

## WEDDING PACKAGES

Your story begins here...





### THE ERA OF ALBA...

Tampa's Urban Oasis brings contemporary style to the Westshore District. Hotel Alba offers a unique setting for a wedding as special as your love. Just as Ybor City rose in the shadow of sunswept Tampa in 1885 and emerged as the Cigar Capital of the World, Hotel Alba ushers in the dawn of a new era in urban hospitality. The Spanish word for sunrise, "alba" is a historic nod to the rise of Tampa's cigar industry in the late nineteenth century, a transformative shift that ushered in the cultural diversity and economic prosperity that continues to define Tampa today.



### TAPESTRY COLLECTION

BY HILTON

The Tapestry Collection by Hilton brings you boutique hotel experiences uniquely designed to the City you are visiting, with all of the perks and benefits of choosing Hilton.

### **FOREWORD**

With seventy five years of combined event planning experience, Hotel Alba's professional event planners have created a comfortable atmosphere to start your next chapter of life in. We have designed packages that make the wedding planning process easy and fun, so the two of you can enjoy the most important day of your lives.

Whether you want something sophisticated and stylish, or elegant and intimate, our professional wedding and event planners will work closely with you to design a custom wedding package that brings your exact vision to life.

Hotel Alba's event team focus will be on hotel coordination and communication to hotel staff, ensuring that the your special day is flawless. The focus and expertise of the team will include and will be limited to:

- Planning and coordinating of all food and beverage activities
- Hotel set-up and teardown
- Hotel audio/visual and supplemental lighting expertise
- Providing unconditional support to your selected vendors



It is recommended that you select a professional Wedding Planner/Coordinator to coordinate the Wedding day's events such as:

- Ceremony rehearsal
- Ceremony coordination
- Day-of timeline management
- ♦ Décor set-up
- Introductions and First Dances
- Cake-Cutting
- Coordination of all the details prior to the wedding day (confirming all vendors' arrival and set-up, day-of timeline preparation, etc.)

# CHAPTER 1: 7he Ceremony

All ceremony locations are reserved for 60 minutes and include the use of Hotel Alba's padded banquet chairs. All charges are subject to 25% taxable service charge, and 7.5% sales tax. Excluding Micro-Ceremonies, a Day-Of Wedding Coordinator is required for all Ceremonies. Please see preferred vendors for our recommendations.

### Locations

- Westshore Ballroom (1 Section)
   Up to 150 guests \$1,000.00
- Westshore Ballroom (2 Sections)
   Up to 250 guests \$1,500.00
- Ybor Room
   Up to 100 guests \$750.00
- Earth Wall
  Up to 75 guests \$600.00
- Urban-OasisUp to 75 guests \$600.00
- Spaniard Terrace
   Up to 40 guests \$500.00

### Micro-Ceremony Package

Includes white drapery with hanging silk flower arrangements for your altar and white chair covers.

Palma CeiaUp to 24 guests - \$600.00









## CHAPTER 2: Micro-Receptions

## Paella Party

Three hour celebration for up to 49 guests.

- ◆ Three Hours of Continuous Beverage Service (beer, wine & spirits)
- ♦ 1st Course, Choice of One Appetizer
  - -Beef Empanadas
  - -Pimento Cheese Fritters
  - -Seafood Croquettes
  - -Tamales (beef, chicken or shrimp)
- ♦ 2nd Course, Choice of One:
  - -Cheese and Radish Salad Arugula manchego and radishes served with a white wine vinaigrette
  - -Gazpacho (served chilled)
- 3rd Course, Paella Display:
  - -Seafood & Chorizo Paella
  - -Vegetarian Paella
- Cut and Serve of your wedding cake
- Coffee and Hot Tea

\$95.00 per person

## Sweet & Bubbly

One hour celebration for up to 49 guests.

- Sparkling Wine Service
- ♦ Cut and Serve of your wedding cake
- ♦ Coffee and Hot Tea

\$25.00 per person



### Cocktails & Small Bites

Two hour celebration for up to 49 guests.

- ◆ Two Hours of Continuous Beverage Service (beer, wine & spirits)
- ♦ Choice of Two Hors D'oeuvres
- ♦ Cheese and Fruit Display
- Choice of One:
  - -Mini Cuban Sandwiches
  - -Crispy Fried Chicken Sliders
  - -Cheese-Burger Sliders
- Cut and Serve of your wedding cake
- ♦ Coffee and Hot Tea

\$45.00 per person

# CHAPTER 3: A Grand Celebration

All wedding receptions of 50 or more guests include:

- Complimentary Bay View King Guest Room for the night of the wedding
- Complimentary tasting for up to four (4) guests
- Complimentary Sparkling Wine Toast
- One server per (20) guests for all plated dinners
- One server per (30) guests for all buffet dinners
- One Bartender per (75) guests
- Complimentary cut and serve of your wedding and groom's cakes
- Complimentary trio of floating candle centerpieces on dinner tables
- Complimentary tea light candles on cocktail tables and cake table
- Padded Banquet Chairs
- All Banquet Tables (Guest tables, DJ table, Display tables, etc.)
- White or Ivory Floor Length Table Linens
- White or Ivory Napkins
- Complimentary Dance Floor
- Complimentary Staging
- Discounted Hotel Room Rates for your guests



## Special Incentives

\$12,000 Food & Beverage Spend

- \$25,000 Food & Beverage Spend
- One complimentary 2-night stay in the Presidential Suite
- One complimentary VIP upgrade to a Cabana King Suite
- One complimentary 2 night stay in the Presidential Suite
- One complimentary 2 night stay in a Cabana King Suite
- Two Complimentary VIP upgrades to Executive Level Guestrooms
- Complimentary up-lighting at your Wedding Reception

# Buffet Package

Package includes Sparkling Wine Toast, 5 hour continuous Premium Bar service and fresh bakery basket with butter.

## Cocktail Hour

Selection of four Hors d'oeuvres. See page 10 for choices.



### Dinner Service

#### SOUP OR SALAD

Select one.

- Caesar Salad
   romaine lettuce, parmesan cheese, croutons and
   a creamy caesar salad dressing
- Black Bean Salad tri colored peppers, cotija cheese, avocado, cilantro & lime vinaigrette
- Cucumber & Tomato Salad red onion, feta, lemon vinaigrette
- **♦** Roasted Acorn Squash Bisque
- **♦** Minestrone

#### PROTEIN

Select two.

- ♦ Herb Crusted Beef Tenderloin
- Grilled Cilantro Lime Chicken Breast
- ♦ Lemon & Garlic Seared Salmon
- ♦ Mojo Marinated Pork Tenderloin
- **♦** Citrus Marinated Shrimp Skewers

#### **VEGETABLE**

Select one.

- Ratatouille
- Sautéed Asparagus
- ♦ Oven Roasted Brussel Sprouts

#### STARCH

Select one.

- **♦** Roasted Garlic Mashed Potatoes
- **♦** Glazed Sweet Potatoes
- **♦** Sweet Plantains
- **♦** Corn Fritters

#### DESSERT

Served with coffee and an assortment of hot tea.

 Complimentary Cut and Serve of your Wedding and Groom's Cakes

\$158.00 per person

# Plated Dinner Package

Package includes Sparkling Wine Toast, 5 hour continuous Premium Bar service and custom printed menus for each place setting.

## Cocktail Hour

Selection of four Hors d'oeuvres. See page 10 for choices.

### Dinner Service

#### SOUP OR SALAD COURSE

Select one for all guests. Served with bakery basket and butter.

- Cheese and Radish Salad Arugula manchego and radishes served with a white wine vinaigrette
- Farm Salad
   mixed greens, heirloom tomatoes, strawberries,
   candied pecans, goat cheese and champagne
   vinaigrette
- Caesar Salad
   romaine lettuce, parmesan cheese, croutons and
   a creamy caesar salad dressing
- ♦ Roasted Acorn Squash Bisque
- ♦ French Vidalia Onion Soup
- ♦ Gazpacho (served chilled)

#### DESSERT COURSE

Served with coffee and an assortment of hot tea.

 Complimentary Cut and Serve of your Wedding and Groom's Cakes



#### ENTRÉE COURSE

Select two for Guests to choose from. Place cards with entrée indicators must be provided for all guests.

- Filet Mignon
   butter whipped potato, charred broccoli and classic bordelaise sauce
- Guava BBQ Short Ribs
   brussel sprouts, roasted garlic mashed potatoes
- **Grilled Grouper** tropical fruit salsa, rice pilaf
- Red Snapper
   fresh coconut, pineapple salsa
- Lemon & Garlic Seared Salmon roasted vegetable orzo in pesto
- Grilled White Balsamic Chicken Breast blistered tomatoes and oven roasted lemon fingerling potatoes
- Spring Pea Risotto
   with asparagus tips and parmesan
- Vegetable Napoléon
   with potato and parsnip puree

\$165.00 per person

# Live Stations Package

Package includes Sparkling Wine Toast and 5 hour continuous Premium Bar service.

# Cocktail Hour

Selection of four Hors d'oeuvres. See page 10 for choices.

### Dinner Service

#### **DISPLAYED STATIONS**

Select three.

#### ♦ Farm Salad

mixed greens, heirloom tomatoes, strawberries, candied pecans, goat cheese and champagne vinaigrette

#### ♦ Caesar Salad

romaine lettuce, parmesan cheese, croutons and a creamy caesar salad dressing

- ♦ Gazpacho (served chilled)
- ♦ Cheese & Charcuterie Cones
- Seafood Ceviche
  marinated in fresh citrus
- **♦ Chorizo Stuffed Sweet Peppers**
- Cuban Shrimp Creole served over rice
- Cuban Sandwich Display sliced pork, salami, smoked ham, swiss, pickles, dijon mustard

#### DESSERT COURSE

Served with coffee and an assortment of hot tea.

 Complimentary Cut and Serve of your Wedding and Groom's Cakes



#### CHEF PRESENTED STATIONS

Select two.

#### ♦ Beef Tenderloin Carving Station

fresh baked rolls, mushroom au jus, horseradish, whole grain mustard, and roasted garlic aioli

- Whole Salmon
- Ravioli Station

choice of two: spinach & cheese, goat cheese & fig, wild mushroom or sweet sausage. pesto, marinara, alfredo, parmesan

#### Risotto Station

sliced mushrooms, sweet peas, asparagus tips, blistered tomatoes, parmesan cheese, baby shrimp, bay scallops

#### **♦** Paella Station

vegetarian, seafood, chicken and chorizo

#### Street Tacos

carne asada, mahi-mahi, carnitas, and black bean

\$175.00 per person

## Hors D'oeuvres Selections

#### HOT

- Vegetable Spring Rolls
- ♦ Wild Mushroom Arancini
- ◆ Tamale (Beef, Chicken, Shrimp)
- Spicy Pasilla Mushroom Tacos
- Spicy Meat Pies with Sriracha Mayonnaise
- ♦ Corn-Meal Fried Oysters with Black Pepper
- Shrimp and Lobster Corn Dogs
- Pimento Cheese Fritters
- Seafood Croquettes



Upgrade your Cocktail Hour with an additional hors d'oeuvre selection at \$5.00 per person.



#### COLD

- ♦ Devilled Pickled Eggs with Sunburst Trout Roe
- Country Style Pork Pate on Chestnuts Toast points
- **♦ Mini Avocado Toast**
- ♦ Tuna Tortilla
- Scallop Crudo
- ♦ Blinis with Caviar and accoutrements
- Fruit and Cheese Cones
- Vegetable Crudité Cups



## Premium Spirits

- ♦ Benchmark Bourbon
- ♦ Wheatley Vodka
- ♦ Bombay London Dry Gin
- ♦ Corazon Blanco Tequila
- ♦ Corazon Reposado Tequila
- ♦ Bacardi Rum
- ♦ Cutty Sark Scotch





### Sommelier Selections

- ♦ Sparkling Wine
- ♦ Chardonnay
- ♦ Pinot Gris
- ♦ Pinot Noir
- ♦ Cabernet Sauvignon

Alternate varietals available upon request.

# Cicerone Picks

- ♦ Two Domestic
- ♦ Three Cigar City Craft Beers

Please contact event manager for selections.



# CHAPTER 3: Pre or Après Party

Start or finish your evening entertaining your guests with Cigars and Cocktails fireside. Contact your event manager for selections and pricing.





# Late Night Bites

### ♦ Margherita Flat Breads

fresh mozzarella, oven roasted heirloom tomato and basil

#### • Empanadas

hand made with ground beef, brown rice and black beans

#### **♦** Miniature Cuban Sandwiches

sliced pork, salami, smoked ham, gruyere cheese, pickles, dijon mustard on cuban bread

#### ♦ Sliders

choice of crispy fried chicken or cheese-burgers

#### Chicken Quesadilla

with pico de gallo and sour cream



\$15.00 per person

### CHAPTER 5: Sweet Dreams

#### **Wedding Room Blocks**

Hotel Alba features 222 beautiful and newly remodeled guestrooms and suites. From the airy ambiance, rich hardwood floors, modern bathroom finishes, and elevated bedding packages, our guestrooms are thoughtfully designed to make you feel comfortable and right at home. Our complimentary shuttle service to Tampa International Airport will provide your guests with transportation to and from the hotel with ease. Please consult with your venue coordinator for discounted rates, availability, and contracting terms.











# CHAPTER 6: 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. Please consult with your Event Manager if additional time is needed or if you have a vendor that is uninsured. Ven-

### Wedding Coordinator

- ◆ 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

### 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

### Transportation

♦ Skyline Limousine 813-777-2685 office@skyline-limo.com www.skyline-limo.com

### Hair & Makeup

♦ Destiny & Light Hair and Makeup Charite Brown 813-476-8386 ext. 227 bcharite@destinyandlight.com

### Music

- DJ Felix Event Productions Felix 813-421-1660 felixthedj@gmail.com https://djfelixevents.com/
- Breezin Entertainment Cindy cindy@breezin.com

## The Final Chapter: Things to Note

#### 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. Children Menus are available for guests ages 10 and under at \$30 per child.

#### F&B 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 wedding 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.

#### **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 no earlier than two (2) hours prior to your event start time. Please consult with your Event Manager if additional time is needed or if you have a vendor that is uninsured. Vendor meals are available at an additional \$50.00 per person. The Hotel can supply you with preferred vendor list upon request.

#### **HILTON HONORS**

Make your Wedding extra rewarding! Earn 1 point per \$1.00 spend on qualifying guest rooms, food and beverage. Use those points towards future stays at a Hilton Property. Learn more and sign up to participate at:

https://www.hilton.com/en/hilton-honors/events-planner

#### **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 wedding date. Final payment will then be due one (1) week prior to your wedding. Any and all deposits received in line with the above payment schedule are nonrefundable.

#### **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.

#### **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.

#### **GUARANTEES**

Your final guest count is due no later than (1) one week prior to your wedding day 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.

#### **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.