



## Dinner - Appetizer

Minimum Of 25 Guests

Plated Dinners Include Three Courses; Soup Or Salad, Entrée and Dessert, Fresh Bread

### Cold Enhancements

#### Chilled Seafood Martini (Spring/Summer)

Gulf Shrimp, Lump Crab Salad  
Vodka Citrus Vinaigrette

**\$12.00 Per Person**

#### Chilled Seafood Martini (Fall/Winter)

Stone Crab and Snow Crab Claws  
Spicy Remoulade

**\$15.00**

#### Fresh Mozzarella and Tomato Napoleon

Highlighted with Black Olive and Truffle Oil Sauce

**\$9.00 Per Person**

#### Seafood Timbale

Salmon, Crab Meat and Tuna Tartar served with Cucumber,  
Wakame Salad and Crunchy Wonton Skins

**\$14.00 Per Person**

### Hot Enhancements

#### New Orleans Style Crab Cake

Lump Crabmeat, Roasted Peppers, Onions,  
Remoulade and Cucumber Tomato Relish

**\$12.00 Per Person**

#### Lobster Ravioli (Spring/Summer)

Lobster Ravioli in Lemongrass Beurre Blanc  
Tomato Concasse, and Julienne Vegetables and Green Peas

**\$14.00 Per Person**

#### Wild Mushroom Ravioli (Fall/Winter)

Wild Mushroom Ravioli with Lemon Grass  
and Truffel Cream

**\$12.00**

#### Vegetable Strudel

A blend of Sauteed Vegetables, Mozzarella, Parmesan,  
Fontana and Boursin Cheeses in Puff Pastry  
Fire Roasted Yellow Tomato Aioli

**\$9.00 Per Person**

#### Lemon Pepper Roasted Chicken and Penne Pasta in Pesto

Oven-Dried Tomatoes, Black Olives, Roasted Red Peppers  
Tossed in a Light Pesto Cream

**\$10.00 Per Person**



## Dinner - Soup/Salad

Select one:

### Farmer's Green Salad (Spring/Summer)

Spring Mixed Greens with Grilled Peaches, Pears, Roasted Almonds  
Brie Cheese  
Coconut Mango Dressing

### Spinach Salad (Fall/Winter)

Baby Spinach, Micro Green's, Spicy Pecans, Herb Croutons, and Tomatoes  
Bacon Vinaigrette

### Traditional Caesar Salad

Chopped Romaine Lettuce, Tomatoes Croutons and Parmesan Cheese  
Caesar Dressing

### Sun Coast Foliage Salad

Florida Hand Picked Field Greens, Belgium Endive, Mango, Hearts of Palm, Peach Segments, Curly Cucumbers and Carrots  
Sun-Dried Berry Vinaigrette

### The Wedge

Iceberg Wedge served with Tomatoes, Bacon Bits, Black Olives, Chopped Egg  
Blue Cheese Dressing

### Mediterranean Garden Salad

Crisp Iceberg and Romaine Lettuce, Cucumber, Tomatoes, Red and Green Peppers, Red Onions, Kalamata and Green Olive Tapanade, Oregano, Feta Cheese, Drizzled with Virgin Olive Oil and Red Wine Vinegar  
Grilled Crusty Bread

### Soup: Select One

#### Spring/Summer

Chilled Melon, Almond Coconut Soup  
Chilled Tomato and Basil Soup

#### Fall/Winter

Crab and Corn Chowder  
Lobster Bisque  
Roasted Garlic and Eggplant Soup



## Dinner - Entree

### Chicken En-Croute

Chicken Filled with Spinach and Boursin Cheese  
Exotic Mushrooms wrapped in Puff Pastry  
Bleu Cheese Potato Au Gratin and Seasonal Vegetables  
Lemon Thyme Beurre Blanc

**\$41.00 Per Person**

### Roasted Herb Panko Crusted Chicken Breast

Fingerling Potatoes, Roma Tomatoes,  
Asparagus Tips, And Chicken Demi

**\$41.00 Per Person**

### Seared Chicken Breast (Spring/Summer)

Over Linguini, Drizzled with Virgin Olive  
Oil, Basil, Fresh Garlic and Chopped Heirloom  
Tomatoes

**\$40.00**

### Chicken Marsala (Fall/Winter)

Over Fettuccini with Pearl Onions, Portobello and Forest  
Mushroom Sauce

**\$40.00 Per Person**

### Caribbean Spiced Chicken

Caribbean Spiced Chicken with Mango Chutney, Rum-Guava  
Reduction Sauce  
Assorted Vegetables

**\$42.00 Per Person**

### Grilled 8oz Filet of Beef

Herb Roasted Fingerling Potatoes  
Asparagus and Baby Carrots, Patti Pan Squash  
Roquefort Crumbs

**\$58.00 Per Person**

### Grilled Thick Cut Pork Chop (Spring/Summer)

Garlic Herb Mashed Potatoes  
Green and Wax Beans with Beets  
with Peach Salsa

**\$42.00**

### Roasted Thick Pork Chop (Fall/Winter)

Hand-Tilled Sweet Potato with Smoked Bacon,  
Hot Vegetable Slaw, Tamarind Pear Chutney and Pommery  
Mustard

**\$42.00 Per Person**

### Blackened Grouper (Spring/Summer)

Glazed with Tequilla and Cilantro  
Blanched Summer Vegetables  
Ginger Infused Jasmine Rice  
Tropical Fruit Salsa

**\$49.00**

### Herb Encrusted Pan Seared Grouper (Fall/Winter)

Sauteed Vegetables with Roasted Tomato, Spinach, Shallot  
and Garlic Ragout  
Lemon Basil Cream  
Sauteed Onion and Brown Rice

**\$49.00 Per Person**

### Grilled Teriyaki Salmon

Salmon with Ginger and Teriyaki Sauce, Jasmine Rice and  
Assorted Vegetable Stir Fry

**\$46.00 Per Person**



**Hilton**  
Clearwater Beach Resort

Travel should take you places\*

#### **Filet and Chicken**

Petit Filet Mignon with Forest Mushroom Bordelaise Sauce  
Seared Chicken Breast with Linguini Pasta Tossed in Pesto  
Cream Sauce  
Chef's Seasonal Vegetables

**\$63.50 Per Person**

#### **Turf and Surf**

Seared Tenderloin with Caramelized Shallots, Red Wine  
Reduction  
Grilled Jumbo Shrimp with Lobster Sauce  
Saffron Risotto  
Beets, Asparagus and Baby Carrots

**\$65.00 Per Person**

All food and beverage prices are subject to a 21% service charge and 7% state sales tax. All menus and prices are subject to change. Actual presentations of menu items may vary from photos.



## Dinner - Dessert

Minimum Of 25 Guests

Plated Dinners Include Three Courses; Soup Or Salad, Entrée and Dessert, Fresh Bread

### **Vesuvius**

Smooth Cheesecake, Chocolate Ganache  
Chocolate Mousse, Chips and Nuts

### **Raspberry Key Lime Pie (Spring/Summer)**

Layers of Key Lime and Raspberry Mousse and Vanilla  
Raspberry Sponge Topped with White Chocolate

### **Berry Tarte du Soleil (Spring/Summer)**

Blend of Sweet and Tart Mixed Berries, Frangipane Filling

### **Crème Brûlée Cheese Cake**

Cheese Cake and Vanilla Bean Crème Brûlée

### **Hazelnut Cappuccino Tart**

Four Layers of Hazelnuts and Coffee Mousse

### **Chocolate Raspberry Cheesecake**

Raspberries, Chocolate and Whipped Cream

### **Tuxedo Mousse**

Chocolate Cookie Crumb topped with Chocolate and White  
Chocolate Mousse, Raspberry Sauce

### **Chocolate Crème Brulee (Fall/Winter)**

Layer of Chocolate Ganache Strips, Earl Grey Crème

### **Chocolate Paradise**

Layers of Vanilla Genoise, Passion Fruit Mousse, Coconut  
Mousse and Dark Chocolate Stripes

### **Mango Coconut Delight**

Layers of Honey Comb and Coconut, a Mango Glaze, Coconut  
Mousse, Vanilla Sponge, Mango and Passion Fruit Mousse  
and Spiked Sponge

### **Chocolate Triage (Fall/Winter)**

Layers of Dark, Milk and White Chocolate Mousse placed on  
Chocolate Sponge Cake and topped with Chocolate Shavings

### **Dessert Station**

Is Available At \$10 Per Person

Minimum Of 50 Guests Required



## Dinner - Buffet

Minimum Of 25 Guests

### The Beach Comber

Mixed Green Salad

Cole Slaw

Red Bliss Potato Salad

Barbecue Chicken Quarters

Blackened Pork Loin with Apple and Peach Chutney

Grilled Hamburgers and Hot Dogs

Served with Sliced Tomatoes, Lettuce

Onions, Cheese, Mayonnaise

Mustard, Ketchup, Sweet Relish, Sauerkraut and Appropriate  
Rolls

Northern Baked Beans with Smoked Ham

Corn-on-the-Cob

Freshly Baked Cookies

Hot Fruit Cobbler

**\$42.00 Per Person**

### Castaways

Salad Bar with Toppings

Chef Selection of Dressings

Marinated Mushroom and Tomato Salad

Mustard Potato Salad

(Spring/Summer) Grilled Chicken Breast Marinated with Fresh  
Herbs

(Fall/Winter) Lemon Pepper Roasted Chicken  
with Apple and Cranberry Relish

Southern Fried Catfish with Tartar Sauce

Grilled Barbecue St. Louie Ribs

Smashed Potato Bar with All the Fixin's

Farmers' Style Green Beans with Bacon,  
and Almonds

Chef's Selection of Cakes, Pies and Tarts

**\$45.00 Per Person**



### Tampa Bay Tailgate Party

Tossed Salad and Dressing  
Penne Pasta and Summer Vegetable Salad

Garden Vegetable Chili (Spring/Summer)  
Three-Alarm "Fire House" Chili (Fall/Winter)  
Chicken Wings with Hot Sauce

"Chef Carved" Barbecue Pit Beef  
Kaiser Rolls, Wheat, Rye, and White Bread  
All Appropriate Condiments

One Chef required per 75 guests at \$125 per Chef

Italian Sausage with Peppers and Onions  
Potato Skins Bar  
Bacon Bits, Cheese, Sour Cream, Green Onions and Olives  
Corn-on-the-Cob

(Spring/Summer)  
Peach Cobbler, Key Lime Pie and  
Mango, Papaya and Plum Salad  
(Fall/Winter)  
Spiced Pumpkin Pecan and Cranberry  
Cobbler & Mini Pastries

**\$38.00 Per Person**

### Bahama Breeze

Tossed Salad  
Marinated Vegetable Salad (Spring/Summer)  
Watermelon, Feta Cheese, Figs and Watercress with Berrie  
Vinagrette  
(Fall/Winter) Avocado, Tomato and Red Onion Salad

Bahama Breeze Seafood Salad  
Rock Shrimp, Mussels, Bay Scallops and Calamar

Mini Cheeseburgers in Paradise  
Shrimp Creole  
Split Florida Lobster Tails with Key Lime Cocktail Sauce,  
(½ tail per person)  
Grilled Side of Red Snapper with Fruit Salsa, Remoulade, and  
Citrus Aioli on Banana Leaves  
Carved Marinated Flank Steak with Pineapple Barbecue  
Sauce

Key West Rice Pilaf  
Roasted Yukon Gold Potatoes  
Black Bean, Sausage and Roasted Tomato

Key Lime Pie, Pina Colada Mousse  
Macadamia Nut, White Chocolate Bread Pudding  
Watermelon filled with Marinated Fruit

**\$65.00 Per Person**



### A Taste of the Tropics

West Indies Conch Chowder

Fresh Garden Salad with Assorted Dressings and Toppings

Caesar Salad with Cornbread Croutons

(Spring/Summer) Caribbean Vegetable Slaw with Island

Green Tomato Vinaigrette

(Fall/Winter) Apple, Carrot and Cranberry Slaw

Plantain Chips Fruit Salsa

Johnny Cakes with Flavored Butters

Achiote Rubbed Pork Loin with

Rum Barbecue Sauce

(Spring/Summer) Mahi Mahi

Papaya and Pineapple Salsa

(Fall/Winter) Grilled Mahi Mahi in Roasted in

Banana Leaves with Jamaican Rum Glaze

St. Lucian Jerk Spiced Chicken with Spicy Mango Chutney

Baked Three Cheese Macaroni Pie

Island Style Provisions – Variety of Root Vegetables and  
Potatoes

Chef Seasonal Vegetables

Dessert Table

Coconut Bread Pudding

Mango Mousse

Chocolate Jamaican Rum Pecan Pie

Banofi – Caramelized Bananas and Coconut Whip Cream

**\$54.00 Per Person**

### Vini, Vidi, Vici

Mozzarella and Tomato Salad

Extra Virgin Olive Oil, Julienne Basil and Balsamic Vinegar

Caesar Salad Station

Grated Parmesan, Tomatoes, Herb Croutons and Caesar  
Dressing

Antipasto Display

Italian Meats and Cheeses

Prosciutto with Fresh Melon, Assorted Grilled Vegetables,  
Marinated Artichokes, Sundried Tomato, Assorted Olives,  
Pepperocini, Anchovies and Hard Boiled Eggs, Garlic Bread,  
Breadsticks and Focaccia

(Spring/Summer) Fresh Catch

with Mango Habanero Barbecue

Sauce with Grilled Pineapple Salsa

(Fall/Winter) Beer Battered Fried Fresh Catch

with Chipolte Persimmons and  
Grapefruit Relish

Baked Ziti Pasta with Italian Sausage and Four Cheeses,

Fresh Tomatoes, Basil and Marinara

(Spring/Summer) Grilled Chicken Breast

with Linguini, Spinach, Artichoke Hearts and

Tomatoes Fresca

(Fall/Winter) Roasted Chicken Breast

Cannellini Beans and Rustic Marsala Sauce

Veal Osso Buco (Fall/Winter)

Slow Braised Veal Shanks in Onions, Tomatoes, Wine and  
Thyme Sauce

Roasted Rosemary Parmesan Potatoes

Grilled Seasonal Vegetables with Pesto

Dessert Table

Tiramisu, Hazelnut Cappuccino Mousse, Italian Pastries to  
include Mini Cannoli

Fruit Salad

**\$57.00 Per Person**



### **The Soprano Buffet**

Assorted Crostini

Garlic Basil Tomatoes, Eggplant , White Bean and Truffle

Quick Tossed Caesar Salad

Marinated Artichokes, Tomatoes and  
Cucumber Salad

Seven Sides - Green Olives, Kalamata Olives, Pepperocini,  
Mozzarella Cheese, Tomatoes and Artichoke Hearts  
Tri- Color Tortellini Salad

Rosemary Roasted New York Strip Loin carved to order  
Lemon and Herb Tuscany Chicken Breast- Fennel, Artichokes  
and Kalamata Olive Ragout  
Oven Roasted Grouper with Tomatoes and Basil Butter

(Spring/Summer) Penne Pasta  
and Summer Vegetables Tossed  
in Fresh Basil, Tomatoes and Garlic

(Fall/Winter) Penne Pasta  
with Pesto Cream  
Traditional Mushroom Risotto  
Baked Herbed Tomatoes and Grilled Asparagus  
Garlic Bread and Focaccia

Tiramisu and Italian Cheese Cake

**\$60.00 Per Person**



## Receptions - Cold Hors d'oeuvres

Selections Can Either Be Butler Passed or Placed On A Buffet Station

Minimum of 50 Pieces

\*Spring/Summer Selections

\*\*Fall/Winter Selections

Profiterole Filled with Boursin Cheese

Curried Chicken Salad with Cilantro En Croute

Red and Yellow Tomato Bruschetta Fresh Basil, Garlic and Virgin Olive Oil

\*\*Asiago Cheese and Papaya on Cranberry Walnut Bread

Swiss Cheese and Ham Mousse Cone

**\$3.00 Per Piece**

\*Endive, Goat Cheese and Vegetable Ratatouille

Melon Prosciutto

\*Strawberries Stuffed with Brie and Walnuts

Smoked Chicken with Guacamole and Crisp Flat Breads

Smoked Salmon Rosette Caviar with Lemon, Cucumber and Lime Zest

Crab Salad on Bouchee

Lobster Medallions with Creme Fraiche and Caviar

Asian Beef Tartare on Flat Bread

\*\*Smoked Turkey, Mandarin Oranges, Cranberries and Toasted Almonds

Figs and Mascarpone Cheese

Fresh Mozzarella and Prosciutto

Chef's Selection of Assorted Cold Canapes

**\$4.00 Per Piece**



## Receptions - Hot Hors d'oeuvres

Selections Can Either Be Butler Passed Or Placed On A Buffet Station

Minimum of 50 Pieces

\*Spring/Summer Selections

\*\*Fall/Winter Selections

\*Crisp Phyllo filled with Spinach with Boursin Cheese

Chicken Sate with Peanut Sauce

Florida Conch Fritters with Spicy Key Lime Remoulade

\*\*Beef Sate with Peanut Sauce, Green Onions, Chopped Peanuts

\*Assorted Petite Quiche

Frank in a Blanket with Spicy Mustard

Sesame Chicken with Ginger Soy Sauce

\*Roasted Vegetable Tarte

Beef Empanada

Chicken Dim Sum with Chili Flake Scallion Sauce

**\$3.00 Per Piece**

\*Vegetable Spring Roll with Sweet and Sour Sauce

Miniature Crab Cake with Red Pepper Aioli

Coconut Fried Shrimp with Mango Pepper Sauce

\*\*Beef Wellington with Madeira Sauce

Shrimp Empanadas

\*Smoked Chicken Quesadilla

\*\*Crispy Shrimp Wrap with Sweet and Sour Sauce

**\$4.00 Per Piece**

\*Baby Lamb Chops with Fresh Mint and Marmalade Sauce

**\$5.00 Per Piece**



## Receptions - Displays

### Elaborate Cheese Montage

Imported and Domestic Cheeses, Fresh Fruit Garnish  
Crackers, Lavosh and French Baguette

**\$8.00 Per Person**

#### Add Baked Brie

Baked Brie wrapped in Puff Pastry and highlighted with  
Seasonal Whole Fruit and Berries

(Spring/Summer Options)

-Sauteed Spinach and Mushrooms

-Sundried Tomatoes and Pesto Sauce  
(Fall/Winter Options)

-Apple, Cranberry and Walnuts

-Roasted Grapes and Almonds

-Smoked Salmon, Capers and Arugila

**\$60.00**

### Vegetable Crudités with Dipping Sauces

**\$5.00 Per Person**

### Seafood Raw Bar

Gulf Shrimp, Oysters on the Half Shell,  
Crab Claws, Marinated Mussels and Clams

Spicy Cocktail Sauce, Remoulade and Lemon Wedges

**\$18.00 Per Person**

### Smoked Salmon

Smoked Salmon Display

One Whole Side of Smoked Salmon with

Traditional Garniture and Crisp Bagel Chips and Cocktail  
Breads

Serves Approximately 20 Guests

**\$180.00 Per Side**

### Assorted Dry Snacks with Dips and Mixed Nuts

**\$6.00 Per Person**

### Bruschetta Station

Tomato Basil, Olive Tapenade and Eggplant "Caviar" Served  
with Breads and Grilled Pita

**\$7.95 Per Person**

### Antipasti Display

Italian Meats and Cheeses

Marinated Artichokes, Roast Peppers, Grilled Vegetables,  
Mozzarella and Tomatoes with Pesto

Oven-Dried Tomatoes, Olives, Pepperoncini,

Assorted Italian Breads

**\$11.50 Per Person**

### Fresh Fruit Fondue

Fresh Seasonal Fruit with Chocolate Sauce and Yogurt Dips

**\$7.00 Per Person**

### Viennese Dessert Table

Assorted Petit Fours, Miniature French Pastries, Chocolate  
Covered Strawberries, Biscotti, Chocolate Truffles and Fruit  
Tarts

Coffee, Decaffeinated Coffee and Flavored Syrups with

Whipped Cream, Chocolate Shavings, Toasted Almonds,

Sugar Swizzle Sticks and Nutmeg

**\$14.00 Per Person**



## Receptions - Action Stations

Minimum Of 25 Guests

\*One Chef Per Station Per 75 Guests At \$125 Per Chef

Action Stations Must Be Purchased As An Addition To A Reception Or Dinner Menu

One Hour Service

### \*Caesar Salad Station

Romaine Hearts, Parmesan Cheese, Tomatoes and Caesar Dressing  
Toppings of Grilled Chicken, Blackened Shrimp  
Herbed Croutons

**\$16.00 Per Person**

### \*South of the Border

Sizzling Chicken and Beef Fajitas served with Sautéed Onions, Peppers, Portabello Mushrooms  
Jalapeno Peppers, Sour Cream, Guacamole, Shredded Cheddar, Monterey Jack,  
Fresh Tomato Salsa and Shredded Lettuce  
Flour Tortillas

**\$16.00 Per Person**

#### Add

Shrimp

**\$4.00**

### \*Shrimp Saute

Jumbo Gulf Shrimp Sauteed with Olive Oil, Garlic, Herbs, Calamata Olives, Asparagus, Mushrooms, Tomatoes and Peppers

Orzo and Farfalle Pasta

(based on 4 shrimp per person)

**\$14.50 Per Person**

#### Add

Scallops

**\$6.00**

### \*Pasta, Pasta

Penne, Bowties and Tri Color Pasta

(Spring/Summer Sauces)

Crushed Tomatoes, Fresh Basil and Black Olives, Fresh

Garden Vegetable Rattouille and

Sundried Tomatoe Vodka Cream

(Fall/Winter Sauces)

Roasted Garlic Cream, Pesto Sauce and Bolognese Sauce

Diced Tomatoes, Mushrooms, Peppers, Onions and

Parmesan Cheese

Served with Garlic Bread, Focaccia and Breadsticks

**\$12.00 Per Person**

#### Add,

Grilled Chicken or Shrimp

**\$4.00**

### \*Mashed Potato Station

Purple Peruvian, Roasted Garlic Yukon and Sweet Potato

served with Carmelized Vidalia Onion, Wild Mushroom,

Roasted Garlic and Truffle Oil, Roasted Sweet Corn, Olives,

Bacon Bits, Chopped Green Onions, Cheddar Cheese,

Sour Cream, Whipped Butter, Brown Sugar

**\$15.00 Per Person**

### \*Crab Cakes

Lump Crab Cakes Grilled to perfection and Paired with

Horseradish Tomato Mayonnaise and our Mango Horseradish

Sauce

(based on 3 cakes per person)

**\$12.00 Per Person**



## Receptions - Carving Stations

\*One Chef per Carved Item per 75 guests at \$125 per Chef

### \*Whole Gulf Coast Grouper or Red Snapper

Studded with Peppercorns, Ginger, Garlic, Hot Sesame Oil and Thai Glaze, Brown Rice and Grilled Vegetables  
Serves Approximately 50 Guests  
**\$400.00 Each**

### \*Whole Roasted Tenderloin of Beef

Served with Horseradish, Mustard and Rolls  
Serves Approximately 20 Guests  
**\$360.00 Each**

### \*Whole Roasted Prime Rib

Served with Horseradish, Mustard and Rolls  
Serves Approximately 40 Guests  
**\$360.00 Each**

### \*Whole Roasted Steamship

Served with Horseradish, Mustard and Rolls  
Serves Approximately 100 Guests  
**\$600.00 Each**

### \*Bourbon Glazed Virginia Ham

Spicy Honey Mustard, Apricot, Prunes and Almond Chutney and Rolls  
Serves Approximately 40 Guests  
**\$350.00**

### \*Roasted Charsui Glazed Pork Loin

Sweet Chili Sauce, Chinese Mustard and Rolls  
Serves Approximately 30 Guests  
**\$210.00 Each**

### \*Salmon En Croute

Layers of Sliced Fresh and Smoked Salmon Boursin Cheese and Spinach Wrapped in Puff Pastry with Basil Beurre Blanc  
Serves Approximately 20 Guests  
**\$170.00 Each**

### \*Whole Roasted Suckling Pig

Glazed with Guava Calvados Sauce and Served with Spicy Tropical Fruit & Apple Chutney  
Serves Approximately 60 Guests  
**\$400.00 Each**

### \*Whole Roasted Turkey Breast

(Spring/Summer Option)  
Herbed Mayonnaise and Guava BBQ Sauce  
(Fall/Winter Option)  
Cranberry and Mandarin Relish and  
Rosemary and Chestnut Stuffing  
Serves Approximately 40 Guests  
**\$275.00 Each**

### \*Roasted Rack of Lamb

Macadamia Nut Crust with Mint Au Jus and Rolls  
Serves Approximately 40 Guests (6 racks)  
**\$400.00 Per Each**



## Bar & Wine - Wine List

A bartender fee of \$125 tax per bartender, for up to 3 hours will be charged for each bar and \$10 tax per bartender will be charged for each hour thereafter. We suggest 1 bartender per 75 guests.

### Champagne and Sparkling Wines

Chateau Ste Michelle Brut \$32.00  
Zonin Prosecco Special, Cuvee Brut \$36.00  
Domaine Chandon Brut, California \$38.00  
Moet et Chandon Imperial, France \$80.00  
Veuve Clicquot, Yellow Label \$95.00

### White Wines

Pinot Grigio, Canyon Road \$24.00  
Pinot Grigio, Tamas Estates \$36.00  
Pinot Gris, Columbia Winery \$34.00  
Fume Blanc, Murphy Goode \$32.00  
Sauvignon Blanc, Canyon Road \$24.00  
Sauvignon Blanc, Night Harvest \$28.00  
White Blend, Seven Daughters \$38.00  
Chardonnay, Canyon Road \$24.00  
Chardonnay, Parducci \$28.00  
Chardonnay, A by Acacia \$32.00  
Chardonnay, Sebastiani \$36.00  
Chardonnay, Simi, Russian River \$48.00  
White Zinfandel, Canyon Road \$24.00  
White Zinfandel, Beringer \$26.00  
Riesling, Fess Parker \$38.00

### Red Wines

Pinot Noir, Jargon \$34.00  
Pinot Noir, Buena Vista \$47.00  
Merlot, Canyon Road \$24.00  
Merlot, Red Rock \$28.00  
Red Blend, Goodnight Meritage \$42.00  
Cabernet Sauvignon, Canyon Road \$24.00  
Cabernet Sauvignon, Main Street \$32.00  
Cabernet Sauvignon, Silver Palm \$36.00  
Cabernet Sauvignon, Tangle Oaks \$47.00  
Malbec, Gascon \$32.00  
Shiraz, Rock Rabbit \$26.00  
Chianti, Classico Banfi \$42.00  
Zinfandel, Sebastiani \$42.00  
Syrah, Blackstone \$30.00

### Sherry and Port

Sherry, Harvey's Bristol Cream \$48.00  
Port, Quinta do Noval Tawny -10 Years \$78.00



## Bar & Wine - Hosted

Hosted Bar prices are subject to 21% Service Charge and 7% Sales Tax. Cash Bar prices are inclusive of service charge and tax.

### Silver Hosted Beverage Service

Gordons Vodka  
Gordons Gin  
Bacardi Superior Rum  
Sauza Gold Tequila  
Johnnie Walker Red Scotch  
Jim Beam Bourbon  
Canadian Club Whiskey  
Hennessy V.S. Cognac  
Hosted Bar includes Imported and Domestic Beer  
House Wines

Assorted Soft Drinks, Juices  
Bottled Waters and Mixers

One Hour: \$18.00 Per Person  
Two Hours: \$26.00 Per Person  
Three Hours: \$33.00 Per Person  
Four Hours: \$40.00 Per Person

### Hosted Beer and Wine Service

Imported and Domestic Beers  
House Wines  
Assorted Soft Drinks and Bottled Waters  
One Hour: \$14.00  
Two Hours: \$21.00  
Three Hours: \$26.00  
Four Hours: \$31.00

### Hosted Beverage Service: Consumption

Silver Level \$6.50  
Gold Level \$7.50  
Platinum Level \$8.50  
Imported Beer \$6.00  
Domestic Beer \$5.00  
House Wines \$6.00  
Cordials \$7.50  
Bottled Waters \$3.50  
N/A Beer \$5.00  
Soft Drinks \$3.50  
Frozen Drinks \$9.00

### Champagne Anyone?

Champagne bar hosting a variety of California and French Bubbly paired with Orange Juice, Chambord and Fruit Garnishes

**\$14.00 Per Glass**

### Bloody Marys

The sky is the limit: Celery and Carrot Sticks, Bay Shrimp, Pearl Onions and Olives, Hot Peppers and Sauce, Fresh Horseradish, Celery Salt, Cracked Pepper, Spicy and Regular Tomato Juice and Flavored Vodkas

**\$12.00 Per Drink**



### Gold Hosted Beverage Service

Absolut Vodka  
Tanqueray Gin  
Bacardi Superior Rum  
Jose Cuervo Tequila  
Dewar's White Label Scotch  
Jack Daniel's Bourbon  
Canadian Club Whiskey  
Hennessy V.S.O.P Cognac  
Hosted Bar includes Imported and Domestic Beer  
Premium House Wines

Assorted Soft Drinks, Juices  
Bottled Waters and Mixers

One Hour: \$20.00 Per Person  
Two Hours: \$29.00 Per Person  
Three Hours: \$37.00 Per Person  
Four Hours: \$45.00 Per Person

### Platinum Hosted Beverage Service

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi Superior Rum  
Sauza Tequila  
Johnnie Walker Black Scotch  
Maker's Mark Bourbon  
Crown Royal Whiskey  
Hennessy V.S.O.P Cognac  
Hosted Bar includes Imported and Domestic Beer  
Premium House Wines, Assorted Soft Drinks, Juices  
Bottled Waters and Mixers

One Hour: \$25.00 Per Person  
Two Hours: \$33.00 Per Person  
Three Hours: \$43.00 Per Person  
Four Hours: \$53.00 Per Person

### Shaken or Stirred

Martini Bar to Include a Selection of Premium Vodkas Including Grey Goose, Ketel One and Absolut; Bombay Sapphire and Tanqueray Gin; Traditional Vermouth and a Selection of Liqueurs to Flavor the New Breed of this Traditional Classic

**\$12.00 Per Cocktail**

### Caipirinha Craze

Brazilian Rum Cachaca Cocktails with Fresh Limes and Sugar creating a Refreshing Drink. A Variety of Fresh Fruit Options will be available

**\$12.00 Per Cocktail**

### Mojito

Traditional Mojito Cocktails with Muddled Fresh Mint. Add a twist of Fresh Fruit Option with Flavored Rums created Delightful Options

**\$10.00 Per Cocktail**

### Tropical Frozen and Specialty Drinks

Mai Tai, Pina Colada, Daiquiri, Margarita and Rum Runners  
Please select two: \$9.00 each

### Sangria (Spring/Summer)

Featuring Dave's White Sangria, Five Fruit and Cranberry Sangria

**\$65.00 Per Gallon**

### (Fall/Winter) Beverages

Flavored Hot Toddie's With Your Choice of Rum, Brandy, Bourbon or Whiskey Cocktail, with Cinnamon Sticks, Nutmeg, Orange Zest

Spiced Hot Chocolate Topped with Whipped Cream with White Chocolate Shavings, Peppermint Sticks, Amaretto, Grand Marnier, Frangelico, Chamborg, Creme de Menthe

**\$10.00 Per Cocktail**



## Bar & Wine - Cash

Hosted Bar prices are subject to 21% Service Charge and 7% Sales Tax. Cash Bar prices are inclusive of service charge and tax.

### Silver Level

Smirnoff Vodka  
Bombay Original Gin  
Bacardi Superior Rum  
Sauza Gold Tequila  
Johnnie Walker Red Scotch  
Jim Beam Bourbon  
Canadian Club Whiskey  
Hennessy V.S. Cognac

### Gold Level

Absolut Vodka  
Tanqueray Gin  
Bacardi Superior Rum  
Jose Cuervo Tequila  
Dewar's White Label Scotch  
Jack Daniel's Bourbon  
Canadian Club Whiskey  
Hennessy V.S.O.P Cognac

### Platinum Level

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi Superior Rum  
Sauza Tequila  
Johnnie Walker Black Scotch  
Maker's Mark Bourbon  
Crown Royal Whiskey  
Hennessy V.S.O.P Cognac

### CASH BARS

Selection, per drink  
Silver Level: \$7.50  
Gold Level: \$8.50  
Platinum Level: \$10.00  
Domestic Beer \$6.00  
Imported Beer \$7.00  
House Wines \$8.00  
Cordials \$10.00  
Bottled Waters \$4.00  
NA Beer \$6.00  
Soft Drinks \$4.00  
Frozen Drinks \$10.00

\*Cash Bar Prices Include Tax and Service Charge.



## All Day Meetings Packages - A

### All Day Meeting Packages and Amenities

Enhance your meeting at Hilton Clearwater Beach Resort. We have our meeting package amenity that will upgrade your meeting to create the perfect business professional and learning environment for your attendees.

#### VIP Meeting Room Amenity

81/2 x11 Pads of Paper with Upgraded Hilton Logo Silver Pen  
Upgraded Glasses with Coaster and Cover  
Glass Candy Dishes with Mints and/or Hard Candies  
Silver Kleenex Holders with Kleenex  
Bottled Water at each Setting

**\$8.00 Per Person**

#### The All Day Refreshment Break Package 1

Orange Juice and Grapefruit Juice  
Sliced Fresh Fruit & Berries  
Assorted Pastries to include Warm Muffins & Croissants with Preserves & Butter  
Freshly Baked Ham & Swiss Cheese Croissants  
Cereals & Granola with Whole & Low-Fat Milk  
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

#### Mid-Morning Refresh

Freshly Brewed Coffee, Decaffeinated Coffee, Soft Drinks & Hot Tea

Choose Two of the Following:

Whole Fresh Fruit, Granola, & NutiGrain Bars, Fruit Yogurts  
Buttermilk Biscuits with Honey, Assorted Breakfast Pastries, Donuts

#### Mid-Afternoon Refresh

Freshly Brewed Coffee, Decaffeinated Coffee, Soft Drinks, Bottle Waters, Iced & Hot Tea  
Choose Three of the Following:  
Assorted Bags of Chips, White Cheddar Popcorn, Pretzels, Roasted Peanuts  
Assorted Cookies, Brownies, Assorted Whole Fruit, Vegetable Crudite

**\$40.00 Per Person**

#### The All Day Refreshment Break Package 2

Orange Juice and Grapefruit Juice  
Sliced Seasonal Fruit and Berries  
Assorted Pastries to include Warm Muffins and Croissants with Preserves & Butter  
Soft Drinks and Waters

#### Mid-Morning Refresh

Freshly Brewed Coffee, Decaffeinated Coffee, Soft Drinks & Hot Tea

Fresh Seasonal Fruit Display

Grilled Cajun Spiced Chicken on Toasted Ciabatta  
Served Open Face with Broiled Peppers, Zucchini, Portobello Mushrooms, Yellow Tomato Aioli  
Tangy Cole Slaw

-or-

Cashew Chicken and Wedge Baby Ice Berg  
Tender White Meat with Golden Raisins, Dried Cranberries, & Cherries, Cashew Nuts  
Blue Cheese Vinaigrette

All entrees include Chefs selection of dessert and iced tea

#### Mid-Afternoon Break

Freshly Brewed Coffee, Decaffeinated Coffee, Soft Drinks & Hot Tea

Chips and Salsa

Chefs Choice of Afternoon Sweets

**\$58.00 Per Person**



## All Day Meetings Packages - Audio Visual

Pricing does not include a 21% Service Charge. No company is permitted to patch any audio equipment into the house sound system. All internet is handled by your salesperson.

Please ask your AV contact for more information or special packaging.

### LCD Package

Meeting Room LCD Projector  
Projector Cart/Stand  
Tripod Screen  
All Cabling and Extension Cords

**\$500.00 Per Day**

### Screen Package

6', 7' or 8' Tripod Screen  
Projection Cart  
Power Cable and Power Strip

**\$75.00 Per Day**

### VHS/DVD Player Package

32" LCD Flat Screen Monitor  
54" Display Cart  
All Cabling and Extension Cords

**\$275.00 Per Day**

### Mixer/Amplifiers

4 Channel Mono Mixer \$45.00  
12 Channel Stereo Mixer \$150.00

### Players/Recorders

VHS Player/Recorder \$75.00  
DVD Player \$75.00

### Microphones

Wired Microphone \$40.00  
Wired Lavalier \$40.00  
PZM Microphone \$50.00  
Wireless Microphone- Lavalier \$160.00  
Wireless Microphone- Handheld \$160.00

### Screens

5'-7' Tripod Screen \$50.00  
10" Cradle Screen \$125.00

Professionally Dressed  
Fast Fold Screens and Drapes  
6'x8' Front Screen w/Dress Kit \$140.00  
7.5'x10' Front Screen w/Dress Kit \$165.00  
9'x12' Front Screen w/Dress Kit \$175.00  
Black Drape \$15.00 (Per running foot)  
Rear Screen available: please call for details

### Video/Data Projection

Meeting Room Projector \$450.00  
Event Projector \$1,000  
Premier Projector \$1,500

### Video/Data Monitors

27" Video Monitor (CRT) \$120.00  
32" Video Monitor (CRT) \$200.00  
15" Computer Monitor \$60.00  
32" LCD Monitor \$200.00  
42" Plasma Monitor \$600.00



**Hilton**

Clearwater Beach Resort

Travel should take you places\*

### Event Support Equipment

Flipchart w/ Markers \$40.00

Laser Pointer \$30.00

26"/42" Projector Cart \$30.00

Poster Easel \$10.00

Wireless Mousse \$25.00

Conference Speakerphone \$100.00

25' Extension Cord and Powers \$15.00

All food and beverage prices are subject to a 21% service charge and 7% state sales tax. All menus and prices are subject to change. Actual presentations of menu items may vary from photos.