Weddings
HILTON CLEARWATER BEACH RESORT & SPA

Weddings

TABLE OF CONTENTS

<table>
<thead>
<tr>
<th>Topic</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ceremony</td>
<td>3</td>
</tr>
<tr>
<td>Reception</td>
<td>4</td>
</tr>
<tr>
<td>Rehearsal Dinner</td>
<td>14</td>
</tr>
<tr>
<td>Farewell Breakfast</td>
<td>15</td>
</tr>
<tr>
<td>Locations</td>
<td>18</td>
</tr>
<tr>
<td>Details</td>
<td>23</td>
</tr>
</tbody>
</table>

Hilton Clearwater Beach Resort & Spa • 400 Mandalay Avenue • Clearwater Beach, Florida 33767 • t: 727.298.1482 • f: 727.461.1768
# CEREMONY

## CEREMONY INCLUSIONS

- Gulf Front Private Beach
- Officiate – Personalized Ceremony and Music
- White Wedding Chairs
- Rehearsal and Ceremony
- Complimentary Bridal Dressing Room
- Complimentary One-Night Stay for Your Wedding Night
- Day-of Wedding Coordinator

*All food & beverage pricing is subject to a 13% non-taxable service charge, 11% taxable administrative fee, and 7% sales tax. All rental and set-up fees are subject to a 24% taxable administrative fee and 7% sales tax.*

<table>
<thead>
<tr>
<th>NUMBER OF GUESTS</th>
<th>CEREMONY FEE</th>
<th>CEREMONY FEE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Friday, Saturday &amp; Holidays</td>
<td>Sunday – Thursday</td>
</tr>
<tr>
<td></td>
<td>*High Season / *Low Season</td>
<td>*High Season / *Low Season</td>
</tr>
<tr>
<td>25 - 75 guests</td>
<td>Inquire</td>
<td>Inquire</td>
</tr>
<tr>
<td>76 guests or over</td>
<td>Inquire</td>
<td>Inquire</td>
</tr>
</tbody>
</table>

*Low season is considered July – September. *High season is considered October – June.*
RECEPTION MENU OPTIONS

<table>
<thead>
<tr>
<th>MENU OPTIONS</th>
<th>PRICE PER GUEST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Island Way Plated Menu</td>
<td>Priced Per Guest</td>
</tr>
<tr>
<td>Coronado Buffet Menu</td>
<td>Priced Per Guest</td>
</tr>
<tr>
<td>Mandalay Buffet Menu</td>
<td>Priced Per Guest</td>
</tr>
</tbody>
</table>

RECEPTION PACKAGE INCLUSIONS

Four Hours of Premium Open Bar
Hors d’oeuvre Selection
Dinner Menu Selection
Champagne Toast
Custom Designed Wedding Cake
Event Location for up to Four Hours*
Standard White Chairs, White Linens & Tables

*Additional Hour of Reception Time priced per hour

All food & beverage pricing is subject to a 13% non-taxable service charge, 11% taxable administrative fee, and 7% sales tax. All rental and set-up fees are subject to a 24% taxable administrative fee and 7% sales tax.
RECEPTION BAR

Four Hours Premium Brands – Included in All Packages.

LIQUOR BRANDS:
New Amsterdam Vodka
Beefeater Gin
Cruzan Aged Light Rum
Sauza Blue Silver Tequila
Jim Beam Bourbon
Seagram’s 7 Blended
Whiskey
J&B Scotch
E&J Brandy
Hiram Walker Peach
Schnapps

WINE:
Sparkling: Wycliff
Proverb, CA Wines:
Chardonnay,
Pinot Grigio
Cabernet Sauvignon
Merlot
Sutter Home: White
Zinfandel

BEER:
Budweiser
Bud Light
Miller Light
O’Doul’s
Corona Extra
Stella Artois

BAR ENHANCEMENTS:
Add 1 Hour of Open Bar
Add 1 Hour of Open Bar, Ultra Premium
Add Signature Drink
Add House Wine Pour with Dinner
Specialty Mojito, Tequila or Bourbon Tasting Bar
Batched or Aged Barrel Drinks

Priced per guest
Priced per guest
Priced per guest
Priced per bottle
Inquire
Inquire
RECEPTION BAR UPGRADE

Ultra Premium Brands – Additional fee per guest

**LIQUOR BRANDS:**
- Tito’s Handmade Vodka
- Ketel One Vodka
- Deep Eddy Ruby Red Grapefruit
- Deep Eddy Lemon
- Tanqueray Gin
- Cruzan Aged Light Rum
- Captain Morgan Spiced
- Camarena Silver Tequila
- Maker’s Mark Bourbon
- Jack Daniel’s Old No. 7
- Crown Royal Whiskey
- Johnny Walker Red Label
- E&J Brandy
- Bailey’s Irish Cream
- Hiram Walker Peach Schnapps
- DISARONNO

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

**Ultra Premium Brands – Additional fee per guest**

**bartender fee applies; 1 bartender required per 100 guests.**
Choose any combination of Four Hot or Cold:

**HOT HORS D’OEUVRES:**
- Spanakopita
- Cashew Chicken Spring Roll
- Coconut Shrimp
- Franks in a Blanket
- Chicken & Pineapple Kabobs
- Mushroom Stuffed with Sausage
- Mini Brie En Croute
- Beef Empandillas
- Vegetable Spring Roll
- Seafood Stuffed Mushroom
- Lobster Quiche
- Mini Crab Cake
- Dragon Shrimp Won Ton
- Mini Beef Wellington

**COLD HORS D’OEUVRES:**
- Salami Cornette Horseradish
- Fresh Tomato Bruschetta
- Melon with Prosciutto
- Vegetable or Meat Antipasto Skewers
- Stuffed Shrimp Artichoke
- Pork Black Bean Canapé
- Russian Salad Smoked Oyster Canapé
- Caviar & Tuna Stuffed Tomato

**UPGRADE:**

**Displays – Priced per guest**
- Elaborate Cheese Montage
- Bruschetta Station
- Fresh Fruit Fondue
- Vegetable Crudité
- Italian Antipasto
- Steamed Dumplings

**Displays – Priced per guest**
- Sliced Tuna
- Shrimp Cocktail
- Mini Fish or Shrimp Tacos
ISLAND WAY PLATED MENU  
THREE COURSE SERVICE  
PRICED PER GUEST

Choose One: Starter

MOROCCAN SPICED SCALLOPS  
Champagne-Mushroom Cream

ICE COLD SEAFOOD MARTINI  
Chilled Lobster, Jumbo Shrimp, Crab Claw, PEI Mussels, Bloody Mary Cocktail Sauce

LUMP CRAB CAKE  
Pan Seared with Panko Crumbs, Served with Cocktail Sauce & Remoulade

STUFFED DATES  
Chorizo & Goat Cheese

Choose One: Soup or Salad

CLASSIC CAESAR SALAD  
Romaine Lettuce, Shaved Parmesan, Parmesan Garlic Croutons, Caesar Dressing

BABY SPINACH SALAD  
Candied Pecans, Herb Croutons, Julienne Carrots, Cucumbers, Hard Cooked Egg, Cherry Tomatoes, Herb-Crusted Goat Cheese, Roasted Shallot Balsamic Vinaigrette

CUCUMBER WRAPPED BABY ARTISAN GREENS  
Red Wine Poached Pear, Baby Heirloom Tomatoes, Crispy Pancetta, Gorgonzola Cheese, Chives, Champagne Mustard Vinaigrette

STRAWBERRY FIELD SALAD  
Spinach Leaves with Crumbled Goat Cheese, Sweet Strawberries, Pecans, Red Onions, Mandarin Oranges, Balsamic Vinaigrette

LOBSTER OR MUSHROOM BISQUE

CONCH CHOWDER

Continued...
CHICKEN OSCAR
Seasoned Chicken Breast, Jumbo Lump Crabmeat, Crowned with Asparagus & Béarnaise Sauce, Yukon Gold Mashed Potatoes

STUFFED CHICKEN
Lightly Breaded Breast of Chicken Stuffed with Feta, Basil, & Sun-Dried Tomatoes, Tomato Basil Couscous & Pesto Cream Sauce

CHIMICHURRI VERDE SKIRT STEAK
Grilled and topped with Green Chimichurri, Sweet Potato Plantain Au Gratin, Grilled Jumbo Asparagus

ROSEMARY & PEPPER PORK LOIN
Rosemary & Black Pepper Crusted Pork Loin Chop, Bone-in, Wild Mushroom Marsala Sauce, Rosemary Roasted Potatoes & Fresh Vegetables

MOROCCAN SPICE MAHI MAHI
With Lobster Infused Coconut Red Curry Sauce, Curried PEI Mussels, Mango Salsa, Jasmine Rice & Seasonal Vegetable

PAN ROASTED RED SNAPPER
Curried PEI Mussels, Citrus Butter Sauce, Mashed Sweet Potatoes, Lemon Grass Roasted Asparagus

PAN SEARED FILET MIGNON – additional fee PER GUEST
Seared 7oz Center Cut of Tenderloin of Beef Ragout of Wild Mushroom, Horseradish Mashed Potatoes, Candied Shallot-Tawny Port Demi Glaze

BLACKENED GROPER additional fee PER GUEST
Blackened Grouper with Florida Dried Fruit Curry Lentils, Mango Beurre Blanc, Seasonal Vegetable

All entrées served with market fresh vegetables of the season unless otherwise stated, our signature combination of savory rolls & butter and coffee, decaffeinated coffee and tea. Add a Duet Plate for an additional cost per guest. Place cards with entrée selection are required for each guest.

*A vegetarian entrée choice is provided complimentary.
CORONADO BUFFET MENU
CASUAL BUFFET SERVICE
PRICED PER GUEST

Starters:
To be served during Cocktail Hour

COCKTAIL SHRIMP
Peeled Shrimp, Garlic Aioli and Bloody Mary Cocktail Sauce

GRILLED BALSAMIC VEGETABLE DISPLAY

Soup & Salads:
To be served with Entrees

CRAB BISQUE

STRAWBERRY FIELD SALAD
Spinach Leaves with Crumbled Goat Cheese, Sweet Strawberries, Pecans, Red Onions, Mandarin Oranges, Balsamic Vinaigrette

FINGERLING POTATO SALAD
Marinated Artichokes, Feta Cheese, Tomatoes, Olives

Entrees & Accompaniments:

SEAFOOD STUFFED FLOUNDER
Lump Crab & Shrimp Stuffed Local Flounder, Garlic Butter White Wine Sauce & Lemon Caper Dill Crème

SLICED SIRLOIN
Wild Mushroom Ragout

JERKED CHICKEN
Spiced Island Tropical Fruit Chutney

ACCOMPANIMENTS:
Citrus Jasmine Rice Pilaf, Potato Au Gratin, Seasonal Market Fresh Vegetables
MANDALAY BUFFET MENU
BUFFET SERVICE FEATURING THREE (3) CARVING STATIONS
PRICED PER GUEST

Starters:
To be Served during Cocktail Hour

COCKTAIL SHRIMP, SEASONAL CRAB COCKTAIL, OYSTERS ON THE HALF SHELL
Dijonnaise, Horseradish, Bloody Mary Cocktail Sauce, Remoulade, Saltines

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

Soup & Salads:
To be Served with Entrees

ITALIAN WEDDING SOUP

MIXED GREENS SALAD
Iceberg Lettuce, Arugula, Baby Heirloom Tomatoes, Applewood-Smoked Bacon, Candied Pecans, Champagne Vinaigrette

CAPRESE SALAD
Sliced Tomatoes, Fresh Mozzarella, Basil, and Olive Oil

Stations: Choose Three

WHOLE RED SNAPPER*
Jerk Spice, Thai Chili-Cilantro Glaze, Spicy Soy Ginger Sauce

HERB ROASTED GARLIC RUBBED NEW YORK STRIP LOIN*
Candied Cipollini Onions, Port Wine Demi Glace, House Made BBQ Sauce

PASTA STATION*
Bowtie & Tri-color Tortellini with Choice of Two Sauces
Crushed Tomato and Basil Sauce, Pesto, Bolognese, Alfredo and Vodka
Mushrooms, Peppers, Onions and Parmesan Cheeses, Garlic Bread, Focaccia, Breadsticks, Chicken, Shrimp, Sliced Duck

WHOLE ROASTED JERKED TURKEY BREAST*
Cilantro Jalapeno Pesto, Spiced Island Tropical Fruit Chutney

PAELLA STATION*
Shrimp, Scallops, Clams, Mussels, Tomatoes, Spanish Olives, Garlic, Peppers, Cilantro, & Saffron Rice

ACCOMPANIMENTS
Jasmine Rice Blend, Sweet Plantains, Balsamic Grilled Vegetables

*A Chef Attendant Fee of $125 is required for each carving station; 1 Chef Attendant per 100 guests
ACTION STATIONS
Minimum of 50 guests required. (1) Attendant Fee is required per 50 guests. Pricing based on 60 minutes of food service.

*LOBSTER BOIL – MARKET PRICE
Interactive Station with Florida Stone Crabs & Live Lobsters, Corn on the Cob, Cornbread & Warm Rolls with Butter

WHOLE ROASTED GROUPER - (SERVES 30)
Lemon Aioli & Mango Papaya Chutney, Silver Dollar Rolls

MAC & CHEESE STATION
Brandy Gouda & White Cheddar Cheese. Add in Toppings Including: Bacon, Mushrooms, Jalapenos, Caramelized Onions, Buffalo Chicken, Sautéed Shrimp. Add Lobster: $6.50 per guest

PAELLA STATION
Shrimp, Scallops, Clams, Mussels, Tomatoes, Spanish Olives, Garlic, Peppers, Cilantro, & Saffron Rice

ASIAN STATION
Assorted Vegetarian & Seafood Sushi with Soy Sauce, Wasabi, & Pickled Ginger, Steamed Dumplings “Wakamame”- Wakame & Edamame Served with Mini Chinese To-Go Box with Chop Sticks

CUBAN STATION
Mini Cuban Po-Boy Sandwiches Fried Plantains with Mango Salsa, Black Beans & Rice

*SEAFOOD RAW BAR
Gulf Shrimp, Oysters on the Half Shell, Crab Claws, Marinated Mussels & Clams, Spicy Cocktail Sauce, Rémoulade and Lemon Wedges

PASTA, PASTA
Bowtie & Tri-color Tortellini with Choice of Two Sauces Crushed Tomato and Basil Sauce, Pesto, Bolognese, Alfredo and Vodka Mushrooms, Peppers, Onions and Parmesan Cheeses, Garlic Bread, Focaccia and Breadsticks, Chicken, Shrimp, Sliced Duck

*Lobster Boil and Seafood Raw Bar prices may fluctuate with market prices.
LATE NIGHT SNACKS
Minimum of 25 guests required. Pricing based on 30 minutes of food service.

VIENNESE DESSERT & COFFEE TABLE
Assorted Petit Fours, Miniature French Pastries, Chocolate Covered Strawberries, Biscotti, Chocolate Truffles and Fruit Tarts, Coffee, Decaffeinated Coffee, Hot Teas and Flavored Syrups, Whipped Cream, Chocolate Shavings, Sugar Swizzle Sticks and Nutmeg

PIZZA BAR
Your choice of Toppings! Limit of Three Pizza Types.

FRENCH FRY BAR
Hot Steak Fries with Tomato Ketchup, Habanero Ketchup, Honey Mustard, White Truffle Aioli, Cracked Pepper Ranch

CHEESEBURGER SLIDERS
Cheeseburger & burger sliders with assorted toppings

S’MORES BAR
Flame Bar, Marshmallows, Graham Crackers, Hershey’s Chocolate Bars, Finely Chopped Peanuts, Toffee Bar and Sprinkles

DONUT SHOP
Donut Holes, Mini Cinnamon Rolls, Pecan Rolls

HÄAGEN-DAZS SUNDAE BAR
Chocolate, strawberry and vanilla ice cream, warm caramel and hot fudge, assorted toppings, syrups, freshly cut strawberries, bananas, sponge cake & marble pound cake squares, sprinkles and whipped cream, graham crackers and marshmallows
An Ice-Cream Scooper Attendant Fee is required for Sundae Bar.

THE SWEET LIFE
Freshly Baked Cookies, Fudge Brownies, Blondies, 2% & Whole Milk, Chocolate Milk
REHEARSAL DINNER

Minimum of 25 guests required.

A SOUTHERN COOKOUT

Cornbread, Warm Rolls & Butter
Garden Salad with Avocado Ranch Dressing
Southern Style Cole Slaw & Potato Salad
Tortellini Pasta Salad

Selection of Two Entrees:
Smoky Chipotle Ribs
BBQ Chicken Breast
BBQ Beef Brisket
Traditional Pulled Pork
Baked Mahi with Corn & Pepper Relish

Corn on the Cob
Baked Beans
Rosemary, Parmesan Crusted Potato Wedges
Sliced Watermelon
Raspberry Swirl Cheesecake, Deep Dish
Apple Torte, Black Forest Cake

Iced Tea & Water

TASTE OF FLORIDA

Strawberry & Spinach Salad Topped with Praline Pecans & Honey Balsamic Dressing

Hot Pressed Mini Cuban Sandwiches*
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

---

*Room rental fees may apply
*A Chef Attendant Fee is required for each carving station; 1 Chef Attendant per 50 guests

Hilton Clearwater Beach Resort & Spa • 400 Mandalay Avenue • Clearwater Beach, Florida 33767 • t: 727.298.1482 • f: 727.461.1768
FAREWELL BREAKFAST

MORNING SUNRISE
Orange & Cranberry Juices  
Display of Sliced Fruit & Berries  
Assortment of Breakfast Breads  
Scrambled Eggs with Cheddar & Chives  
Crispy Bacon  
Freshly Brewed Coffee & Hot Tea

TROPICAL SUNRISE
Orange, Grapefruit, & Cranberry Juices  
Display of Tropical Fruits  
Blood Orange French Toast  
Scrambled Eggs with Cheddar & Chives  
Cheesy Shrimp & Grit Cakes  
Crispy Bacon  
Assorted Breakfast Breads  
Freshly Brewed Coffee & Hot Tea

GULFVIEW SUNRISE BRUNCH
*Available for morning weddings in conjunction with the Ceremony Fee. Gulfview Sunrise Brunch includes the following items, plus your choice of one seafood, one protein and one egg.

Seasonal Fruit, Imported & Domestic Cheese Display  
Assortment of Pastries, Croissants, Muffins, Breads, Orange & Cranberry Juice  
Choice of: Breakfast Potatoes or Roasted Red Potatoes  
Choice of: Bacon or Sausage  
Freshly Brewed Coffee & Hot Tea

Choose One: Egg
Eggs Benedict, Traditional Style with Canadian Bacon or Florentine  
Scrambled Eggs  
Breakfast Burritos, Flour and Spinach Tortillas stuffed with Scrambled Eggs, Onions, Bell Peppers and Jack Cheese

Choose One: Protein*
Whole Roasted Prime Rib, Creamy Horseradish Sauce, Prepared Horseradish, Natural Beef Au jus  
Bourbon Glazed Ham, Spicy Honey Mustard, Apricot Chutney

Choose One: Seafood
Smoked Salmon Display with Bagels, Sliced Tomato, Onion, Capers, Chopped Egg, Lemons, Cream Cheese  
Cocktail Shrimp with Spicy Cocktail Sauce & Roasted Garlic Remoulade

Add 2 hours Open Bar - Priced per person
*Room rental fees may apply  
*A Chef Attendant Fee is required for each carving station; 1 Chef Attendant per 50 guests

Hilton Clearwater Beach Resort & Spa  •  400 Mandalay Avenue  •  Clearwater Beach, Florida 33767  •  t: 727.298.1482  •  f: 727.461.1768
AFTERNOON DELIGHTS

DAY-OF CONTINENTAL  
*6 guest minimum

Orange & Cranberry Juices  
Display of Sliced Fruit  
Assortment of Breakfast Pastries, Croissants, & Bagels  
Butter and Preserves  
Freshly Brewed Coffee & Hot Tea  
Add House Champagne - per bottle

CIGAR CITY TOUR  
*12 guest minimum

Mini Cuban Sandwiches  
Pulled Pork Sliders Topped with Coleslaw  
Miss Vickie’s Chips  
Freshly Baked Cookies  
Assorted Sodas, Bottled Water  
Add Local Craft Beer - Priced per bottle

NEW BEGINNINGS  
*6 guest minimum

Seasonal Sliced Fruit & Berries  
Assorted Greek & Low Fat Yogurts  
Whole Grain Muffins  
Steel Cut Oatmeal with Low Fat, Skim, & Soy Milk  
Orange & Cranberry Juices  
Freshly Brewed Coffee & Hot Tea  
Add House Champagne -per bottle

ALL WRAPPED UP  
*6 guest minimum

Fresh Fruit Display  
Hummus, Pita & Vegetable Display  
Assorted Wraps Cut in Halves: Sliced Turkey, Apple, & Brie, BLT & Avocado, Caprese  
Freshly Baked Cookies  
Assorted Sodas, Bottled Water  
Add House Champagne – per bottle
Ceremony Boardwalk (approx. 100 ft)
Wedding Arch (Choice of White, Cedar, or Bamboo)
Chiavari Chairs (Choice of Color)
Gold Plastic Chargers
Gold Glass Chargers
Specialty Linens
Bottled Water
Fruit Infused Water Station
Key Lime Punch
Frozen Hand Towels
Two Butler Passed Canapés & Champagne Prior to Ceremony
Butler Passed Signature Cocktail, Frozen "Beach" Tail
Corn Hole
Additional 1 Hour of Reception Time
Fire Pit Package (includes Tiki Torches & Adirondack Chairs)
Misting Fans or E-Coolers
Heaters
Gift or Welcome Bag Distribution
VENUE LOCATIONS

Our beach front decks and ballrooms are premiere locations and in demand year round. As such, it is possible to have more than one wedding in a day. The following chart is a guideline to assist you in finding the perfect location for your wedding reception. Room rental fees may apply, please ask your Catering Sales Manager for more details.

<table>
<thead>
<tr>
<th>LOCATION</th>
<th>MINIMUM NUMBER OF GUESTS</th>
<th>MAXIMUM NUMBER OF GUESTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sandpiper Deck</td>
<td>60</td>
<td>200</td>
</tr>
<tr>
<td>Flamingo Deck</td>
<td>25</td>
<td>75</td>
</tr>
<tr>
<td>Water’s Edge Ballroom</td>
<td>25</td>
<td>125</td>
</tr>
<tr>
<td>Grand Ballroom</td>
<td>25</td>
<td>500</td>
</tr>
</tbody>
</table>

**FOOD & BEVERAGE MINIMUM**

- **Friday, Saturday & Holidays**
  - *High Season / *Low Season
- **Sunday – Thursday**
  - *High Season / *Low Season

<table>
<thead>
<tr>
<th>LOCATION</th>
<th><strong>FOOD &amp; BEVERAGE MINIMUM</strong> Friday, Saturday &amp; Holidays *High Season / *Low Season</th>
<th><strong>FOOD &amp; BEVERAGE MINIMUM</strong> Sunday – Thursday *High Season / *Low Season</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sandpiper Deck</td>
<td>Inquire</td>
<td>Inquire</td>
</tr>
<tr>
<td>Flamingo Deck</td>
<td>Inquire</td>
<td>Inquire</td>
</tr>
<tr>
<td>Water’s Edge Ballroom</td>
<td>Inquire</td>
<td>Inquire</td>
</tr>
<tr>
<td>Grand Ballroom</td>
<td>Inquire</td>
<td>Inquire</td>
</tr>
</tbody>
</table>

*Low season is considered July – September. *High season is considered October – June. Minimums are quoted exclusive of tax and service charge and administrative fees.
WATER’S EDGE BALLROOM

Hilton Clearwater Beach Resort & Spa
• 400 Mandalay Avenue • Clearwater Beach, Florida 33767 • t: 727.298.1482 • f: 727.461.1768
DEPOSITS & PAYMENTS
A 20% deposit is required with your signed contract or agreement. The balance of the anticipated total cost will be broken down into incremental payments up to 30 days prior to your event. An estimated final balance due is provided and due 10 days prior to your event. 100% of your total event cost is payable in advance.

GUEST ROOMS
A discounted rate for guest rooms may be negotiated based on availability. Ask your Catering Sales Manager for more information.

PARKING
Hotel will provide on premise parking for one vehicle per guest room; Valet only, priced per car, per day.

INSURANCE
All vendors and contractors are required to maintain commercial general liability insurance not less than $2 million combined bodily injury and property damage. In addition, Hotel strongly suggests that you obtain one-time Event Liability Insurance.

OUTDOOR EVENTS
All amplified noise including music, announcements, etc. must end no later than 11:00pm on Friday and Saturday, and 10:00pm Sunday – Thursday. Some indoor locations may also be restricted based on location. Turtle Season runs May 1 – November 1 and carries restrictions as to outdoor lighting. No orb shapes of any kind, whether on a deck, the beach or inside a tent, may be used. Ask your Catering Sales Manager for more details.

WEATHER CALL
An indoor back up space is reserved for all outdoor events. In the event inclement weather becomes an issue, the Banquet Manager and Catering Manager will determine a plan and designate a time when the final call will be made.
FOOD & BEVERAGE
All food and host beverages are subject to a 13% non-taxable service charge and 11% taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. The service charge will be distributed as a gratuity for those who provide service to the guests.

All audio-visuals, room rental/set-up and meeting room internet fees are subject to a 24% taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests.

All food, beverage, and audio-visuals are subject to applicable sales tax 7%. Administrative fees, Service Fees and taxes are subject to change without notice.

All food and beverage must be provided by the hotel. Hotel policy does not allow any removal of food and beverage from the premises during or after a catered function. Each space requires a food & beverage minimum, please ask your Catering Sales Manager for more details.

CHILDREN’S MEALS
A discounted kid’s meal is available for ages 4–12 years old. Includes Fruit Cup, Chicken Fingers, French Fries, Wedding Cake & Sparkling Grape Juice.

VENDOR MEALS
Chef’s choice of hot meal for your preferred wedding professionals is available. All vendors must comply with Hilton Clearwater Beach regulations.

GUARANTEE OF ATTENDANCE
The final guest count, including entrée selection if applicable, is due no later than 12:00 noon, 3 business days prior to your event. Example: Saturday or Sunday event – guarantee is due Wednesday at 12:00 noon.