

# Wedding PACKAGES



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Whether you're planning an intimate engagement party, a rehearsal dinner or the big day itself, our dedicated team of Events & Catering Associates will ensure every detail of your special occasion is a memorable one. Host in one of our private dining rooms or inquire about a full restaurant buyout.

## WEDDING PACKAGES INCLUDE

### MENU

Select one of our two options

#### Opulent Menu

\$220 per guest† (see page 3)

#### Exquisite Menu

\$175 per guest† (see page 4)

### PRINTED MENU CARDS



### PERSONALIZED WELCOME SIGN



### ELEGANT TABLE LINEN & NAPKINS

for your Guest Tables, Cake Table, and Gift Table

### GUEST FAVOR

Fleming's Housemade Chocolate Truffles



### COMPLIMENTARY 1-YEAR ANNIVERSARY CELEBRATION

Valued at \$150

† Food and beverage minimum. No restrictions on time or guest count. Price does not include tax, gratuity or applicable private event fees.

## Custom Décor Upgrades Available

Take your celebration to the next level by adding décor upgrades such as floral arrangements, centerpieces and more. Ask your Events & Catering Associate for details.

QUESTIONS? CALL US  
AT 813-830-4330

SUBMIT A WEDDING  
EVENT REQUEST

# Opulent MENU

## CHEF'S BREAD COURSE *seasonal spreads*

### WELCOME COCKTAIL

*select one to be passed*

#### OLD FASHIONED

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla

#### ESPRESSO MARTINI

Stolichnaya Vanil, Kahlúa, freshly brewed espresso

#### ARTISANAL MARGARITA

Terroir driven Tequila Ocho Plata, Cointreau, fresh lime juice, finished with Tajin spiced rim & dried lime

#### BERRY BASIL BLISS

Empress 1908 Elderflower Rose gin, aromatic basil, strawberry rose syrup, fresh lemon juice, topped with sparkling Mirabelle Brut Rosé by Schramsberg

### RECEPTION

*displayed upon arrival*

#### CHILLED SHELLFISH TOWER\*

*select one to be passed*

#### CHICKPEA EGGPLANT VEGAN CAKES

romesco, arugula, pickled red onions, agave lime vinaigrette

#### BROWN BUTTER SEARED DIVER SCALLOPS\*

strawberry basil salsa

#### SWEET & SPICY FILET BITES\*

peppercorn sauce

### STARTER

*select one for your guests*

#### CHEF'S SEASONAL SALAD

#### CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto

#### CHOPPED WEDGE SALAD

bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze

### ENTRÉES

*choice of*

#### MAIN FILET MIGNON\* & LOBSTER TAIL SCAMPI

11 oz, sautéed roasted campari tomatoes, white wine herb butter

#### USDA PRIME BONE-IN RIBEYE\* & JUMBO LUMP CRAB MEAT

20 oz, oscar style with béarnaise sauce

#### MISO GLAZED CHILEAN SEA BASS\*

sautéed with sesame-orange spinach & arugula, pickled red onion

#### DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce

#### ROASTED PORTOBELLO & CAULIFLOWER STEAK

crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace

### SIDES

#### CRACKED POTATOES

#### FRESH SEASONAL VEGETABLE

#### NORTH ATLANTIC LOBSTER MAC & CHEESE

### DESSERT

#### GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES

as a Guest Favor

### BEVERAGE

*assorted wines and domestic & imported beers – 3 hour package*

GIESEN ESTATE Sauvignon Blanc

STONECAP ESTATE Chardonnay

MILBRANDT VINEYARDS Merlot

TALL SAGE Cabernet Sauvignon

BEER selected by restaurant based on availability

## \$220 PER PERSON†

*Package includes cake cutting service, sparkling welcome toast, coffee, tea & soft drinks.*

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SUBMIT A WEDDING  
EVENT REQUEST

† Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only.

\* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

\*\* Item contains or may contain nuts.



# Exquisite MENU

## CHEF'S BREAD COURSE *seasonal spreads*

### RECEPTION

*displayed*

#### SWEET CHILI CALAMARI\*

lightly breaded, tossed with sweet chili sauce

*passed*

#### BOURBON & APRICOT GLAZED MEATBALLS\*

Fresno chili jam

### STARTER

*select one for your guests*

#### FLEMING'S SALAD\*\*

walnuts, tomatoes, dried cranberries, red onion,  
lemon balsamic vinaigrette

#### CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto



FLEMING'S  
HOUSEMADE  
TRUFFLES

## ENTRÉES

*select three for your guests*

#### MAIN FILET MIGNON\* & BÉARNAISE BUTTER

11 oz

#### DOUBLE-THICK PORK RIB CHOP\*

julienne of apples, jicama, creole-mustard glaze

#### BARBECUE SALMON FILLET\*

mushrooms, barbecue glaze

#### DOUBLE BREAST OF CHICKEN

all-natural roasted, white wine, mushroom, leek & thyme sauce

#### ROASTED PORTOBELLO & CAULIFLOWER STEAK

crispy potato marrow with chimichurri & farro, asparagus  
and pickled onions with mushroom demi-glaze



BARBECUE  
SALMON  
FILLET

### SIDES

#### CRACKED POTATOES

#### FRESH SEASONAL VEGETABLE

#### CHIPOTLE CHEDDAR MAC & CHEESE

#### NORTH ATLANTIC LOBSTER MAC & CHEESE

### DESSERT

#### GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES

as a Guest Favor

**\$175 PER PERSON†**

*Package includes cake cutting service, sparkling welcome toast, coffee, tea & soft drinks.*

QUESTIONS? CALL US  
AT 813-830-4330

SUBMIT A WEDDING  
EVENT REQUEST

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# Deluxe BAR PACKAGE

## HAND-CRAFTED COCKTAILS

### BLUEBERRY LEMON DROP

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry

### OLD FASHIONED

Basil Hayden's bourbon, orange peel, maple syrup, a dash of black walnut bitters & fresh rosemary



BLUEBERRY  
LEMON DROP

## LIQUORS

TITO'S VODKA

AVIATION AMERICAN GIN

BACARDI RUM

TEQUILA OCHO PLATA

MAKER'S MARK WHISKY BOURBON

JAMESON IRISH WHISKEY

DEWAR'S BLENDED SCOTCH WHISKY



## WINES

MIONETTO PROSECCO SPARKLING

SEA SUN CHARDONNAY

GIESEN ESTATE SAUVIGNON BLANC

CHARLES & CHARLES RED BLEND

JOSH CELLARS CABERNET SAUVIGNON

ASSORTED DOMESTIC AND  
IMPORTED BEERS  
*based on availability*

## ASSORTED MIXERS

**\$65 PER PERSON FOR 3 HOURS†**

† Tax, gratuity and service fees not included. All Guests must be 21+. Fleming's abides by all state and local liquor laws.



# Premium BAR PACKAGE

## HAND-CRAFTED COCKTAILS

**BLUEBERRY LEMON DROP** Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry

**OLD FASHIONED** Basil Hayden's bourbon, housemade Demerara syrup, aromas of orange & lemon peel, layered with sweet toasted vanilla



OLD FASHIONED

## LIQUORS

GREY GOOSE VODKA  
HENDRICK'S GIN  
BACARDI RESERVA 8 YEAR RUM  
PATRÓN SILVER TEQUILA  
WOODFORD RESERVE BOURBON  
JOHNNIE WALKER BLACK LABEL SCOTCH WHISKY  
CHIVAS REGAL 12 SCOTCH WHISKY



## WINES

GRUET BRUT ROSÉ AMERICA  
DUCKHORN VINEYARDS SAUVIGNON BLANC  
HESS COLLECTION CHARDONNAY  
BÖEN PINOT NOIR  
PESSIMIST BY DAOU RED BLEND  
DAOU CABERNET SAUVIGNON

ASSORTED DOMESTIC AND  
IMPORTED BEERS  
*based on availability*

ASSORTED MIXERS

**\$80 PER PERSON FOR 3 HOURS†**

† Tax, gratuity and service fees not included. All Guests must be 21+. Fleming's abides by all state and local liquor laws.



# CATERING NOW AVAILABLE

Allow us to come to your choice of venue for your wedding event. Our new Catering Menu accommodates parties of any size and includes a selection of appetizers, entrées, sides, desserts and more. Pick up curbside or select delivery.\*

QUESTIONS? CALL US  
AT 813-830-4330

PLACE A  
CATERING ORDER



\*\$30 Delivery Fee for all orders. Gratuity is not included in the Delivery Fee. Fleming's abides by all state and local liquor laws.