



Hilton

Clearwater Beach Resort

Travel should take you placesSM





A Taste of the Tropics

West Indies Conch Chowder

Fresh Garden Salad with Assorted Dressings and Toppings
Caesar Salad with Cornbread Croutons
Caribbean Vegetable Slaw with Island Green Vinaigrette

Plantain Chips Fruit Salsa
Johnny Cakes with Flavored Butters

Achiote Rubbed Pork Loin with Rum Barbecue Sauce
Roasted Mahi Mahi with Papaya and Pineapple Salsa
St. Lucian Jerk Spiced Chicken with Spicy Mango Chutney
Baked Three Cheese Macaroni Pie
Island Style Provisions – Variety of Root Vegetables and Potatoes
Chef's 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

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, Pepperoni, Mozzarella Cheese and Tomatoes
Tri- Color Tortellini Salad

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

Penne Pasta tossed 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

Vini, Vidi, Vici

Mozzarella Tomato Salad
Extra Virgin Olive Oil, Julienne Basil and Balsamic Vinegar

Caesar Salad Station
Grated Parmesan, Garlic Marinated Tomatoes, Herb Croutons

Antipasto Display
Italian Meats and Cheeses
Prosciutto with Fresh Melon, Assorted Grilled Vegetables, Marinated Artichokes,
Assorted Olives, Pepperoni, Garlic Bread, Breadsticks and Focaccia

Pan Seared Fresh Catch
Spinach Linguini and Tomato Fresca

Baked Ziti Pasta with Italian Sausage and Four Cheeses, Fresh Tomatoes, Basil and Marinara

Herb Grilled Chicken Breast
Cannellini Beans and Rustic Marsala Sauce

Veal Osso Buco
Slow Braised Veal Shanks with Onions, Tomatoes, White Wine and Thyme

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



Receptions - Cold Hors d'oeuvres

Selections Can Either Be Butler Passed or Placed On A Buffet Station
Minimum of 50 Pieces

Profiterole Filled with Boursin Cheese

Curried Chicken Salad with Cilantro En Croute

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

Swiss Cheese and Ham Mousse Cone
\$3.00 Per Piece

Melon Prosciutto

Strawberries Stuffed with Brie and Walnuts

Smoked Chicken with Guacamole and Crisp Flat Breads

Smoked Salmon Rosette Caviar with Lemon
and Lime Zest

Crab Salad on Bouchee

Lobster Medallions with Creme Fraiche and Caviar

Asian Beef Tartare on Flat Bread

Smoked Turkey, Mandarin Oranges and Toasted Almonds

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

Crisp Phyllo filled with Spinach with Boursin Cheese

Chicken Sate with Peanut Sauce

Conch Fritters with Caribbean Style 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 Emplanada

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

\$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 Fresh Fruits and Berries

\$45.00

Vegetable Crudités with Dipping Sauces

\$5.00 Per Person

Seafood and Raw Bar

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

*Pasta, Pasta

Penne, Bowties and Tri Color Pasta

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, Jasmine Rice and Sauted 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 Whole 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

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

*Whole Roasted Turkey Breast

Served with Cranberry Relish, Assorted Mustards and Herbed Mayonnaise, Guava BBQ Sauce and Petite Rolls
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

Zonin Prosecco Special, Cuvee Brut \$32.00
Domaine Chandon Brut, California \$39.00
Moet et Chandon Imperial, France \$70.00
Veuve Clicquot, Yellow Label \$75.00
Dom Perignon \$225.00
Sutter Home Fre-Non Alcoholic \$21.00

Sweet White and Blush Wines

White Zinfandel, Canyon Road \$24.00
White Zinfandel, Beringer \$23.00
Riesling, Chateau Ste. Michelle \$48.00

White Wines

Pinot Grigio, Canyon Creek \$24.00
Fume Blanc, Murphy Goode \$32.00
Sauvignon Blanc, Canyon Road \$24.00
Sauvignon Blanc, Veramonte \$24.00
Chardonnay, Canyon Road \$24.00
Chardonnay, Beaulieu Vineyards \$28.00
Chardonnay, Casa Lapostolle \$30.00
Chardonnay, Simi, Russian River \$48.00

Red Wines

Syrah, Blackstone \$30.00
Pinot Noir, Mirassou \$28.00
Parducci Pinot Noir \$36.00
Merlot, Canyon Road \$24.00
Merlot, Beaulieu Vineyards \$28.00
Merlot, Robert Mondavi Private Selection \$28.00
Cabernet Sauvignon, Canyon Road \$24.00
Cabernet Sauvignon, Beaulieu Vineyards \$28.00
Cabernet Sauvignon, Estancia \$32.00
Cabernet Sauvignon, Bonterra \$44.00
Chianti, Banfi, Classico \$42.00
Zinfandel, ZaZin, "Old Vines" \$48.00

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 20% 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

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

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

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



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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

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:

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

\$65.00 Per Gallon

All food and beverage prices are subject to a 20% service charge and 7% state sales tax. All menus and prices are subject to change. Actual presentations of menu items may vary from photos.



Bar & Wine - Cash

Hosted Bar prices are subject to 20% 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

Deluxe Continental Breakfast
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 20% 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

Event Support Equipment

Flipchart w/ Markers \$40.00
Laser Pointer \$30.00
26"/42" Projector Cart \$30.00
Speaker Timer \$45.00
Poster Easel \$10.00
Press Mult Box \$100.00
Wireless Mousse \$25.00
Conference Speakerphone \$100.00
25' Extension Cord & Powers \$15.00

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