

Wedding Packages



We Are Committed To Preparing Our Menus With The Focus On Environmental And Socially Responsible Grown Products. To Maintain This Focus Please Note That Some Products In Our Menu Offerings May Change On Short Notice Based On Seasonal And Regional Availability. To Stay True To Our Collaborative Effort, We Will Substitute Appropriate Alternatives As Necessary.

For Those With Special Dietary Requirements Or Allergies Who May Wish To Know About The Food Ingredients Used, Please Speak To Your Hilton Contact.

All prices are subjected to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.
A 24% Service Charge and 7% Florida Sales Tax will be added to all prices.

Your Wedding Ceremony

All ceremonies include:

Option of Indoor or Outdoor Event Space

(Indoor Space is also reserved for Outdoor Events in case of inclement weather.)

Burgundy Chairs

Ceremony Rehearsal (Evening Prior)

Ceremony Coordination

Ceremony Locations:

Esplanade Patio

Intimate Brick Paved Outdoor Patio accented with a contemporary waterfall

Several Indoor Options are Available

Please discuss options and pricing with your Catering Sales Manager

Your Wedding Reception

All Wedding Reception Packages include:

Champagne toast for all guests

Dance Floor

House Linens

Votive Candles for your guest tables

Cake Cutting Fee Waived

Wedding Plated Lunches

COCKTAIL HOUR

Tiles of Domestic and Imported Cheeses to Include: Saint Andre, Smoked Gouda, Brie, Swiss, Cheddar & Port-Salut, Garnished with Nuts, Dried Fruit & Grapes, French Bread & Gourmet Crackers

FIRST COURSE

Cucumber ribbon, crumbled blue cheese, tropical fruit, dried cranberries, grape tomatoes, cilantro vinaigrette

SECOND COURSE

(Select two)

PARMESAN, PANKO CRUSTED CHICKEN

Butternut sundried tomato cream Smoked Gouda mash, seasonal vegetables

SEMOLINA DUSTED CHICKEN

Thyme veloute, seasoned rice pilaf, seasonal vegetable

SALMON PROVENCAL

Putanesca sauce, Jasmin rice, seasonal vegetable

OVEN ROASTED TILAPIA

Lemon beurre blanc, green rice, seasonal vegetables

Four Hour Bar to include Imported and Domestic Beers, House Wines and Assorted Sodas

Minimum Attendance of 50 Adults

\$60.00/person

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Wedding Plated Dinners~Package One

COCKTAIL HOUR

Selection of Four Butler Passed Hors d'Oeuvres

FIRST COURSE

(Select one)

BABY ARUGULA & MESCULIN SALAD

Mandarin oranges, candied walnuts, local strawberries, fig balsamic dressing

DUO ICE BERG WEDGE

Pickled onions, Applewood smoked bacon, gorgonzola cheese, tomato wedge

BUTTERNUT SQUASH

Chive crème fraiche

SECOND COURSE

(Select two)

SWEET GINGER SCOTTISH SALMON

Lemon jasmine rice, pineapple soy sake glaze

BALSALMIC ORGANIC CHICKEN

Yukon smashed potato, dark champagne veloute

KEY WEST ALE BRAISED SHORT RIBS

Yukon smashed potato, hoisin glaze

PEPPERCORN SIRLOIN MEDAILLION & SEMOLINA CHICKEN FILET

Yukon smashed potatoes, bourbon glaze

Four Hour Premium Bar, Imported and Domestic Beers, House Wines and Assorted Sodas

\$85.00/person

Minimum Attendance of 50 Adults

All prices are subjected to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.
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Wedding Plated Dinners~Package Two

COCKTAIL HOUR

Selection of Five Butler Passed Hors d'Oeuvres

FIRST COURSE

(Select one)

CUCUMBER CARPACCIO SALAD

Beet & carrot ribbons, duo grape tomatoes candied walnuts, drunken chevre, white balsamic dressing

LOBSTER & CRAB CROQUETTE

Roasted corn succotash, jalapeno pesto

WILD MUSHROOM BISQUE

Black truffle crème fraîche

SECOND COURSE

(Select two)

CHURRASCO BEEF TENDERLOIN

Jumbo asparagus, Gouda potato puree, passion fruit chimichurri

LEEK CRUSTED BLACK GROUPER

Parmesan sweet pea risotto, lemon caper butter sauce roasted root vegetables

ROASTED HALF CHICKEN OR BOURSIN STUFFED FRENCH CUT CHICKEN

Sage jus, Applewood bacon & yukon mash, roasted root vegetables

SURF N' TURF

Grilled flat iron steak & cumin diver scallops

Passion fruit chimichurri, Gouda potato puree

Four Hour Premium Bar, Imported and Domestic Beers, House Wines and Assorted Sodas

\$100.00/person

Minimum Attendance of 50 Adults

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Wedding Plated Dinners~Package Three

COCKTAIL HOUR

Decorated Cheese & Fruit Platter
Selection of Five Butler Passed Hors d'Oeuvres

FIRST COURSE (Select one)

PROSCIUTTO BOUQUET SALAD

Prosciutto ham, arugula, red leaf, drunken goat cheese, organic greens & caper grape seed vinaigrette

CAPRESE SALAD & CAPER BLOSSOM

Duo steak tomatoes, mozzarella cheese, sweet basil oil

JUMBO PICKLED PRAWNS

Bloody Mary cocktail sauce, Dijon aioli, bed of shoestring slaw

MAINE LOBSTER BISQUE

Cinnamon crème fraiche

SECOND COURSE- INTERMEZZO

Sorbet: Apple, lime, passion fruit (Select one)

THIRD COURSE (Select two)

HERB CRUSTED CHILEAN SEA BASS

Sweet pea risotto, vanilla bean butter, vegetable ribbons

GRILLED FILET MIGNON

Yukon gold mash, asparagus, porcini cream

DIJON CRUSTED LAMB CHOPS

Polenta cake, mint jelly reduction, seasonal roasted veggies

LAND AND SEA

Grilled filet mignon, Florida lobster, potato puree, asparagus

Four Hour Premium Bar, Imported/Domestic Beers, House Wines and Assorted Sodas

\$115.00/person / Minimum Attendance of 50 Adults

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Wedding Buffet

COCKTAIL HOUR

Selection of Four Butler Passed Hors d'Oeuvres

Tiles of Domestic and Imported Cheeses Including

Saint Andre, Smoked Gouda, Brie, Swiss, Cheddar & Port-Salut, Garnished with Nuts, Dried Fruit & Grapes, French Bread & Gourmet Crackers

Fresh vegetable crudité

RECEPTION

Salads

The Downtown salad bar to include, organic field greens,
Duo Caesar salad

Served with appropriate condiments & dressings
Pearl pasta salad, Kalamata sundried tomato tapenade

Entrees

(Choice of one)

Asiago crusted chicken\butternut squash sundried tomato reduction
Semolina dusted chicken filet\Champagne caper jus

(Choice of One)

Provençal dusted salmon filet/olive tomato nage
Tropical scented pork loin/Jalapeno tar tar

(Choice of one)

Montreal crusted thinly sliced London broil/pinot grigio reduction
Carved to order, NY steak steak/bourbon peppercorn glaze/ silver dollar rolls/horseradish cream

Starch

(Choice of One)

Truffle Yukon potato puree
Smoked Gouda smashed potatoes
Coconut carrot Jasmine rice
Persillade cubed trio potatoes
Chef's vegetable of the day

Four Hour Premium Bar, Imported/Domestic Beers, House Wines and Assorted Sodas

\$95.00/person

Minimum Attendance of 50 Adults

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Hors d'Oeuvre Selections

COLD

Spring rolls & sweet chili sauce

Jalapeno shrimp ceviche cups

Tuna tartar wonton cups

Smoked salmon & chive crostini

Chicken salad profiterole

Vine ripe tomato, olive & basil bruschetta

Prosciutto wrapped melon sticks

Antipasto vegetable skewer & sweet balsamic

Smoked marlin tacos

HOT

Swedish meatballs

Mini beef wellingtons

Pot stickers & ginger soy dipping sauce

Ham croquetas

Veggie spring rolls

Chicken empanadas

Cuban sandwich sticks

Assorted quiches

Coconut shrimp or breaded buffalo shrimp

Thai peanut chicken skewer

Salmon Oscar & croute

4 cheese macaroni croquetas

Maple scallop wrapped in bacon

Chef Attended Stations

The Following Items Can be added to any of our Packages

90 MINUTES OF RECEPTION SERVICE

Minimum Attendance of 50 Adults

Attendant Fees \$150 Each

ACTION STATIONS

Pasta Station

Trio Tortellini with Pesto Cream, Spinach, Artichokes, fresh basil, rock shrimp
Penne a la vodka, Roasted Peppers, sundried tomatoes, Wild Mushrooms

\$14 per Person

Mandarin Chicken Stir-fry Station

Baby bokchoy & vegetable spring rolls
Steamed Jasmine Rice (1 Attendant per 75 Guests)

\$14 per Person

Ahi Tuna Station 2 way

Pickled Cucumber Relish and sweet soy glaze
(1 Attendant per 100 Guests)

\$18 per Person

Lobster & crab cake station

Sweet chipotle mayo, jalapeno tartar

\$14 per Person

Shrimp and Chicken Quesadilla Station

Blackened shrimp and Chicken with Peppers, Onions, Roasted
Corn and Jack Cheese, Salsa Fresco, Sour Cream, Guacamole,

\$14 per Person

Mashed Potato Martini Bar

Purple & gold potato puree, scallions, cheeses, sweet peas, au jus, broccoli, apple smoked bacon,
sautéed mushrooms

\$ 8 per Person

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Chef Attended Stations~Continued

CARVING STATIONS

Roasted Turkey Breast

Fresh Rolls, Sage Jus, Cranberry orange coulis

\$12 per Person

Maple Pineapple Glazed Ham

Sweet Rolls, Dijon Mustard

\$14 per Person

Sage Rubbed NY Strip

Fresh Rolls, Horseradish Cream, bourbon reduction

\$16 per Person

Peppercorn Crusted Tenderloin

Fresh Rolls, Horseradish Cream, Wild mushroom ragout

\$18 per Person

DISPLAYS

Magnificent Display of Cold Antipasto Specialties

Grilled Eggplant, Grilled Zucchini, Grilled Asparagus, Grilled Portobello Mushrooms,

Sun-Dried Tomatoes, Basil & Vinaigrette Marinated Mozzarella & Tomato

Bruschetta on Garlic Crisps with Parmigiano-Reggiano Shaving

Roasted Red Peppers, Marinated Artichoke Hearts, International Olives

Premium Hand Carved Italian Specialty Meats: Prosciutto di Parma, Pepperoni and Genoa Salami

\$ 14 per person

International Cheese and Fresh Fruit Presentation

Bountiful Assortment of Domestic and Imported Cheeses with Assorted Flat Breads & Table Crackers

\$ 8 per Person

An Elegant Array of Artistically Cut Fresh Fruits & variety of berries

\$ 7 per Person

Cornucopia of Fresh Garden Vegetable Crudités with Herb Dip

\$ 6 per Person

For all 3 of the above \$ 18

THE "RAW BAR"

Chilled Jumbo Gulf Shrimp, bloody Mary Cocktail Sauce

Walk-Away Crab and Bay Shrimp Cocktails

Tomales Bay Oysters, Marin Miyagi Oysters, little neck clams, snow crab claws, mussels

All served with, fresh lemon wedges, Dijon aioli

\$ MKT

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Chef Attended Stations~Continued

SWEET TREATS

Viennese Display

An Elaborate Display of Petit Fours Chocolate Dipped Fruit, Fresh Fruit Tartlets, White and Dark Chocolate Truffles, Mini Cannolis, Éclairs, Napoleons and Cream Puffs, rum balls, miniature key lime pies

Based upon Four (4) Pieces per Person

(Minimum of 50 Guests)

\$ 18 per Person

Bananas foster & Cherries Jubilee action station

Jumbo dark cherries, Sugared red Dacca bananas, Bacardi 151 & French vanilla ice cream

(Minimum of 50 Guests)

(2 attendants are required)

\$ 20 per Person

Tuxedo duo chocolate strawberries

\$ 42 per Dozen

Gourmet International Coffee Station

Freshly Brewed Regular and Decaffeinated Coffees and Assorted Bigelow® Hot Teas Served with swizzle sticks, chocolate morsels, cinnamon sticks, Miniature marshmallows, whip cream, caramel syrup, chocolate syrup.

\$ 10 per Person

Bar Packages

Host Sponsored Premium per Drink
Full Bar Setups are included

Premium Bar

New Amsterdam Gin | New Amsterdam Vodka | J&B Scotch | Seagram's 7 Whiskey | Cruzan Rum | Carmarena
Tequila | Jim Beam Bourbon | Jack Daniel's | Captain Morgan Spiced Rum
Wines: Chardonnay | Merlot | Cabernet Sauvignon | White Zinfandel (Selections by Beringer Vineyards)

Package price

1st hour \$15 • 2nd hour \$9 • 3rd hour \$5 • 4th hour \$5

Consumption prices per drink:

Cocktails and Wine \$8

Domestic Beer \$5 / Imported Beer \$6

Soda, Water & Juices \$4

Super Premium Bar

Tanqueray Gin | Absolut Vodka | Bacardi Rum | Seagram's VO Whiskey | Camarena Tequila | Jack Daniel's | Dewars
White Label Scotch | Maker's Mark Bourbon | Captain Morgan Spiced Rum | Crown Royal Blended Whiskey
Wines: Chardonnay | Merlot | Cabernet Sauvignon (Selections by Red Diamond Vineyards)

Package price:

1st hour \$17 • 2nd hour \$11 • 3rd hour \$6 • 4th hour \$6

Consumption prices per drink:

Cocktails and Wine \$9

Domestic Beer \$5 • Imported Beer \$6

Soda, Water & Juices \$4

VIP Bar

Grey Goose Vodka | Bombay Sapphire Gin | Johnnie Walker Black Scotch | Knob Creek Bourbon | Patrón Silver Tequila
| Crown Royal Whiskey | Captain Morgan Spiced Rum
Wines: Chardonnay | Merlot | Cabernet Sauvignon (Selections by William Hill Vineyards)

Package price:

1st hour \$19 • 2nd hour \$12 • 3rd Hour \$7 • 4th hour \$7

Consumption prices per drink:

Cocktails & Wine \$10

Domestic Beer \$5 • Imported Beer \$6

Soda, Water & Juices \$4

Beer Selections

Domestic: Budweiser • Bud Light • Michelob Ultra • Yuengling • Miller Lite
Import: Corona • Heineken • Amstel Light

Cordials

\$9: Bailey's Irish Cream • Kahlua • Disaronno Amaretto • Southern Comfort
\$10: Courvoisier • Hennessy VS

Cash Bars~Includes a Full Bar Setup

Cocktails \$8

Domestic Beer \$5 / Imported Beer \$6

Select Wine & Sparkling Wine \$8

Mineral Water/Juices/Soft Drinks \$4

Cordials \$9-\$10

All Bar services require a bartender fee of \$150/each

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WINE

Champagne & Sparkling

Domaine Chandon, Brut, Napa \$48
Heidsieck Brut, Monopole Blue Top Epernay, France-split \$16
Perrier-Jouet, Grand Brut, France \$55
Prosecco, LaMarca, Italy \$39
Prosecco, Mionetto, Italy-split \$8

Riesling/Moscato

Bella Sera Moscato, Italy \$25
Blufeld Riesling, Mosel, Germany \$25
Eroica Riesling, Columbia Valley, WA \$45
Rose 'n' Blum Pink Moscato, CA \$28
Trimbach Riesling, Alsace, France \$52

Pinot Grigio

Alta Luna, Dolomiti, I.G.T., Italy \$32
Esperto by Livio Felluga, delle Venezie, I.G.T., Italy \$25
Maso Canali, Trentino, D.O.C., Italy \$35
Trimbach Reserve, Alsace, France \$45

Alternative

Ramon Bilbao, Albarino, Spain \$35
Remy Pannier, Vouvray, Loire Valley \$35
Wild Horse Vinery & Vineyards, Viognier, Central Coast, CA \$39

Sauvignon Blanc

Girard, Nappa Valley, CA \$32
Kim Crawford, Marlborough, NZ \$42
Oyster Bay, Marlborough, NZ \$32
Sterling "Vintner's Collection, CA \$28
White Haven, Marlborough, NZ \$35

Chardonnay

A by Acacia, CA \$28
Hess Shirttail Creek, Monterey, CA \$39
Pouilly-Fuisse, Georges Duboeuf, Maconnais, France \$45
Rodney Strong Estate Chalk Hill, Sonoma, CA \$42
Stag's Leap Wine Cellars Hands of Time, Napa Valley, CA \$49
Votre Sante, Francis Ford Coppola, CA \$32
Wente Vineyards Reserve "Riva Ranch", Arroyo Seco, Monterey, CA \$45
William Hill, Central Coast, CA \$35

Pinot Noir

Chalone, Monterey, CA \$28
Erath, Oregon \$45
Mac Murray Ranch, Russian River, CA \$42
Parker Station, Central Coast \$32
Red Diamond, CA \$25

Cabernet Sauvignon

14 Hands, Columbia Valley, WA \$39
Beaulieu Vineyards, Napa Valley, CA \$32
Beringer Knights Valley, Sonoma, CA \$52
B.R. Cohn, Silver Label, N. Coast, CA \$32
Greystone, CA \$28
Jade Mountain, CA \$39
Louis Martini, Sonoma County, CA \$35
Robert Mondavi Winery, Napa, CA \$52
William Hill, Central Coast, CA \$35

Merlot

Franciscan Estate, Napa Valley, CA \$49
Frei Brothers, Dry Creek Valley, CA \$39
Red Diamond, WA \$32
Seven Falls, Wahluke Slope, WA \$39
Sterling, Vintners Collection, CA \$39
Wente Vineyards "Sandstone", Livermore Valley,
San Francisco Bay, CA \$36

Alternative Red

A by Acacia Red Blend, CA \$28
Beaulieu Vineyards, "Beaurouge", CA \$46
Bodega Norton Reserve, Malbec, Mendoza,
Argentina \$35
Cartlidge & Browne, Zinfandel, CA \$35
Columbia Crest, "H3 Les Chevaus Blend", Horse
Heaven Hills, WA \$39
Don Miguel Gascon Malbec, Mendoza, Argentina
\$32
Jacob's Creek Reserve, Shiraz, Barossa Valley, South
Australia \$39
Ramon Bilbao, Limited Edition Tempranillo, Rioja,
Spain \$42
Rocca della Macie, Chianti Classico, IT \$39
Red Diamond "Temperamental", Spain \$32
Villa Antinori Rosso "Super Tuscan", Tuscany, IT \$49

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Wedding Information

The following menus are a mere suggestion of our culinary capabilities. The Hilton Tampa Downtown is happy to provide custom menus upon request. As a Hotel, we are also happy to tend to any special dietary needs and can prepare meals to accommodate them. Please ask your Catering Sales Manager for suggestions and assistance. All Reservations and agreements are made upon, and subject to, the rules and regulations of the Hilton Tampa Downtown and the following conditions:

Menu Preparation

To ensure every detail is handled in a professional manner, the Hotel requires that your menu selections are finalized no later than three weeks prior to your function. At that point you will receive a copy of the banquet event orders, to which you may make changes to, up to one week before the wedding. All event orders require a signature to be confirmed.

Guarantees

We need your assistance in making your event a success. The Hilton Tampa Downtown requires notification to the Catering Department of the exact number of banquet or reception guests three (3) business days prior to the function. This confirmed number constitutes the guarantee. Once this number is given, the count may be increased but not decreased. Guarantees for Saturday, Sunday or Monday events must be confirmed the preceding Thursday. Tuesday events must be confirmed on the preceding Friday. If less than the guaranteed number of guests attend the function, the original guarantee number will be assessed. If no guarantee is given, the expected number of people will be considered your guarantee. Guarantees are not automatically taken from the sales contract.

Service Charge and Tax

A 24% service charge is added to all food, beverage and rental charges. Applicable State and 7% Local Sales Tax is added to all food, beverage and rental charges including service charge. The service charges and taxes are subject to change without notice.

Pricing

The prices herein are subject to increase in the event of any increase in food, beverage or other costs of the operation at the time of the function. The customer grants the right for the Hotel to increase such prices or to make reasonable substitutions on the menu with prior notice to the customer. The customer shall have the right to terminate the event order and replace the menu in question to an alternative menu within seven (7) days after such written notice from the Hotel is given.

Food and Beverage

The Hotel reserves the right to supply all food and beverage. All food and beverage prices are subject to change without notice unless menu prices are contracted with the Catering Department. The Hotel does not allow any food or beverage to be brought on property from outside sources without approval. The Hotel prohibits the removal of any remaining food or beverage after the function has concluded.

Consumption of Alcoholic Beverages

All alcoholic beverages are required to be purchased through the Hotel. The Hotel reserves the right to deny or suspend service due to possible over-consumption or intoxication. The Hotel reserves the right to card any individuals under the age of 40 and can deny service if proper identification is not provided. The Florida State Liquor Commission regulates the sales and service of alcoholic beverages and the Hilton Tampa Downtown is the only licensee authorized to sell and service alcoholic beverages on the premises.

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Contractual Liability

Performance of the agreement is contingent upon the ability of the Hotel management to complete the same, and is subject to labor troubles, disputes or strikes, accidents, government (federal, state or municipal) requisitions, restrictions upon travel, transportation, food, beverages or supplies and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall the Hilton Tampa Downtown be liable for the loss of profit or for similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty or otherwise.

Payment

A non-refundable deposit is due at signing of contract.

The remaining balance will be due (15) fifteen days prior to event date.

Outdoor Functions

Due to the demands of the scheduling, staff and equipment movement, the Hotel will decide the day of your function, no later than five (5) hours prior to your function, whether the function will be held inside or outside. If the weather forecast is 40% chance of rain or higher, extreme temperature or lightning, the event will automatically be moved inside to ensure the safety of guests and staff, NO EXCEPTIONS. Curfew for outdoor functions is 11:00PM for entertainment (i.e., DJ, bands, etc.)

Room Set-Up Change Fees

Functions that require changes in the room set-up within (8) hours of the event will be assessed a fee no less than \$100.00 per room to cover additional labor. The Hotel reserves the right to make changes in all approved floor diagrams to best accommodate your guests in the function.

Lost and Found

The Hilton Tampa Downtown does not accept any responsibility for the damage or loss of any merchandise or article left in the Hotel prior to, during or following the function.

Damage

The customer agrees to be responsible and reimburse the Hotel for any damage done by the customer, customer's guests or contractors.

Outside Contractors

The Hilton Tampa Downtown reserves the right to approve all outside contractors hired. The Hotel will, upon reasonable notice, cooperate with the outside contractors. Hotel facilities are available to outside contractors to the extent that their function does not interfere with use of the facilities by other guests. All outside contractors must provide proof of insurance, electrical/engineering needs and Fire Department approved permits to the Hotel fourteen (14) days prior to their set-up. Smoking by outside contractors in public areas or in the storage areas for the Hotel is prohibited. The customer is responsible for any charges and damage an outside contractor incurs while in the employ of the customer. The Hotel will give customers a preferred vendor list upon request.

Storage/Drayage

Due to fire regulations, customers or contractors cannot use public areas and service hallways within the Hotel for storage of supplies or equipment. Customers are responsible for items brought onto property and responsible for packing them and taking them with them upon departure. The Hilton Tampa Downtown accepts no responsibility for any items brought onto property that are left behind following the event.

Signs and Banners

The Hotel reserves the right to approve all signage. All signs must be professionally printed. Printed signs outside the function rooms should be free standing or on an easel. The Hotel will assist in placing all signs and banners and will charge a minimum of \$35.00 per banner. The total number and size of any given banner(s) will determine the charge for hanging.

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