty Cakes

Hands on Sweets |Chef Marie & Chef Carlos
(813) 810-6007 | cakes@handsonsweets.com
www.handsonsweets.com

The Artistic Whisk, LLC | (727) 350-4995
theartisticwhisk@gmail.com | www.theartisticwhisk.com

Photography

Carrie Wildes Photography | Carrie
(813) 480-0324 | info@carriewildes.com
www.carriewildes.com

Ashlee Noelle Creative | Ashlee
(317) 363-4041 | AshleeNoelleCreative@gmail.com
www.AshleeNoelleCreative.com

Videography

Bonnie Newman Creative | Bonnie
(813) 453-1086 | Bonnie@BonnieNewmanCreative.com
www.bonnienewmancreative.com

Music

DJ Felix Event Productions | Felix
(813) 421-1660 | felixthedj@gmail.com
https://djfelixevents.com/

Breezin Entertainment | Cindy | cindy@breezin.com

Team Building

Team Builders | (855) 464-8326
www.groupteambuilders.com

Florida Destinations | Gina Thiemann
(727) 596-8824 |
www.FloridaDestinations.net

HOTEL ALBA POLICIES

Menu Pricing & Availability

Menu prices are subject to increase on an annual basis. The hotel guarantees prices 6 months prior to your event. Specific per-person prices and menus may be outlined in your contract to avoid market increases. Our food and beverage team is happy to accommodate special dietary needs as well as invent creative menu selections to suit the preferences of your guests. Kid Menus are available for guests ages 10 and under at $30 per child.

Food & Beverage Minimums

Food and Beverage Minimums are required for all events and are based on the size of the space, the day and season in which your event date falls. Your Event Manager will notify you of your minimum prior to contracting. If you do not meet your Food and Beverage Minimum, the difference between the minimum and the actual purchase will be assessed as a room rental fee. Food and beverage minimums do not include labor fees, audio visual charges, service charge or sales tax.

Service Charge & Sales Tax

A 25% service charge and 7.5% sales tax apply to all charges. Tax and service charges are subject to change without notice. The service charge is taxable in the state of Florida.

Hilton Honors

Make your event extra rewarding! Earn 1 point per $1.00 spend on qualifying food and beverage. Learn more at https://www.hilton.com/en/hilton-honors/events-planner.

Guarantees

Your final guest count is due no later than (30) thirty days prior to your event along with your seating chart and table breakdown. At that point, it is possible to increase your guest count number but not reduce.

Buffet Guidelines

Buffet dinners are prepared based on final guarantee of attendees. Buffet Items will be replenished until all guests have proceeded through the buffet line. After all guests have been served, one buffet line will remain open for an additional 30 minutes to accommodate late arrivals or second helpings. Buffet items will not be replenished during this time.

Vendors

Hotel Alba does not maintain insurance covering vendor property. Any vendors contracted for your event must provide the Hotel with proof of insurance and are subject to the approval of the Hotel. All Vendors must contact the Catering Department to arrange set up needs and available setup times for the day of your event. We allow vendors to access the event space the morning of your event. Should they need more time, please reach out to your event coordinator. Vendor items must be removed from event space within (1) hour of event ending
Please consult with your Event Manager if you have a vendor that is uninsured. Please let us know if your vendors require a meal and we will add them to your guarantee number. The Hotel can supply you with preferred vendor list upon request.

Payment

Upon signing your contract, a non-refundable deposit equal to 25% of your Food and Beverage Minimum is due. Three (3) additional payments will be due six (6) months, three (3) months and thirty (30) days prior to your event date. Final payment will then be due one (1) week prior to your event. Any and all deposits received in line with the above payment schedule are nonrefundable.

Food Policies

The Florida Health Code states that no food or beverage items that remain uneaten after an event may be removed by the group or its attendees. Food and Beverage items will not be allowed to be taken off property or used elsewhere in the Hotel. Serving any food or beverage in any public space of the Hotel that is not purchased from the Hotel is prohibited by state law. Wedding cakes and dessert displays are allowed when purchased through a licensed and insured vendor.

Alcohol Policy

Hotel Alba is the only licensed authority to sell and serve liquor for consumption on the premises. Florida law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Hotel reserves the right to refuse alcohol service to anyone. Should the age of a guest come into question, proper identification will be required.