Hilton Clearwater Beach
Banquet Menu

CONTINENTAL BREAKFAST
MINIMUM 25 GUESTS

BEACH CONTINENTAL

Orange & Cranberry Juices  Display of Sliced Fruit  Freshly Brewed Coffee & Hot Tea
Danish, Bagels, Croissants

FIT BEGINNINGS

Orange & Cranberry Juices  Seasonal Sliced Fruit & Berries  Muffins
Freshly Brewed Coffee & Hot Tea  Assorted Greek & Low Fat Yogurts  Steel Cut Oatmeal with Low Fat, Skim, & Soy Milk

MORNING SUNRISE

Orange & Cranberry Juices  Scrambled Eggs with Cheddar & Chives  Seasonal Sliced Fruit & Berries
Freshly Brewed Coffee & Hot Tea  Crispy Bacon  Assorted Breakfast Breads

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Updated 2.18.18
Hilton Clearwater Beach
Banquet Menu

CONTINENTAL BREAKFAST
MINIMUM 25 GUESTS

KICK STARTER

Orange, Grapefruit, & Cranberry Juices
Freshly Brewed Coffee & Hot Tea
Seasonal Sliced Fruit & Berries
Cornbread Muffins
Chorizo & Honeydew Melon Potato Hash with Apricot Glaze

TROPICAL SUNRISE

Orange, Grapefruit, & Cranberry Juices
Freshly Brewed Coffee & Hot Tea
Display of Tropical Fruits
Blood Orange French Toast
Assorted Breakfast Breads
Cheesy Shrimp & Grit Cakes
Crispy Bacon

ENHANCEMENTS - PRICED PER PERSON

AVAILABLE ONLY AS ADDITIONS TO BUFFET & PLATED MENUS

Scrambled Eggs
Hardwood Smoked Bacon
Turkey Sausage
Assorted Breakfast Sandwiches
Southern Biscuits & Sausage Gravy
Bagels & Cream Cheese
Cold Cereals, 2% & Whole Milk
Nova Scotia Lox
Assorted Mini Quiche
Blueberry Pancakes
Steel Cut Oatmeal
Assorted Yogurts

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Updated 2.18.18
# Hilton Clearwater Beach Banquet Menu

## BUFFET BREAKFASTS

### MINIMUM 25 GUESTS

### THE AMERICAN

- **Orange, Grapefruit, Tomato, Apple Juices**
- **Scrambled Eggs with Peppers and Onions**
- **Seasonal Sliced Fruits & Berries**
- **Breakfast Sausage Links and Bacon**
- **Breakfast Potatoes**
- **Cold Cereals, 2% and Skim Milk**
- **Yogurt Bar of Mixed Nuts, Dried Fruit & Honey**
- **Freshly Brewed Coffee & Hot Tea**

### THE SOUTHERN BUFFET

- **Orange, Grapefruit, Tomato, Apple Juices**
- **Scrambled Eggs with Cheddar & Chives**
- **Southern Style Biscuits & Sausage Gravy**
- **Seasonal Sliced Fruits & Berries**
- **Breakfast Sausage Links and Bacon**
- **Cheese Grits**
- **Cornbread Muffins, Breakfast Breads & Croissants**
- **Breakfast Potatoes**
- **Freshly Brewed Coffee & Hot Tea**

### ADDITIONAL STATIONS - priced per person

- **Add attendant fee per station**

<table>
<thead>
<tr>
<th>Station</th>
<th>Items</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pancake Station:</td>
<td>Includes Berries, Pecan Pieces, Nutella, Bananas, Butter, &amp; Syrup</td>
</tr>
<tr>
<td>Biscuit Bar:</td>
<td>Buttermilk Biscuits with Selection of Honey, Jams, Butter, Apple Butter, Sausage Gravy</td>
</tr>
<tr>
<td>Omelet Station:</td>
<td>Fresh Eggs, Egg Beaters, Crumbled Bacon, Diced Peppers, Tomato, Onion, Spinach, Mushroom, Baked Ham, Cheeses</td>
</tr>
</tbody>
</table>

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## Hilton Clearwater Beach
### Banquet Menu

### PLATED BREAKFASTS

**ALL PLATED MENUS INCLUDE A BASKET OF BREAKFAST BREADS, ORANGE JUICE, FRESHLY BREWED COFFEE & A SELECTION OF FINE TEAS**

<table>
<thead>
<tr>
<th>The Standard</th>
<th>Steak and Eggs</th>
<th>Traditional Eggs Benedict</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scrambled Eggs, Sliced Fresh Fruit, Applewood Smoked Bacon, Seasoned Breakfast Potatoes</td>
<td>Scrambled Eggs, Grilled Filet Mignon, Seasoned Breakfast Potatoes</td>
<td>Poached Eggs on Toasted English Muffin with Canadian Bacon atop Baby Spinach and Tomato Drizzled with Hollandaise Sauce, Seasoned Breakfast Potatoes</td>
</tr>
</tbody>
</table>

**Rum Raisin French Toast**

Thick Slices of Toast with Rum Raisin Syrup, Country Style Sausage

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Hilton Clearwater Beach
Banquet Menu

BREAKS
MINIMUM 12 GUESTS

<table>
<thead>
<tr>
<th>DONUT SHOP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Donut Holes</td>
</tr>
<tr>
<td>2% &amp; Whole Milk</td>
</tr>
</tbody>
</table>

SPRING TRAINING

<p>| |</p>
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Jumbo Soft Pretzels, Spicy Mustard, Melted Cheese</td>
</tr>
<tr>
<td>Soft Drinks &amp; Bottled Water</td>
</tr>
</tbody>
</table>

SWEET & SALTY

<p>| |</p>
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Healthy Trail Mix</td>
</tr>
<tr>
<td>Caramel Corn</td>
</tr>
</tbody>
</table>

AFTERNoon MATINEE

<p>| |</p>
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Popped Butter Popcorn</td>
</tr>
<tr>
<td>Tortilla Chips with Nacho Cheese</td>
</tr>
</tbody>
</table>

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Updated 2.18.18
Hilton Clearwater Beach
Banquet Menu

BREAKS
MINIMUM 12 GUESTS

GOODNESS GRACIOUS

<table>
<thead>
<tr>
<th>Garden Chips with Chipotle Dip</th>
<th>Greek Yogurt Covered Pretzels</th>
<th>Perfectly Fit Nut Mix</th>
</tr>
</thead>
<tbody>
<tr>
<td>Green Iced Tea</td>
<td>Naked Brand Juice</td>
<td>Fruit Infused Water</td>
</tr>
</tbody>
</table>

THE SWEET LIFE

<table>
<thead>
<tr>
<th>Freshly Baked Cookies</th>
<th>Fudge Brownies</th>
<th>Blondies</th>
</tr>
</thead>
<tbody>
<tr>
<td>2% &amp; Whole Milk</td>
<td>Chocolate Milk</td>
<td>Freshly Brewed Coffee</td>
</tr>
<tr>
<td></td>
<td>Fruit Infused Water</td>
<td></td>
</tr>
</tbody>
</table>

ALA CARTE BREAK ITEM PRICED PER PERSON

<table>
<thead>
<tr>
<th>Soft Drinks (Pepsi Products)</th>
<th>Red Bull</th>
<th>Warm Bavarian Pretzel Sticks, Mustard</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Bottled Water</td>
<td>Traditional Lemonade or Juice</td>
<td>Tortilla Chips with Mango, Verde, &amp;</td>
</tr>
<tr>
<td>Icelandic Glacial Water</td>
<td>Unsweet Iced Tea or Hot Tea</td>
<td>Traditional Salsas</td>
</tr>
<tr>
<td>Glacier Sparkling Water</td>
<td>Whole Fruit</td>
<td>Chocolate Covered Pretzel Twists</td>
</tr>
<tr>
<td>Freshly Brewed Coffee</td>
<td>Energy Bars</td>
<td>Trail Mix</td>
</tr>
<tr>
<td>Bottled Fruit Juices</td>
<td>Freshly Baked Cookies</td>
<td>Nut Mix</td>
</tr>
<tr>
<td>Naked Brand Juices</td>
<td>Fudge Brownies</td>
<td>Cheese Display &amp; Fresh Fruit Garnish with Berries</td>
</tr>
<tr>
<td>Fresh Fruit Smoothies</td>
<td>Ice Cream Novelties</td>
<td></td>
</tr>
<tr>
<td>Hummus &amp; Pita with Carrots &amp; Celery</td>
<td>Classic Candy Bars</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Breakfast Breads</td>
<td></td>
</tr>
</tbody>
</table>

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Updated 2.18.18
# Hilton Clearwater Beach
## Banquet Menu

### PLATED LUNCH

<table>
<thead>
<tr>
<th>Chicken Caesar Salad</th>
<th>Rising Sun</th>
<th>Sail West</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken Salad – Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Roma Tomatoes, Shaved Parmesan Cheese</td>
<td>Wakame Salad with Honey Ginger Wasabi Soy Glaze</td>
<td>Roasted Black Bean &amp; Corn Salad with Chipotle Ranch</td>
</tr>
<tr>
<td>Strawberry Triple Layer “Shortcake”</td>
<td>Ponzu Marinated Petite Flank Steak Seared over Warm Orzo Salad with Pineapple Ginger Sake Glaze</td>
<td>Grilled Mahi with Avocado Tequila Cream Sauce over Yellow Rice</td>
</tr>
<tr>
<td>Iced Tea &amp; Water</td>
<td>Assorted Truffles</td>
<td>Fried Plantains</td>
</tr>
<tr>
<td></td>
<td>Iced Tea &amp; Water</td>
<td>Mango Cheesecake</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Iced Tea &amp; Water</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Beach Breeze</th>
</tr>
</thead>
<tbody>
<tr>
<td>Watermelon Arugula Salad with Spice Mint Vinaigrette</td>
</tr>
<tr>
<td>Blackened Grouper with Peach Chutney</td>
</tr>
<tr>
<td>Coconut Rice &amp; Steamed Snap Peas</td>
</tr>
<tr>
<td>Strawberry Triple Layer “Shortcake”</td>
</tr>
<tr>
<td>Iced Tea &amp; Water</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chicken Mediterranean</th>
<th>Rosemary &amp; Black Pepper Crusted Pork Loin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wedge of Iceberg Lettuce, Diced Tomato, Chopped Hardwood Smoked Bacon, Blue Cheese Dressing</td>
<td>Mixed Field Green Salad with Grape Tomato, Julienne Cucumbers, Balsamic Vinaigrette</td>
</tr>
<tr>
<td>Boneless Breast of Grilled Chicken, Sun Dried Tomato Pesto, Roasted Red &amp; Yellow Peppers, Fresh Mozzarella Cheese</td>
<td>Rosemary &amp; Black Pepper Crusted Sliced Pork Loin with Wild Mushroom Marsala Sauce</td>
</tr>
<tr>
<td>Fresh Vegetables &amp; Roasted Potatoes</td>
<td>Rosemary Roasted Potatoes &amp; Fresh Vegetables</td>
</tr>
<tr>
<td>Raspberry Swirl Cheesecake</td>
<td>Gourmet Carrot Cake</td>
</tr>
<tr>
<td>Iced Tea &amp; Water</td>
<td>Iced Tea &amp; Water</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pasta Primavera</th>
<th>Roasted New York Strip Loin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar Salad – Romaine Lettuce, Shaved Parmesan, Parmesan Garlic Croutons, Caesar Dressing</td>
<td>Sliced Beefsteak Tomatoes, Sweet Onion, Crumbled Blue Cheese, Balsamic Vinaigrette</td>
</tr>
<tr>
<td>Penne Pasta with Herb Chicken Breast Tossed with Peppers, Zucchini, Diced Portobello Mushrooms, Diced Roma Tomatoes in a Parmesan Alfredo Sauce</td>
<td>Sliced New York Strip Loin with Bordeaux Red Wine Sauce</td>
</tr>
<tr>
<td>Italian Cream Layer Cake</td>
<td>Horseradish Mashed Potatoes</td>
</tr>
<tr>
<td></td>
<td>Julienne of Vegetable</td>
</tr>
<tr>
<td></td>
<td>Ultimate Chocolate Cake</td>
</tr>
<tr>
<td></td>
<td>Iced Tea &amp; Water</td>
</tr>
</tbody>
</table>

---

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Updated: 2.18.18
Hilton Clearwater Beach
Banquet Menu

BUFFET LUNCH
MINIMUM 25 GUESTS

Dockside Deli

Chef’s Soup of the Day
Garden Salad with Dressing Selection
Cole Slaw, Spicy Potato Salad
Albacore Tuna Salad, Chicken Salad
Oven Roasted Turkey, Roast Beef, Genoa Salami, Shaved Ham
Sliced Big Eye Swiss Cheese, American & Sharp Cheddar Cheeses
Wheat & Rye Bread, Multi Grain Rolls, Kaiser Rolls, & Pretzel Rolls
Lettuce, Tomatoes, Onions, Kosher Pickles, Black Olives
Mayonnaise, Dijonnaise, Horseradish, & Peppercorn
Potato Chips & Pretzels
Assorted Cookies & Brownies
Iced Tea & Water

All Wrapped Up

Three Wrap Selection
Four Wrap Selection
Mixed Greens with Fresh Oranges, Red Onions, Glazed Walnuts, & Gorgonzola Cheese Topped with Citrus Vinaigrette
Dilled Potato Salad with Feta
Assorted Wraps Cut in Halves to include:
Sliced Turkey, Apple, & Brie
Grilled Buffalo Chicken Salad
BLT & Avocado
Caprese
Miss Vickie’s Chips
Individual Mini Desserts: Mini Cheesecakes, Mini Pastries, Chocolate Covered Strawberries
Iced Tea & Water

A Taste of Florida

Strawberry & Spinach Salad Topped with Praline Pecans & Honey Balsamic Dressing
Mini Cuban Sandwiches, Hot Pressed
Mini Blackened Grouper Sandwiches
Pork Sliders Topped with Coleslaw
Tropical Fruit Salad with Shaved Coconut
Fried Plantains with Banana Avocado Dip
Fried Banana Cheesecake
Key Lime Tarts
Iced Tea & Water

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Updated 2.18.18
# Hilton Clearwater Beach
## Banquet Menu

### Buffet Lunch
**Minimum 25 Guests**

<table>
<thead>
<tr>
<th>Shoreline Sandwich Display</th>
<th>Beach Grill</th>
<th>Mexicana</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Bisque</td>
<td>Citrus Spinach Salad with Orange Balsamic Dressing</td>
<td>Arugula Salad with Black Bean, Corn, &amp; Lime Mint Dressing</td>
</tr>
<tr>
<td>Italian Minestrone</td>
<td>Old School Macaroni Salad &amp; Creamy Coleslaw</td>
<td>Citrus Jicama Slaw</td>
</tr>
<tr>
<td>Bibb Lettuce, Olives, Grated Parmesan, Crumbled Maytag Blue Cheese, Marinated Peppers, Artichokes, Sweet Onions, Shaved Carrots, Julienne Cucumber, Radish Sprouts &amp; Crostinis with Dressing Selection</td>
<td>BBQ Chicken Breast</td>
<td>Seven Layer Dip – Shaved Lettuce, Refried Beans, Guacamole, Sour Cream, Cheddar Cheese, Sliced Black Olives, Diced Tomatoes, Crispy House-fried Corn Tortilla Chips</td>
</tr>
<tr>
<td>Pasta Salad</td>
<td>American, Cheddar &amp; Swiss Cheese, House-made Chili, Chopped Onion, Cheddar Cheese Sauce, Lettuce, Tomatoes, Red Onion, Pickles Mustard, Ketchup, Mayonnaise, Sweet Relish Molasses Baked Beans with Brown Sugar Char-grilled Corn on the Cob with Chive Butter Miss Vickie’s Chips Warm Apple Cobbler Assorted Cookies &amp; Brownies</td>
<td>Build Your Own Tacos – Spanish Spiced Mahi Mahi with Chipotle Lime Aioli, Grilled Marinated Chicken, Grilled Marinated Steak, Warm Flour Tortillas, Guacamole, Shredded Lettuce, Diced Tomatoes, Cheddar Jack Cheese, Jalapenos, Pico de Gallo, Sour Cream, Cilantro Pesto</td>
</tr>
<tr>
<td>Roasted Chilled Beef with Horseradish Mayonnaise on a French Baguette</td>
<td>Hamburger, All Beef Franks, BBQ Chicken Breast</td>
<td>Annatto Spanish Rice</td>
</tr>
<tr>
<td>Roasted Breast of Turkey with Cranberry Relish on a Multi-Grain Roll</td>
<td>Old School Macaroni Salad &amp; Creamy Coleslaw</td>
<td>Corn on the Cob with Queso Fresco</td>
</tr>
<tr>
<td>Black Forest Ham with Stone Ground Mustard on an Onion Roll</td>
<td>BBQ Chicken Breast</td>
<td>Churros with Warm Chocolate Sauce</td>
</tr>
<tr>
<td>Miss Vickie’s Chips</td>
<td>American, Cheddar &amp; Swiss Cheese, House-made Chili, Chopped Onion, Cheddar Cheese Sauce, Lettuce, Tomatoes, Red Onion, Pickles Mustard, Ketchup, Mayonnaise, Sweet Relish Molasses Baked Beans with Brown Sugar Char-grilled Corn on the Cob with Chive Butter Miss Vickie’s Chips Warm Apple Cobbler Assorted Cookies &amp; Brownies</td>
<td>Mango Cheesecake</td>
</tr>
<tr>
<td>Individual Mini Desserts</td>
<td>Hamburger, All Beef Franks, BBQ Chicken Breast</td>
<td></td>
</tr>
<tr>
<td>Iced Tea &amp; Water</td>
<td>Old School Macaroni Salad &amp; Creamy Coleslaw</td>
<td></td>
</tr>
</tbody>
</table>

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Updated 2.18.18
Hilton Clearwater Beach
Banquet Menu

BUFFET LUNCH
MINIMUM 25 GUESTS

The Italian

Antipasta Display
Hard & Soft Italian Breads served with Dipping Oil
Caesar Salad – Romaine Lettuce, Shaved Parmesan, Parmesan Garlic Croutons, Caesar Dressing
Caprese Salad – Sliced Tomatoes, Fresh Mozzarella, Green Basil, and Olive Oil
Balsamic Grilled Vegetables
Wild Mushroom Ravioli
Asiago Crusted Chicken Parmesan with Creamy Marinara
Grilled Italian Sausage & Roasted Peppers Served with Hoagie Rolls
Tiramisu with Kahlua Cream
Cannoli
Iced Tea & Water

Create Your Own

Two Entrees

Three Entrees

Chef’s Soup of the Day
Caesar Salad – Romaine Lettuce, Shaved Parmesan, Parmesan Garlic Croutons, Caesar Dressing
Herbed Pasta Salad
Warm Rolls & Butter
Fresh Green Beans with Roasted Shallots & Hardwood Smoked Bacon
Rosemary Roasted Fingerling Potatoes
Assorted Individual Mini Desserts
Iced Tea & Water

Select from the Following:
Sliced Roast Strip Loin
Roasted Pork Loin
Blackened Mahi with Citrus Salsa
Pasta Primavera
Cuban Pulled Pork
Chicken Marsala
Grouper Piccata
Parmesan Crusted Swordfish

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Updated 2.18.18
Hilton Clearwater Beach
Banquet Menu

LUNCHES TO GO
IN ORDER TO REDUCE PAPER WASTE, THESE LUNCHES ARE AVAILABLE ONLY TO DEPARTING GROUPS
OR GROUPS WITH ACTIVITIES SCHEDULED

BOXED SANDWICHES

Chef’s Choice of Composed Salad
Miss Vickie’s Kettle Chips
Sandwich Condiments on the Side
Freshly Baked Cookie
Choice of Bottled Water or Soft Drink

Shaved Roast Beef on a French Baguette with Cheddar Cheese
Grilled Chicken Salad with Celery, Onions, Apples, Almonds, Cranberries, Tarragon Mayo, Lettuce, Tomatoes on a Buttery Croissant
Sliced Honey Glazed Ham & Swiss Cheese on a French Baguette

Roasted Turkey Breast on a French Baguette with Swiss Cheese

BOXED SALAD

Grilled Chicken Salad – Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese
Seasonal Fruit
Freshly Baked Cookie
Choice of Soda or Bottled Spring Water

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Hilton Clearwater Beach
Banquet Menus

RECEPTION MENUS

HORS D’OEUVRES
PRICED PER PIECE - MUST BE ORDERED IN QUANTITIES OF 50 PIECES PER ITEM

Cold Hors D’oeuvres

Priced per piece
Melon with Prosciutto
Fresh Bruschetta
Vegetable Antipasto Skewers
Chocolate Dipped Strawberries

Priced per piece
Jerk Chicken Canapé
Russian Salad with Smoked Oyster
Grilled Duck Breast with Cherry
Stuffed Artichoke with Shrimp
Cucumber with Smoked Salmon
Peppered Asparagus with Beef
Salami Cornette with Horseradish

Hot Hors D’oeuvres

Priced per piece
Spanakopita
Vegetable Spring Roll
Mushroom Stuffed with Sausage
Mini Brie En Croute
Brandy Peaches & Brie Puff Pastry
Philly Cheese Steak Spring Roll
Buffalo Chicken Spring Roll
Cashew Chicken Spring Roll
Shrimp Spring Roll

Priced per piece
Beef Hibachi Rolls
Beef Empandillas
Mini Beef Tenderloin Wellington with Wild Mushroom Duxelles
Mini Crab Cake
Lobster Mac & Cheese Bites
Lobster Wellington
Scallop Wrapped in Bacon
Caramelized Diver Scallop
Coconut Shrimp
Chipotle Shrimp Empanadas
Mini Fish Taco
Conch Fritter

Priced per piece
Mini Cuban Sandwiches
BBQ Pork Stuffed Corn Bread
Pork Empandillas
Chicken & Pineapple Kabobs
Macadamia Breaded Chicken
Chicken Wellington
Duck & Apricot Phyllo Purses
Low Country Boil Skewers

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Updated 2.18.18
Hilton Clearwater Beach
Banquet Menus

RECEPTION MENUS

Displays

Pricing per person based on a minimum of 50 guests
Displays & Stations must be ordered in quantities equal to the guarantee
For a reception only, client must select at least three (3) options

**Italian Antipasta**
Prosciutto, Pepperoni, Genoa Salami, Capicola, Kalamata Olives, Artichoke Hearts, Pepperocini, Fresh Mozzarella, Provolone, Crusty Italian Breads & Flavored Italian Oils

**Domestic & International Cheese Display**
Chef’s Selection of Imported & Domestic Cheeses Garnished with Fresh Fruits & Berries, Crostinis, and French Baguettes

**Grilled Balsamic Vegetables**
Green Asparagus, Tomatoes, Zucchini, Portobello Mushrooms, Artichoke Hearts, Baguettes

**Ice Cold Seafood Bar – Market Price**
Gulf Shrimp, Oysters on the Half Shell, Crab Claws, Marinated Mussels & Clams, Spicy Cocktail Sauce, Remoulade & Lemon Wedges
*(note: items may change based on season)*

**Build Your Own Tacos**
Spanish Spiced Mahi Mahi with Chipotle Lime Aioli, Grilled Marinated Chicken, Grilled Marinated Steak, Warm Flour Tortillas, Guacamole, Shredded Lettuce, Diced Tomatoes, Cheddar Jack Cheese, Jalapenos, Pico de Gallo, Sour Cream, Cilantro Pesto

**Sweet Endings**
Key Lime Tarts, Miniature Cheesecakes, Chocolate Covered Strawberries, Assorted Miniature Pastries, Coffee, Herbal Tea, Whipped Cream, Raw Sugar, Cinnamon Sticks, Orange & Lemon Zest, & Chocolate Shavings

**Fresh Sliced Fruit**
Display of Seasonal Fresh Fruits of the Tropics

**Vegetable Crudité**
Display of Fresh & Colorful Market Fresh Vegetables, Creamy Ranch & Blue Cheese Dips

**Baked Brie Wheel**
Baked Brie Wrapped in Puff Pastry, Highlighted with Seasonal Whole Fruit & Berries

**S’mores Bar**
Marshmallows, Graham Crackers, Hershey’s Chocolate Bars, Finely Chopped Peanuts, Toffee Bar and Sprinkles

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Hilton Clearwater Beach
Banquet Menus

RECEPTION MENUS

Action Stations

Minimum of 50 guests
Displays & Stations must be ordered in quantities equal to the guarantee
Attendant Fee per station, per 50 guests
For a reception only, client must select at least three (3) options

Whole Gulf Coast Red Snapper
(serves 30)
Thai Chili-Cilantro Glaze, Spicy Soy
Ginger Sauce, Garlic Lemon Grass
Jasmine Rice, Vegetable Stir Fry

Roasted Suckling Pig
(serves 30)
Served Luau Style with Chipotle Rum
Barbeque & Hawaiian Sweet Rolls

Whole Roasted Grouper
(serves 50)
Lemon Aioli & Mango Papaya
Chutney, Silver Dollar Rolls

Roasted Beef Tenderloin
(serves 30)
Rolled in Black Peppercorn & Roasted,
Garlic Cream Horseradish, Silver Dollar Rolls

Roasted Breast of Turkey
(serves 30)
Honey Mustard, Cranberry Relish, Silver Dollar Rolls

Caesar Salad Station
Grilled Chicken, Grilled Salmon,
Romaine, Parmesan, White
Anchovies, Roasted Garlic Croutons
Tossed with Caesar Dressing

Baked Sugar Cured Spiral Sliced
Ham
(serves 50)
Molasses Citrus Glazed Virginia Ham,
Vidalia Onion Relish, Dijonnaise, Silver Dollar Rolls

Garlic Peppercorn Crusted Pork Loin
(serves 30)
Seasoned in Crushed Peppercorn, Dijon
Mustard, Roasted Garlic Cream Horseradish

Mac & Cheese Station
Brandy Gouda & White Cheddar Cheese. Add in Toppings Including:
Bacon, Mushrooms, Jalapenos,
Caramelized Onions, Buffalo Chicken,
Sautéed Shrimp

Paella Station
Shrimp, Scallops, Clams, Mussels,
Tomatoes, Spanish Olives, Garlic,
Peppers, Cilantro, & Saffron Rice

Asian Station
(50 guest minimum)
Assorted Vegetarian & Seafood Sushi with Soy Sauce, Wasabi, & Pickled Ginger
Steamed Dumplings
“Wakamame”- Wakame & Edamame served in Mini Chinese To-Go Box with Chop Sticks

Cuban Station
Mini Cuban Po-Boy Sandwiches
Fried Plantains with Mango Salsa
Black Beans & Rice

Pasta Station
Bowtie & Tri-color Tortellini, Crushed Tomato & Basil Sauce, Pesto or Bolognese, Mushrooms, Peppers,
Onions and Parmesan Cheeses, Garlic Bread, Focaccia, Breadsticks, Chicken,
Shrimp, Sliced Duck

Lobster Boil - Market Price
Live Maine Lobsters Boiled with New Potatoes & Corn on the Cob

A 24% combined administrative fee/service charge will be added to all food and beverage purchases plus applicable sales tax.
Updated 2.18.18
## Hilton Clearwater Beach
### Banquet Menu

## PLATED DINNER

*All dinners include your choice of soup or salad (same for all attendees); warm rolls & butter, entrée, dessert, freshly brewed iced tea & coffee*

### Starters:

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Stuffed Dates</strong></td>
<td>Goat Cheese &amp; Jalapeno Baked With Applewood Bacon</td>
</tr>
<tr>
<td><strong>Lump Crab Cake</strong></td>
<td>Pan Seared with Panko Crumbs, Served with Cocktail Sauce &amp; Remoulade</td>
</tr>
<tr>
<td><strong>Chilled Jumbo Shrimp Cocktail</strong></td>
<td>Served with Cocktail Sauce &amp; Remoulade</td>
</tr>
<tr>
<td><strong>Sesame Crusted Ahi Tuna</strong></td>
<td>Soba Noodles &amp; Asian Slaw</td>
</tr>
<tr>
<td><strong>Seared Scallop</strong></td>
<td>Risotto &amp; Herbed Brown Butter</td>
</tr>
</tbody>
</table>

### Soup/Salad:

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Classic Caesar Salad</strong></td>
<td>Romaine Lettuce, Shaved Parmesan, Parmesan Garlic Croutons, Caesar Dressing</td>
</tr>
<tr>
<td><strong>Strawberry Field Salad</strong></td>
<td>Spinach Leaves with Crumbled Goat Cheese, Sweet Strawberries, Pecans, Red Onions, Mandarin Oranges, Balsamic Vinaigrette</td>
</tr>
<tr>
<td><strong>Mixed Baby Field Green Salad</strong></td>
<td>Field Greens, Grape Tomato, Julienne Cucumbers, Orange Balsamic Dressing</td>
</tr>
<tr>
<td><strong>Wedge Salad</strong></td>
<td>Iceberg Lettuce, Diced Tomato, Chopped Hardwood Smoked Bacon, Blue Cheese Dressing</td>
</tr>
<tr>
<td><strong>Cucumber Wrap</strong></td>
<td>Baby Artisan Greens, Red Wine Poached Pears, Cherry Tomatoes, Candied Walnuts, Cracked Pepper, Thai Basil Oil, Balsamic Vinaigrette</td>
</tr>
<tr>
<td><strong>Wild Mushroom Bisque</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Conch Chowder</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Shrimp Bisque</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Lobster Bisque</strong></td>
<td></td>
</tr>
</tbody>
</table>
## Hilton Clearwater Beach
### Banquet Menu

### PLATED DINNER

#### Entrees:

<table>
<thead>
<tr>
<th>Rosemary Chicken</th>
<th>Rosemary &amp; Pepper Pork Loin</th>
<th>Stuffed Chicken</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Airline Chicken Infused with Rosemary &amp; Red Currant Glaze, Roasted Potatoes &amp; Fresh Vegetables</td>
<td>Rosemary &amp; Black Pepper Crusted Pork Loin with Wild Mushroom Marsala Sauce, Rosemary Roasted Potatoes &amp; Fresh Vegetables</td>
<td>Grilled Breast of Chicken Stuffed with Feta, Basil, &amp; Sun-Dried Tomatoes; Tomato Basil Couscous &amp; Pesto Cream Sauce, Fresh Vegetables</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chicken &amp; Shrimp</th>
<th>Short Ribs</th>
<th>Chicken &amp; Crab</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creole Chicken Breast &amp; Garlic Shrimp with Moros Rice, Sweet Plantains &amp; Fresh Vegetables</td>
<td>House Cut Slow Cooked Short Ribs, Horseradish Cream, Yukon Gold Mashed Potatoes &amp; Gingered Carrots</td>
<td>Seasoned Breast of Chicken, Lump Crabmeat, Crowned with Asparagus &amp; Béarnaise Sauce, Yukon Gold Mashed Potatoes</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chimichurri Mahi</th>
<th>Seafood Stuffed Flounder</th>
<th>Blackened Grouper</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chimichurri Mahi with Lobster Infused Coconut Red Curry Sauce; Jasmine Rice &amp; Seasonal Vegetable</td>
<td>Lump Crab &amp; Shrimp Stuffed Flounder with Garlic Butter White Wine Sauce &amp; Lemon Caper Dill; Rice Pilaf &amp; Seasonal Vegetable</td>
<td>Blackened Grouper with Florida Dried Fruit Curry Lentils &amp; Mango Beurre Blanc; Seasonal Vegetable</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Moroccan Scallops</th>
<th>Halibut &amp; Shrimp</th>
<th>Pepper Crusted Ribeye</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moroccan Spiced Scallops with Champagne-Mushroom Cream; Couscous, Steamed Asparagus</td>
<td>Halibut with Cajun Shrimp &amp; Artichoke Cream; Roasted Potatoes &amp; Seasonal Vegetable</td>
<td>Pepper Crusted with Brandy Herb Garlic Butter, Demi, Roasted Potatoes, &amp; Asparagus</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Filet &amp; Crab Cake</th>
<th>Grouper &amp; Steak</th>
<th>Filet &amp; Chicken</th>
</tr>
</thead>
<tbody>
<tr>
<td>Petite Filet Mignon in Cabernet Roasted Shallot Sauce, Jumbo Lump Crab Cake with Dijonnaise Cream; Seasoned Sautéed Spinach &amp; Yukon Mashed Potatoes</td>
<td>Blackened Grouper with Marinated Flank Asian Style BBQ with Jasmine Rice &amp; Asparagus</td>
<td>Petite Filet Mignon &amp; Rosemary Chicken Served with Roasted Potatoes &amp; Fresh Vegetables</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Filet of Beef</th>
<th>Surf &amp; Turf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepper Crusted Filet of Beef Served with Apricot Demi, Roasted Fingerling Potatoes, &amp; Asparagus</td>
<td>Filet Mignon &amp; Lobster Tail with Drawn Lemon Butter, Baby Squash &amp; Carrots, Yukon Gold Mashed Potatoes</td>
</tr>
</tbody>
</table>

A 24% combined administrative fee/service charge will be added to all food and beverage purchases plus applicable sales tax. Updated 2.18.18
Desserts:

- Oreo White Chocolate Dome
- Crème Brulée Cheesecake
- Key Lime Pie
- Carrot Cake
- Tiramisu
- Raspberry Swirl Cheesecake
- Italian Cream Layer Cake
- Ultimate Chocolate Cake
- Black Forest Cake
- Red Velvet Cake
- Strawberry Triple Layer “Shortcake”
- Bread Pudding

Upgraded Dessert
Chef’s Choice of Three Mini Desserts Served on a Fruit Swirl Decorated Plate

A 24% combined administrative fee/service charge will be added to all food and beverage purchases plus applicable sales tax.
Updated 2.18.18
### Hilton Clearwater Beach
### Banquet Menu

**BUFFET DINNER**  
**MINIMUM 25 GUESTS**

<table>
<thead>
<tr>
<th>A Southern Cookout</th>
<th>Jazz Festival</th>
<th>From the Docks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cornbread, Warm Rolls &amp; Butter</td>
<td>Seafood Gumbo</td>
<td>Crab Bisque</td>
</tr>
<tr>
<td>Garden Salad with Avocado Ranch Dressing</td>
<td>Spinach Rockefeller Salad – Spinach, Celery Leaves, Red Onion, Asiago Cheese, Lemon Vinaigrette</td>
<td>Mixed Greens Salad with Chorizo &amp; Melon Vinaigrette &amp; Pickled Red Onions</td>
</tr>
<tr>
<td>Southern Style Cole Slaw &amp; Potato Salad</td>
<td>French Bread Topped with Olive Oil, Garlic Parsley, &amp; Parmesan</td>
<td>Seafood Stuffed Flounder with Caper Dill Aioli</td>
</tr>
<tr>
<td>Tortellini Pasta Salad</td>
<td>Shrimp Etouffee with Blackened Red Fish</td>
<td>Mahi Escabeche with Peach Mango Ginger Chutney</td>
</tr>
<tr>
<td><strong>Selection of Three Entrees:</strong></td>
<td>Cajun Chicken &amp; Tasso Jambalaya Station</td>
<td>Louisiana Cane Syrup Smoked Pulled Pork</td>
</tr>
<tr>
<td>Smoky Chipotle Ribs</td>
<td>Chargrilled Oysters Served with Lemon Slices &amp; Remoulade</td>
<td>Cilantro Lime Rice</td>
</tr>
<tr>
<td>BBQ Chicken Breast</td>
<td>Louisiana Cane Syrup Smoked Beef Brisket</td>
<td>Grilled Seasonal Vegetables</td>
</tr>
<tr>
<td>BBQ Beef Brisket</td>
<td>Traditional Red Beans &amp; Rice</td>
<td>Southern Style Hush Puppies</td>
</tr>
<tr>
<td>Traditional Pulled Pork</td>
<td>Braised Greens with Bacon</td>
<td>Assorted Mini Desserts</td>
</tr>
<tr>
<td>Baked Mahi with Corn &amp; Pepper Relish</td>
<td>Bread Pudding &amp; Peach Cobbler</td>
<td>Coffee &amp; Iced Tea</td>
</tr>
<tr>
<td>Corn on the Cob</td>
<td>Coffee &amp; Iced Tea</td>
<td></td>
</tr>
<tr>
<td>Baked Beans</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rosemary &amp; Parmesan Crusted Potato Wedges</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sliced Watermelon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Raspberry Swirl Cheesecake, Deep Dish Apple Torte, Black Forest Cake</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coffee &amp; Iced Tea</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*A 24% combined administrative fee/service charge will be added to all food and beverage purchases plus applicable sales tax. Updated 2.18.18*
Hilton Clearwater Beach
Banquet Menu

BUFFET DINNER
MINIMUM 25 GUESTS

That's Italian

- Minestrone Soup
- Traditional Caesar Salad
- Tomato, Red Onion, & Mozzarella Platter
- Eggplant Manicotti
- Asiago Crusted Chicken with Pesto
- Cream & Topped with Bruschetta
- Braised Pork Osso Bucco
- Swordfish Over Orzo with Feta, Olives, & Artichokes
- Grilled Vegetables with Basil Vinaigrette
- Tiramisu, Italian Cream Layer Cake, Cannoli
- Coffee & Iced Tea

Chop House Buffet

- Shrimp Bisque
- Classic Caesar Salad with Crisp Hearts of Romaine, Garlic Croutons, Shaved Parmesan Cheese
- Tomato & Onion Salad - Sliced Red Tomatoes, Shaved Red Onions, Crumbled Blue Cheese, Crispy Bacon, Chives, & Balsamic Glaze
- Chef Carved Pepper Crusted New York Strip Loin with Wild Mushroom Demi
- Seasonal Local Fish with Citrus Fennel Tomato Ragu
- Blackened Pork Chop with Calvados Apple Chutney
- Balsamic Grilled Asparagus with Grated Parmesan, Lemon Zest, Cracked Black Pepper
- Four Cheese Macaroni
- Ultimate Chocolate Cake, Key Lime Pie, Crème Brulee Cheesecake
- Coffee & Iced Tea

A 24% combined administrative fee/service charge will be added to all food and beverage purchases plus applicable sales tax.
Updated 2.18.18
Hilton Clearwater Beach
Banquet Menu

BUFFET DINNER
MINIMUM 25 GUESTS

Create Your Own Buffet
  Two Entrees
  Three Entrees
  Beefsteak Tomato, Sweet Onion, Maytag Blue Cheese Platter
  Traditional Caesar Salad
  Field Green Salad with Two Dressing Options
  Chilled Tortellini Salad

Selection of Entrees:
  Pepper Crusted NY Strip with Apricot Demi
  Shrimp & Corn Maque Choux
  Chimichurri Mahi Mahi with Lobster Infused Coconut Red Curry Sauce
  Flounder with Cajun Shrimp & Artichoke Cream
  Seared Filet of Salmon with Whole Grain Mustard Sauce
  Shrimp Etouffee with Blackened Red Fish
  Parmesan Crusted Swordfish
  Chicken Saltimbocca
  Blackened Pork Chop with Calvados Apple Chutney
  Wild Mushroom Ravioli

  White Cheddar Au Gratin Potatoes
  Fresh Seasonal Vegetables
  Assorted Mini Desserts
  Coffee & Iced Tea

A 24% combined administrative fee/service charge will be added to all food and beverage purchases plus applicable sales tax.
Updated 2.18.18
Hilton Clearwater Beach
Banquet Menus

BAR MENUS

OPEN BARS
CHARGED BY THE PERSON FOR A SPECIFIC TIME PERIOD
BARTENDER FEE APPLIES; 1 BARTENDER REQUIRED PER 75 GUESTS
BAR PACKAGES INCLUDE APPROPRIATE MIXERS, JuICES & GARNISHES

Premium Bar Package

Spirits
Vodka: New Amsterdam
Gin: Beefeater
Rum: Cruzan Aged Light; Tequila: Sauza Blue Silver 100% Agave;
Whiskey: Seagram’s 7; Bourbon: Jim Beam; Scotch J&B; Brandy: E&J;
Liqueur: Hiram Walker Peach Schnapps

Beer
Bud Light, Miller Lite, Budweiser, O’Doul’s,
Michelob Ultra, Blue Moon Belgian White

Soft Drinks & Bottled Water

Super Premium Bar Package

Spirits
Vodka: Tito’s Handmade Vodka, Ketel One, Deep Eddy Ruby Red Grapefruit,
Deep Eddy Lemon
Gin: Tanqueray; Rum: Cruzan Aged Light, Captain Morgan Spiced;
Tequila: Camarena Silver; Whiskey: Crown Royal; Bourbon: Maker’s Mark,
Jack Daniels Old No. 7; Scotch: Johnnie Walker Red Label; Brandy:
E&J; Liqueurs: Bailey’s Irish Cream, Hiram Walker Peach Schnapps;
DISARONNO

Beer
Bud Light, Miller Lite, Budweiser O’Doul’s,
Michelob Ultra, Corona Extra, Stella Artois,
Blue Moon Belgian White; Samuel Adams
New England IPA; Truly Hard Seltzer,
Local Craft Beer

Soft Drinks & Bottled Water

Wine
(selection of 4)
Sparkling: Wycliff;
Proverb: Chardonnay, Pinot Grigio,
Cabernet Sauvignon, or Merlot; Sutter Home White Zinfandel

A 24% combined administrative fee/service charge will be added to all food and beverage purchases plus applicable sales tax.
Updated 2.18.18
Hilton Clearwater Beach
Banquet Menus

Bar Menus

Hosted Bars
Charged by the drink to the host, pricing excludes tax & service charge.
Bartender fee applies; 1 bartender required per 75 guests.
Bar packages include appropriate mixers, juices & garnishes.

Premium Bar

Spirits
Vodka: New Amsterdam
Gin: Beefeater
Rum: Cruzan Aged Light; Tequila: Sauza Blue Silver 100% Agave;
Whiskey: Seagram’s 7; Bourbon: Jim Beam; Scotch J&B; Brandy: E&J;
Liqueur: Hiram Walker Peach Schnapps

Beer
Bud Light, Miller Lite, Budweiser, O’Doul’s

Wine
(selection of 4)
Sparkling: Wycliff;
Proverb: Chardonnay, Pinot Grigio,
Cabernet Sauvignon, or Merlot;
Sutter Home White Zinfandel

Specialty & Craft Beer
Michelob Ultra, Blue Moon Belgian White

Soft Drinks & Bottled Water

Super Premium Bar

Spirits
Vodka: Tito’s Handmade Vodka, Ketel One, Deep Eddy Ruby Red Grapefruit, Deep Eddy Lemon
Gin: Tanqueray; Rum: Cruzan Aged Light, Captain Morgan Spiced;
Tequila: Camarena Silver; Whiskey: Crown Royal; Bourbon: Maker’s Mark, Jack Daniels Old No. 7; Scotch:
Johnnie Walker Red Label; Brandy: E&J; Liqueurs: Bailey’s Irish Cream, Hiram Walker Peach Schnapps;
DISARONNO

Beer
Bud Light, Miller Lite, Budweiser O’Doul’s, Michelob Ultra

Wine
(selection of 4)
Sparkling: Wycliff;
Proverb: Chardonnay, Pinot Grigio,
Cabernet Sauvignon, or Merlot;
Sutter Home White Zinfandel

Imports & Craft Beer
Corona Extra, Stella Artois, Blue Moon Belgian White, Samuel Adams New England IPA,
Truly Hard Seltzer, Local Craft Beer

Soft Drinks & Bottled Water

A 24% combined administrative fee/service charge will be added to all food and beverage purchases plus applicable sales tax.
Updated 2.18.18
## Hilton Clearwater Beach
### Banquet Menus

## Bar Menus

### Cash Bars

**Charged by the drink to the guest** - Pricing includes tax & service charge. Bartender fee applies; 1 bartender required per 75 guests. Cashier fee applies; 1 cashier per 75 guests. Bar packages include appropriate mixers, juices & garnishes.

### Premium Bar

<table>
<thead>
<tr>
<th>Spirits</th>
<th>Beer</th>
<th>Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka: New Amsterdam, Gin: Beefeater</td>
<td>Bud Light, Miller Lite, Budweiser, O'Doul's</td>
<td>(selection of 4) Sparkling: Wycliff; Proverb: Chardonnay, Pinot Grigio, Cabernet Sauvignon, or Merlot; Sutter Home White Zinfandel</td>
</tr>
<tr>
<td>Rum: Cruzan Aged Light; Tequila: Sauza Blue Silver 100% Agave; Whiskey: Seagram’s 7; Bourbon: Jim Beam; Scotch J&amp;B, Brandy: E&amp;J; Liqueur: Hiram Walker Peach Schnapps</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Specialty & Craft Beer

- Michelob Ultra
- Blue Moon Belgian White

### Soft Drinks & Bottled Water

### Super Premium Bar

<table>
<thead>
<tr>
<th>Spirits</th>
<th>Beer</th>
<th>Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka: Tito’s Handmade Vodka, Ketel One, Deep Eddy Ruby Red Grapefruit, Deep Eddy Lemon, Gin: Tanqueray; Rum: Cruzan Aged Light, Captain Morgan Spiced; Tequila: Camarena Silver; Whiskey: Crown Royal; Bourbon: Maker’s Mark, Jack Daniels Old No. 7; Scotch: Johnnie Walker Red Label; Brandy: E&amp;J; Liqueurs: Bailey’s Irish Cream, Hiram Walker Peach Schnapps; DISARONNO</td>
<td>Bud Light, Miller Lite, Budweiser O’Doul’s, Michelob Ultra</td>
<td>(selection of 4) Sparkling: Wycliff; Proverb: Chardonnay, Pinot Grigio, Cabernet Sauvignon, or Merlot; Sutter Home White Zinfandel</td>
</tr>
</tbody>
</table>

### Imports & Craft Beer

- Corona Extra
- Stella Artois
- Blue Moon Belgian White
- Samuel Adams New England IPA
- Truly Hard Seltzer, Local Craft Beer

### Soft Drinks & Bottled Water

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*Updated 2.18.18*

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*A 24% combined administrative fee/service charge will be added to all food and beverage purchases plus applicable sales tax.*

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**AMERICAS • EUROPE • MIDDLE EAST • AFRICA • ASIA • AUSTRALASIA**
Hilton Clearwater Beach
Banquet Menus

INFORMATION

FOOD & BEVERAGE
Menu Selections
In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

- Our menus are subject to change and ingredients may vary based on seasonality or availability.
- Bread is available upon request.
- Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness
- All Food & Beverage, including alcohol, must be purchased through the Hotel and served by Hotel Staff.
- All pricing is guaranteed ninety (90) days prior to your event date.
- Split entrée pricing will be charged at the highest entrée price for all meals.

ROOM ASSIGNMENT & SEATING
Function rooms are assigned by the hotel according to the anticipated guests count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.
Banquet seating will be rounds of eight (8) at a five (5') round table or ten (10) seats at a six (6') round table. If a lower ratio is required, additional labor charges may apply. The Hotel will set tables and chairs 3% over the guarantee based upon space availability.

MEAL SERVICE
- Plated meal service is based on a two (2) hour serve time. Breaks are based upon a thirty (30) minute serve time.
- Buffets (breakfast, lunch, reception and dinner) are served for one and a half hours.
- Buffets have a minimum of twenty five (25) guests. If your guarantee is less than twenty five (25), you will be assessed an additional fee. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.
- An extension of actual service times is subject to additional labor fees, per half hour.
- Meal service beginning after 10:00pm will be assessed a 50% menu surcharge.

ADDITIONAL CHARGES
- There will be a Labor charge for any food function of less than twenty five (25) guests
- Carvers, Station Attendants, Made to Order, priced 1 per 50 guests.
- Bartenders, priced 1 per seventy-five (75) guests, four (4) hour shift
- Cashiers for Cash Bars, priced per hour per 100 guests
- Room Re-Sets: If a room set-up is changed within twenty four (24) hours of the event, there will be an additional fee for the re-set. Fee subject to increase depending on the room size and complexity of the changes.
- An extension of event times is subject to additional labor fees per half hour.

A 24% combined administrative fee/service charge will be added to all food and beverage purchases plus applicable sales tax. Updated 2.18.18
Hilton Clearwater Beach
Banquet Menus

INFORMATION

SERVICE CHARGE, GRATUITIES, ADMINISTRATIVE FEE, TAXES
All prices are subject to 13% Gratuity, 11% Administrative Fee & current 7% State Tax. Gratuity is fully distributed to servers, bussers and/or bartenders assigned to the event. Administrative Fee is not a gratuity and is the property of the Hotel to cover discretionary costs of the event. These amounts are subject to change. Please check with your Event Manager for current rates.

GUARANTEES
Final attendance must be specified three business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements. The hotel reserves the right to provide a vegan meal to a number not greater than 10% of the actual guarantee.

PAYMENT
Payment shall be made in advance of the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than 30 days from the date of the function.

SIGNAGE
The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the Hotel lobby on the building exterior or other public area. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Hotel will assist in placing all signs and banners. A charge per banner will apply.

AUDIO VISUAL/TECHNOLOGY SERVICES
For your convenience, Presentation Services Audio Visual (PSAV) is our in-house professionals providing a knowledgeable, on-site team and state of the art equipment. Power charges and other surcharges may apply for using other a/v companies.

LINEN
White linens and black napkins are available through the hotel at no extra charge. Specialty linens and napkins are available through outside sources. Your catering or event manager will be happy to assist you.

FLORALS, DÉCOR, ENTERTAINMENT
The hotel has a list of recommended vendors and we are happy to facilitate needs. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Hotel reserves the right to control the volume on all functions. Additionally we can do the billing keeping your master account clean and simple. Should you make your own arrangements all deliveries should be coordinated with your catering or event manager. A vendor information form and liability insurance must be on file for all event vendors. The hotel has the right to refuse the services of vendors who do not meet our professional requirements.

A 24% combined administrative fee/service charge will be added to all food and beverage purchases plus applicable sales tax.
Updated 2.18.18
**Hilton Clearwater Beach**

**Banquet Menus**

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**INFORMATION**

**SHIPPING & PACKAGES**

Packages for meetings may be delivered to the Hotel three (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery:

1) Name of Organization
2) Guest Name
3) Attention Catering or Conference Services Manager *(indicate name)*
4) Date of Function

Package handling fee per box will be assessed up to 25 lbs., and 25 lbs – 100 lbs per box. Hotel does not accept freight in excess of 100 lbs or on pallets WITHOUT ADVANCE NOTICE; handling fees will be determined. Special mailing services are available through the Shipping/Receiving Department at a nominal fee. For all your business needs, including copying, faxing, creative services, and video duplication our Business Center is open 24 hours to all in-house guests. For your convenience and safety, we ask that all deliveries made on your behalf to our conference center be made through our loading and unloading area. This includes all outside contractors such as musicians, florists, design companies etc.