

HILTON CLEARWATER BEACH RESORT & SPA

# WEDDINGS



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# SAY I DO

GUESTS	CEREMONY FEE HIGH   LOW SEASON
75 guests or under	\$2,500.00   \$2,000.00
76 guests or over	\$3,000.00   \$2,500.00

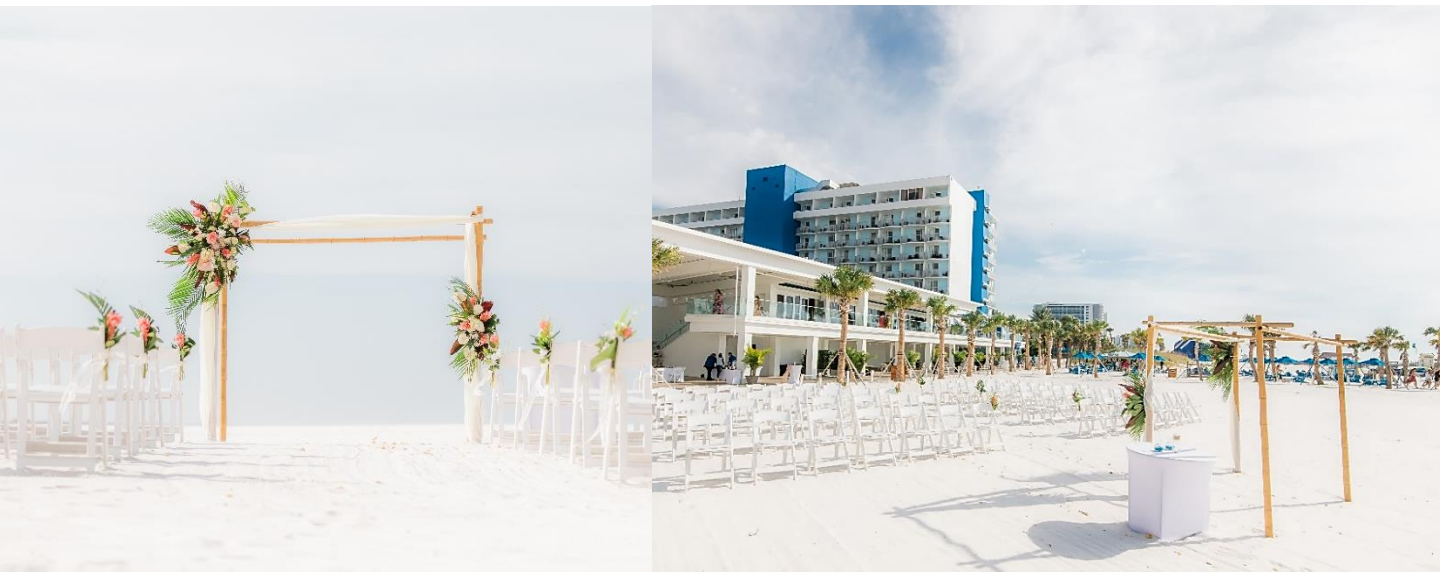
## CEREMONY INCLUSIONS

- Gulf Front Private Beach
- Rehearsal and Ceremony
- Day-of Wedding Coordinator
- White Folding Chairs
- Complimentary One-Night Stay for Your Wedding Night\*\*

## CEREMONY ENHANCEMENTS

Wedding Arch (Choice of: Bamboo, Teakwood, or White)	\$300
Ceremony Officiant, Microphone & Personalized Music Selection	\$350
Ceremony Boardwalk (100 ft x 3 ft)	\$500
Starfish Dressing Room	\$500

High Season is February – June, October – November; Low Season is December – January, July-September.  
\*\*Complimentary Stay included with a minimum room block commitment of 25 rooms. Inquire for Details



# DINE WITH US

## MENU OPTIONS

Island Way Plated Menu	\$160-175 Per Guest
Coronado Buffet Menu	\$185 Per Guest
Mandalay Buffet Menu	\$190 Per Guest

## RECEPTION PACKAGE INCLUSIONS

- Four Hours of Premium Open Bar
- Hors d’oeuvres Selection
- Dinner Menu Selection
- Champagne Toast
- Assortment of Miniature Desserts

## RENTAL FEES

Four Hours of Reception Space Rental	\$1,000
One Additional Hour of Reception Time	\$500
Two Hours Rehearsal Dinner or Farewell Brunch Rental	\$500
Starfish Dressing Room	\$500

*All food & beverage pricing is subject to a 13% non-taxable service charge, 12% taxable administrative fee, and 7% sales tax. All rental and set-up fees are subject to a 25% taxable administrative fee and 7% sales tax.*





# RECEPTION BAR

*Four Hours Premium Brands – Included in All Packages.  
\$150 bartender fee applies; 1 bartender required per 100 guests.*

**LIQUOR BRANDS:**

- Deep Eddy Vodka
- Deep Eddy Lemon
- Deep Eddy Ruby Red Grapefruit
- Beefeater Gin
- Cruzan Aged Light Rum
- Sauza Hacienda 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
- Chloe Rosé

**BEER:**

- Budweiser
- Bud Light
- Budweiser 0 Non-Alcoholic
- Miller Light

**BAR ENHANCEMENTS:**

- |                                       |                       |
|---------------------------------------|-----------------------|
| Add 1 Hour of Open Bar, Premium       | \$9 per guest         |
| Add 1 Hour of Open Bar, Ultra Premium | \$12 per guest        |
| Add Pre-Ceremony Cocktail             | \$10 - \$12 per guest |
| Add House Wine Pour with Dinner       | \$42 per bottle       |



# RECEPTION BAR UPGRADE

*Ultra Premium Brands – Add \$12 per guest*  
*\$150 bartender fee applies; 1 bartender required per 100 guests.*

**LIQUOR BRANDS:**

Tito’s Handmade Vodka,  
Grey Goose  
Bombay Sapphire  
BACARDÍ Superior  
Captain Morgan Original Spiced,  
Maker’s Mark  
Johnnie Walker Red Label  
Camarena Silver,  
Sauza Hacienda Gold  
E&J Brandy  
Jack Daniel’s Old No. 7  
Crown Royal  
Baileys Irish Cream  
Hiram Walker Peach Schnapps  
Disaronno Amaretto

**BEER + SELTZERS :**

Bud Light  
Miller Lite  
Budweiser  
Michelob Ultra  
Blue Moon Belgian White  
Corona Extra  
Stella Artois  
Budweiser Zero  
Dogfish 60 Minute IPA  
Just the Haze IPA  
High Noon Sun Sips  
Truly Hard Seltzers  
Local Craft Beer



# RECEPTION HORS D'OEUVRES

*Choose any combination of **Four** Hot or Cold:*

*All hors d'Oeuvres are tray-passed during Cocktail Hour unless otherwise noted.*

**HOT HORS D'OEUVRES:**

- Spanakopita
- Parmesan Artichoke Heart w/ Boursin Cheese
- Thai Peanut Chicken Sate
- Thai Chicken and Lemongrass Spring Roll
- Beef Bourgoignonne
- Quinoa and Zucchini Fritter
- Chicken Yakatori
- Chorizo Empanadas
- Scallops Wrapped in Applewood Smoked Bacon
- Maui Shrimp Spring Roll
- Wild Mushroom and Artisan Cheese Tart
- Chicken Tandori

**COLD HORS D'OEUVRES:**

- Assorted Sushi
- Tomatillo, Prosciutto, Manchego Crostini
- Tuna Poke on Wonton Crisp
- Caprese Salad Skewer
- Pork Carnita with Black Bean Canape
- Crab and Avocado Crostini

**UPGRADE:**

**Displays – add \$10 per guest**

- Domestic and International Cheeses
- Bruschetta Station
- Artisan Crudité
- Italian Antipasto
- Grilled Balsamic Vegetables



# RECEPTION PLATED DINNER

## ISLAND WAY PLATED MENU

TWO COURSE SERVICE \$160.00 PER GUEST

THREE COURSE SERVICE \$175.00 PER GUEST

Choose One: Starter, Included with Three Course Service

### CAJUN SEA SCALLOPS

Over a Bacon Marmalade with Roasted Garlic Aioli

### LUMP CRAB CAKE

Pan Seared with Panko Crumbs, Served with Kimchi Aioli

### BURRETA CAPRESE SALAD

Beef Steak Tomatoes, Kalamata Olive Streusel

### ICE COLD SEAFOOD MARTINI – add \$14.00 PER GUEST

Chilled Lobster, Jumbo Shrimp, Crab Claw, PEI Mussels, Bloody Mary Cocktail Sauce

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, Balsamic Vinaigrette

### CUCUMBER WRAPPED BABY ARTISAN GREENS

Baby Heirloom Tomatoes, Prosciutto, Gorgonzola Cheese, White Balsamic Vinaigrette

### STRAWBERRY FIELD SALAD

Spinach Leaves with Crumbled Goat Cheese, Sweet Strawberries, Pecans, Red Onions, Mandarin Oranges, Champagne Vinaigrette

### SHE CRAB SOUP

*Continued...*



# RECEPTION PLATED DINNER

## ISLAND WAY PLATED MENU, CONTINUED

TWO COURSE PLATED SERVICE \$160.00 PER GUEST

THREE COURSE PLATED SERVICE \$175.00 PER GUEST

*Choose Two Entrées\**

### HERB FRENCHED CHICKEN BREAST

With Risotto Milanese, Meyer Lemon Broth

### STUFFED CHICKEN

Lightly Breaded Breast of Chicken Stuffed with Feta, Basil, & Spinach Grilled Artichoke, Roasted Garlic Potatoes & Saffron Tomato Cream

### GRILLED FLAT IRON STEAK CHIMICHURRI

Grilled and topped with Green Chimichurri, Manchego Au Gratin Potato, Grilled Jumbo Asparagus

### BRAISED SHORT RIBS

Slow cooked Short Rib, Cabernet Demi Glace, Yukon Gold Whipped Potatoes

### PAN SEARED MAHI MAHI

With Ponzu Lemongrass Sauce and Citrus Jasmine Rice

### PAN ROASTED RED SNAPPER

Red Curry Cream, Coconut Infused Rice

### PAN SEARED FILET MIGNON *upgrade \$12.00 PER GUEST*

Seared 7oz Center Cut of Tenderloin of Beef Ragout of Wild Mushroom, Horseradish Mashed Potatoes, Candied Shallot-Tawny Port Demi Glaze

### HERB SEARED GROUPER *upgrade \$12.00 PER GUEST*

Blackened Grouper with Papaya Mango Salsa and Chili oil Citrus Jasmine Rice

*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. A vegetarian entrée choice is provided as a complimentary entrée selection. Add a Duet Plate (Two Protein Choices) at additional \$10 per guest.*

**Place cards with entrée selection are required for each guest. Entrée selections for each guest are required at least (15) days prior to your event. Please alert your Catering Sales Manager of any allergies or dietary restrictions.**

# RECEPTION BUFFET DINNER

## CORONADO BUFFET MENU

CASUAL BUFFET SERVICE \$185 PER GUEST

### *Soup, Salads & More:*

#### **CRAB BISQUE**

#### **CAPRESE SALAD**

Marinated Heirloom Tomato and Mozzarella

#### **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

#### **GRILLED ASPARAGUS**

With Shaved Parmesan and Truffle Oil

### *Entrees & Accompaniments:*

#### **TAMARIND GLAZED SALMON**

With Apricot Honey Blossom

#### **SLICED SIRLOIN**

Wild Mushroom Ragout

#### **BALSAMIC GLAZED CHICKEN**

Over Carrot Puree, Chicken Jus

#### **ACCOMPANIMENTS:**

Citrus Jasmine Rice Pilaf, Potato Au Gratin, Seasonal Market Fresh Vegetables

*\*Any additions, changes, or substitutions are subject to an additional charge. Contact your Catering Sales Manager for details\**

# RECEPTION BUFFET DINNER

## MANDALAY STATIONS MENU

*BUFFET SERVICE FEATURING THREE (3) STATIONS \$190 PER GUEST*

### Starters:

#### CHOICE OF (2) DISPLAYS

*To be Served during Cocktail Hour*

Domestic and International Cheeses

Bruschetta Station

Artisan Crudité

Italian Antipasto

Grilled Balsamic Vegetables

### Soup & Salads:

*To be Served with Entrees*

#### ITALIAN WEDDING SOUP

Vegetables, Meatballs and Parmesan Cheese in Chicken Broth

#### 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



# RECEPTION BUFFET DINNER

## MANDALAY BUFFET MENU, CONTINUED

*BUFFET SERVICE FEATURING THREE (3) STATIONS \$190 PER GUEST*

*Stations: Choose Three*

### WHOLE RED SNAPPER\*

Jerk Spice, Thai Chili-Cilantro Glaze, Spicy Soy Ginger Sauce served with Citrus Jasmine Rice

### MEXICAN CANTINA\*

Select Two: Pork Carnita, Chicken Machaca, Beef Barbacoa, Dos Equis Battered Mahi Mahi  
Barracho Beans, Mexica Rice, Flour and Corn Tortillas, Cabbage Slaw, Monterey Jack Cheddar Cheese,  
House Made Pico de Gallo, Guacamole, Sour Cream

### PAELLA STATION\*

Shrimp, Scallops, Clams, Mussels, Sausage, Chicken, Tomatoes, Spanish Olives, Garlic, Peppers, Cilantro,  
& Saffron Rice

### PASTA STATION\*

Select Two:  
Penne with Pesto Cream, Shaved Asiago Cheese  
Rigatoni with Bolognese Sauce  
Tortellini Carbonara with Prosciutto, Sweet Cream and English Peas  
Potato Gnocchi with Braised Short Rib in a Red Wine Tomato Ragu  
*All Served with Caesar Salad and Italian Bread*

### THE CARVERY STATION\*

Select One:  
Herb Roasted Garlic Rubbed NY Strip Loin with Candied Cipollini Onion and Port Wine Demi Glace  
Whole Roasted Jerked Turkey Breast with Cilantro Jalapeno Pesto  
Grilled Marinated Flank Steak served with Chimichurri  
*All Carving Stations Served with Potatoes, Roasted Asparagus and Dinner Rolls*

*\*A Chef Attendant Fee of \$150 is required for each carving station; 1 Chef Attendant per 100 guests\**



# RECEPTION ENHANCEMENTS

## ACTION STATIONS

*Minimum of 50 guests required. (1) Chef Attendant Fee is required per 50 guests.  
Pricing based on 60 minutes of food service.*

### WHOLE ROASTED GROUPER - \$600 EACH (SERVES 30)

Lemon Aioli & Mango Papaya Chutney, Silver Dollar Rolls

### MAC & CHEESE STATION - \$18 PER GUEST

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 – \$22 PER GUEST

Shrimp, Scallops, Clams, Mussels, Sausage, Chicken, Tomatoes, Spanish Olives, Garlic, Peppers, Cilantro, & Saffron Rice

### SUSHI STATION - \$24 PER GUEST

California Roll, Spicy Tuna Roll, Salmon Roll, Vegetable Roll served with Edamame, Wakame, Pickled Ginger Wasabi and Soy Sauce

### CUBAN STATION - \$18 PER GUEST

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

### SEAFOOD RAW BAR\* – \$36 PER GUEST

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

### PASTA STATION- \$19 PER GUEST

Select Three Pastas and Three Sauces:  
Rigatoni, Tortellini, Penne, Farfalle, Caratappi, Fettucini,  
Carbonara, Puttanesca, Bolognese, Basil Pesto Cream, Alfredo

### KOREAN BBQ STATION \*market price

Choice of Protein: Grilled Flat Iron Steak, Grilled Chicken  
Sauces: Gochujang Sauce, Korean BBQ Sauce, Sesame Garlic Ginger Sauce  
Accompaniments: Bok Choy, Napa Cabbage, Julienne Peppers and Onions, Spinach, Zucchini, Eggplant, Steamed Jasmine Rice

### MEXICAN CANTINA STATION \*market price

Select Two: Pork Carnita, Chicken Machaca, Beef Barbacoa, Dos Equis Battered Mahi Mahi  
Barracho Beans, Mexica Rice, Flour and Corn Tortillas, Cabbage Slaw, Monterey Jack Cheddar Cheese, House Made Pico de Gallo, Guacamole, Sour Cream

*\*Seafood Raw Bar prices may fluctuate with market prices.*

# RECEPTION ENHANCEMENTS

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## LATE NIGHT SNACKS

*Minimum of 25 guests required. Pricing based on 30 minutes of food service.*

### PIZZA BAR - \$20 PER PIZZA

Your choice of Toppings! Limit of Three Pizza Types.

### FRENCH FRY BAR - \$9 PER GUEST

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

### CHEESEBURGER SLIDERS - \$10 PER GUEST

Cheeseburger & burger sliders with assorted toppings

### QUESO FUNDIDO- \$17 PER GUEST

Tortilla Chips, Flour Tortilla, Guacamole, Salsa

### S'MORES BAR - \$14 PER GUEST

Flame Bar, Marshmallows, Graham Crackers, Hershey's Chocolate Bars, Finely Chopped Peanuts, Toffee Bar and Sprinkles

### DONUT SHOP - \$14 PER GUEST

Donut Holes, Mini Cinnamon Rolls, Pecan Rolls

### “LOCALLY SOURCED” SUNDAE BAR - \$19 PER GUEST

Chocolate, strawberry and vanilla ice cream, warm caramel and hot fudge, assorted toppings, syrups, freshly cut strawberries, bananas, sprinkles and whipped cream, graham crackers and marshmallows

An Ice-Cream Scooper Attendant Fee of \$125 is required for Sundae Bar

### THE SWEET LIFE - \$14 PER GUEST

Freshly Baked Cookies, Fudge Brownies, Blondies, 2% & Whole Milk, Chocolate Milk

### VIENNESE DESSERT & COFFEE TABLE - \$24 PER GUEST

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

# WEDDING DAY DELIGHTS

*Kindly note that NO outside food or beverage is permitted in the Starfish Dressing Room.  
All Food and Beverage must be purchased through the hotel.*

## DAY-OF CONTINENTAL - \$24 PER GUEST

*\*6 guest minimum*

Orange & Cranberry Juices  
Display of Sliced Fruit  
Assortment of Breakfast Pastries,  
Croissants, & Bagels  
Butter and Preserves  
Freshly Brewed Coffee & Hot Tea

## ALL WRAPPED UP - \$40 PER GUEST

*\*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

## NEW BEGINNINGS - \$28 PER GUEST

*\*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

## A LA CARTE

Coffee, Decaf, per gallon - \$118/gallon  
Herbal Teas, per gallon - \$118/gallon  
House Bottled Water - \$7  
Icelandic Still Water - \$8.50  
Icelandic Sparkling Water - \$8.50  
Assorted Pepsi Products - \$7  
Wycliff, Brut, California - \$42/bottle  
La Marca Prosecco, Italy- \$48/bottle



# REHEARSAL DINNER

Minimum of 25 guests required.

**A SOUTHERN COOKOUT**  
**\$48 PER GUEST**

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  
Mac & Cheese  
Rosemary, Parmesan Crusted Potato Wedges  
Sliced Watermelon  
Raspberry Swirl Cheesecake, Deep Dish Apple  
Torte, Black Forest Cake

Iced Tea & Water

**TASTE OF FLORIDA**  
**\$72 PER GUEST**

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

**BAR OPTIONS**

ONE HOUR	\$27 PER PERSON
TWO HOURS	\$35 PER PERSON
CHAMPAGNE	\$42 PER BOTTLE
SIGNATURE PREMIUM COCKTAILS	\$13.00 PER DRINK

*\*Room rental fees apply*  
*\*A Chef Attendant Fee of \$150 is required for each carving station; 1 Chef Attendant per 50 guests*  
*\*A Bartender Fee of \$150 is required for each bar; 1 per 75 guests*



# FAREWELL BREAKFAST

Minimum of 25 guests required.

## MORNING SUNRISE - \$43 PER GUEST

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

## TROPICAL SUNRISE - \$45 PER GUEST

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

## BAR OPTIONS

ONE HOUR	\$27 PER PERSON
TWO HOURS	\$35 PER PERSON
CHAMPAGNE	\$42 PER BOTTLE
BLOODY MARY'S	\$15.00 PER DRINK

## GULFVIEW SUNRISE BRUNCH - \$68 PER GUEST\*

*\*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 Display  
Imported & Domestic Cheese Display  
Assortment of Pastries, Croissants, Muffins, Breads, Orange & Cranberry Juice  
Breakfast Potatoes  
Crispy Bacon  
Freshly Brewed Coffee & Hot Tea

Scrambled Eggs  
Bourbon Glazed Ham, Spicy Honey Mustard

Smoked Salmon Display  
with Bagels, Sliced Tomato, Onion, Capers, Chopped Egg, Lemons, Cream Cheese

*\*Room rental fees apply  
\*A Chef Attendant Fee of \$150 is required for each carving station; 1 Chef Attendant per 50 guests  
\*A Bartender Fee of \$150 is required for each bar; 1 per 75 guests*

# VENUE LOCATIONS

*Our beach front terraces and spacious 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 and Food and Beverage minimums apply, please ask your Catering Sales Manager for more details.*

LOCATION	RECOMMENDED MINIMUM NUMBER OF GUESTS	MAXIMUM NUMBER OF GUESTS
Sandpiper Terrace	100	200
Flamingo Terrace	25	75
Water’s Edge Ballroom	50	125
Grand Ballroom	150	500





# FLAMINGO TERRACE





# SANDPIPER TERRACE





# WATER'S EDGE BALLROOM & TERRACE





# GRAND BALLROOM





# STARFISH



# WEDDING ENHANCEMENTS

Ceremony Boardwalk (approx. 100 ft)	\$500
Wedding Arch ( <i>Choice of White, Cedar, or Bamboo</i> )	\$300 each
Chiavari Chairs ( <i>Choice of Color</i> )	\$7.50 each
Gold or Silver Plastic Chargers	\$2 each
Gold Glass Chargers	From \$10 each
Specialty Linens	<i>Inquire</i>
Bottled Water	\$7/bottle
Fruit Infused Water Station	\$25/gallon
Key Lime Punch	\$50/gallon
Frozen Hand Towels	\$3 each
Two Butler Passed Canapés & Champagne Prior to Ceremony	\$15 per guest
Butler Passed Signature Cocktail, Frozen "Beach" Tail	\$13 - \$15 per drink
Corn Hole	\$150 per set
Additional 1 Hour of Reception Time	\$500 per hour
Fire Pit Package (includes Tiki Torches & Adirondack Chairs)	\$350 each
Misting Fans or E-Coolers	<i>Inquire</i>
Heaters	\$200 each
Gift or Welcome Bag Distribution	\$3 per bag
Starfish Dressing Room	\$500
Dress or Suit Steaming	<i>Inquire</i>
Drapery or String Lighting	<i>Inquire</i>
Ceremony Officiant with Music + Microphone	\$350
Reception Wi-Fi with Custom Code	<i>inquire</i>





# THE DETAILS

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## MINIMUM EXPENDITURE REQUIREMENTS

All banquet events require a minimum spending requirement in food and beverage purchases **excluding** taxes, labor fees, gratuities and service charges. Meeting room rental does not count towards the minimum requirement. Minimum requirements vary by date and function space.

## 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 estimated total event cost is payable in advance.

## GUEST ROOMS

A discounted rate for guest rooms may be negotiated based on availability. Room rates vary by date and are subject to change until time of contract.

## PARKING

Hotel will provide guaranteed, on premise parking for one vehicle per guest room; Valet only, **\$29.00** per car, per day. Self-parking or event parking is based on availability, and is not guaranteed.

## INSURANCE

All vendors and contractors are required to maintain commercial general liability insurance not less than \$1 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.

## YOUR EVENT DECOR

The site fee includes basic white linens & napkins, white folding chairs for outdoors, standard banquet chairs for indoors, china and hotel silverware. Additional décor items including, but not limited to, drapery, string lighting, up-lighting, specialty or colored linens, charger plates, accent furniture, specialty chairs, gold flatware, etc. are not included but available for rent through the Hotel at an additional cost.

# THE DETAILS

## FOOD & BEVERAGE

All food and host beverages are subject to a **13% non-taxable service charge and 12% 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 **25% 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, a fee of \$300.00 per occurrence will be charged for each offense. 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.

## WEDDING CAKES

ALL desserts provided by an outside source, including wedding cakes **MUST** be provided by one of our preferred vendors: Currently Hands on Sweets, Kristin Marie Cakes or The Cake Girl. ***Cake cutting fee of \$150.00 per 100 guests applies.***

## CHILDREN’S MEALS

A discounted kid’s meal is available for \$45 per guest ages 3–12 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 for 50% off of the menu price, per vendor. 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, (15) business days prior to your event**. There is a 72 Hour grace period prior to the event for any additional guests to be added or removed from your guest-count.

## OUTSIDE VENDOR FEE

Please be advised that for **all** Audio/Visual, Chair, Decor and Linen rentals that are not contracted through the hotel, 30% of the assessed retail value will be applied to the banquet bill, plus applicable service charge and sales tax. Such charges will be applied to the final Wedding estimate and must be paid in advance of the event. **\*Internet is not included in event spaces\***

## COMPLIMENTARY MENU TASTING

Please contact your Catering Sales Manager to schedule a Menu Tasting. The Chef requires minimum three weeks notice for scheduling and must be scheduled no later than 30 days prior to your wedding date.