



Hilton

Clearwater Beach Resort

Travel should take you places®



Sparkling Destination - Wedding Ceremony

A Sparkling Destination among Clearwater Beach

Spread across 10 acres of Gulf of Mexico's shimmering coastline, the Hilton Clearwater Beach Resort provides the perfect setting for intimate receptions for 50 guests up to gala events for 700.

Wedding Ceremony

Minister or Notary to Perform the Ceremony
Decorated Arch with Fresh Flowers or Flowing Materials
Theatre Style Seating
Beach Area with Indoor Back-up
Coordinator to facilitate Rehearsal, Ceremony and Reception
\$1800.00

Our Wedding Package Includes

Four Hour Bar and Beverage Service:
Gordons Gin and Vodka, Bacardi Superior Rum, Sauza Gold Tequila, Johnnie Walker Red, Jim Beam, Canadian Club, Hennessy V.S, Domestic and Imported Beers, House Wines, Assorted Soft Drinks, Juices, Bottled Waters and Mixers

Hor d'Oeuvres
Champagne Toast
Served Salad and Entree -or-
Buffet
Wedding Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

One Year Anniversary

Complimentary guest room on your one year anniversary. Congratulations

Dinner Package - Destination Package

Destination Wedding Package

\$106.00 Per Person

Reception

Elaborate Cheese Montage
Imported and Domestic Cheeses
Crackers, Lavosh and French Baguette

Vegetable Crudite
With Dipping Sauces

Butler Passes Hors D'oeuvres

Please Select three:

- *Red and Yellow Tomato Bruschetta with Fresh Basil
- *Smoked Salmon Canape with Caviar
- *Chicken Sate with Peanut Sauce
- *Spanakopita with Roasted Red Pepper Couils
- *Coconut Chicken with Orange Horseradish Sauce
- *Franks in a Blanket with Spicy Mustard
- *Mushrooms stuffed with Sausage

Salad

Select one:

Farmers Greens and Spinach Salad
Baby Spinach, Micro Green's, Spicy Pecans, Herb Croutons
and Tomatoes
Berry Vinaigrette

Traditional Caesar Salad
Chopped Romaine Lettuce, Tomatoes, Croutons and
Parmesan Cheese
Caesar Dressing

Sun Coast Foliage Salad
Hand Picked Florida Field Greens, Belgium Endive,
Tomatoes, Curly Cucumbers and Carrots
Champagne Vinaigrette

Entree

Select Two:

Caribbean Spiced Chicken

Caribbean Spiced Chicken with Mango Chutney, Rum Guava
Reduction Sauce
Vegetable of the Moment

Chicken and Portobello Mushroom En Croute

Stuffed with Spinach, Exotic Mushrooms and Boursin Cheese
wrapped in Puff Paste
Bleu Cheese Potato Galette and "Of the Moment" Vegetables
Lemon Thyme Sauce

Roasted Tenderloin of Beef

Hand Sliced Tenderloin Marinated in Herbs and Extra Virgin
Olive Oil
Hand-tilled Mashed Potatoes with Chive Butter
"Of the Season" Vegetables

Lemongrass Crusted Atlantic Salmon

Blended Jasmine Rice with Split Baby Chick Peas and
Daikon Radish Seeds, Asparagus Vegetable Slaw with
Cilantro
Fresh Mango and Dried Fruit Salsa

Apple Glazed Grilled Pork Tenderloin

Hand-tilled Potatoes with Smoked Bacon, Braised Swiss
Chard, Spinach and Leeks
Tamarind Pear Chutney and Mustard Glaze

Dinner Package - Gulf View Package

Gulfview Wedding Package

\$121.00 Per Person

Reception

Elaborate Cheese Montage
Imported and Domestic Cheeses
Crackers, Lavosh and French Baguette

Vegetable Crudite
With Dipping Sauces

Butler Passes Hors D'oeuvres

Please Select three:

- *Red and Yellow Tomato Bruschetta with Fresh Basil
- *Smoked Salmon Canape with Caviar
- *Assorted Petite Tartlets- Lorraine, Smoked Salmon, Spinach and Brie
- *Spanakopita with Roasted Red Pepper Couils
- *Coconut Chicken with Orange Horseradish Sauce
- *Franks in a Blanket with Spicy Mustard
- *Mushrooms stuff with Sausage
- *Beef Sate with Peanut Sauce, Green Onions and Chopped Peanuts

Salad

Select one:

Farmers Greens and Spinach Salad
Baby Spinach, Micro Green's, Spicy Pecans, Herb Croutons and Tomatoes
Berry Vinaigrette

Traditional Caesar Salad
Chopped Romaine Lettuce, Tomatoes, Croutons and Parmesan Cheese
Caesar Dressing

Sun Coast Foliage Salad
Hand Picked Florida Field Greens, Belgium Endive, tomatoes, Curly Cucumbers and Carrots
Champagne Vinaigrette

Entree

Please select two:

Herb Crusted Chicken Marsala

Marinated with Thyme, Oregano and Preserved Lemon topped with a Buttery Crust
Mashed Red Bliss Potatoes, "Of the Season" Vegetables
Crimini Mushroom Marsala

Chicken Mediterranean with Herb Butter

Chicken stuffed with Montrachet Cheese, Artichokes, Sun-Dried Tomatoes
Tomato Orzo and Rice Medley with Steamed Asparagus
Herb Butter Sauce

Grilled Salmon Riviera

Herb Grilled Salmon, Sauteed Marinated Artichokes, Ripe Red and Yellow Tomato Leaves,
White Asparagus, Nicoise Olives, Fresh Basil, Fingerling Potatoes
Lemongrass Beurre Blanc and Citrus Zest

Garlic Studded Prime Rib Roast

Served with Roasted Fingerlings, Red Bliss Potatoes and Rustic Green Beans
Herb Au Jus and Horseradish Sauce

Petit Filet Mignon with Forrest Mushroom paired with Crab Stuffed Praws Lemon Parsley Hollandaise

Jumbo Gulf Coast Shrimp Stuffed with Lump Crab
Au Gratin Potatoes and "Of the Season" Vegetables
Sauteed Tender Forrest Mushrooms

Bistecca D' Florence

Marinated New York Strip with Crusted Herbs and Roasted Garlic
Wilted Spinach, Baby Vegetables and Artichokes with Rosemary Roasted Potatoes
Essence of Red Wine and Drizzled Extra Virgin Olive Oil

Grilled Gulf Coast Grouper and Seared Scallops

Combination of Florida's Favorite Fish and Parsley Butter
Crusted Maine Scallops
Golden whipped Potatoes with Creme Fraiche and "Of the
Season" Vegetables
Citrus Beurre Blan and Fruit Relish

Dinner Package II - Enchanted Package

Enchanted Wedding Package

\$136.00 Per Person

Reception

Elaborate Cheese Montage
Imported and Domestic Cheeses
Crackers, Lavosh and French Baguette

Vegetable Crudite
With Dipping Sauces

Butler Passes Hors D'oeuvres

Please Select three:

- *Strawberries Stuffed with Brie and Walnuts
- *Profiterole Filled with Shrimp Salad
- *Cherry Tomato with Crab and Avocado Salad
- *Beef Wellington with Madeira Sauce
- *Smoked Chicken Quesadilla
- *Coconut Shrimp with Orange Horseradish Sauce
- *Seared Tenderloin on Jalapeno Muffins with Horseradish Aioli

Salad

Select one:

Farmers Greens and Spinach Salad
Baby Spinach, Micro Green's, Spicy Pecans, Herb Croutons
and Tomatoes
Berry Vinaigrette

Wine Growers Salad
Field Greens, Petit Herbs, Tomatoes, Cucumber Wrapped
with Roasted Beet Carpaccio, Edible Flower Petals
Red Wine Vinaigrette and Aged Balsamic Vinegar

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

Fresh Mozzarella and Tomato Neapolitan
Highlighted with Black Olive and Truffle Sauce

Entree

Please select two:

Center Cut Seared Filet of Beef

Pan Seared in Butter and Flamed with Brandy
Three Potato Au Gratin, Prosciutto Wrapped Duo Asparagus
Warm Confetti of Forest Mushrooms

Chicken Langoustine with Shrimp Sauce

Chicken Roulade with Tender Lobster and Lump Crab, Sweet
Opal Basil and Tarragon
Perfumed Basmati Rice with "Of the Season" Baby
Vegetables

Dover Sole with Lobster

Sole Stuffed with Lobster and Diver Scallops, Spinach Leaved
and Black Truffles and Champagne Beurre Blanc
Toasted Barley and Israeli Risotto, "Of the Seasons"
Vegetables

Roasted Colorado Rack of Lamb

Rubbed with English Mustard and Onion Crusted
Rosemary Roasted New Potatoes, Parsnips and Butternut
Squash
Lamb Glaze and Apple Mint Pesto

Veneered Alaskan Halibut

Skillet Seared, Brushed with Orange Marmalade and Spices
Aztec Harvest Rice Blend and "Of the Season" Vegetables

Turf and Surf

Grilled Beef Tenderloin paired with Skewered Shrimp
Creamy Saffron Risotto, Leeks and Swiss Chard with "Of the
Season" Vegetables
Exotic Mushroom Overlay and Cucumber Coulis

Buffet Package - Beachside Buffet

Beachside Wedding Buffet

\$116.00 Per Person

Reception

Elaborate Cheese Montage
Imported and Domestic Cheeses
Crackers, Lavosh and French Baguette

Vegetable Crudite
With Dipping Sauces

Butler Passes Hors D'oeuvres

Please Select three:

- *Red and Yellow Tomato Bruschetta with Fresh Basil
- *Smoked Salmon Canape with Caviar
- *Chicken Sate with Peanut Sauce
- *Spanakopita with Roasted Red Pepper Couils
- *Coconut Chicken with Orange Horseradish Sauce
- *Franks in a Blanket with Spicy Mustard
- *Mushrooms stuffed with Sausage

Wedding Buffet

Peel and Eat Shrimp

Salad Bar with Toppings
Mixed Green Salad with Bacon Bits, Parmesan, Radishes,
Tomatoes, Cucumbers, Carrots and Croutons,
Chefs Selection of Dressings

Floridian Bowtie Pasta Salad with Shrimp, Crab and Bay
Scallops
Marinated Vegetable Salad

Grilled Chicken Marsala
Fresh Linguini, Young Spinach Leaves and Sun-dried
Tomatoes
Marsala Sauce of Tomatoes, Pearl Onions and Forest
Mushrooms

Garlic and Rosemary Carved Prime Rib
Chantilly Cream and Red Wine Sauce

Florida's Fresh Catch
Herbed Brushed and Grilled, Citrus Buerre Blanc

Red Creamer Mashed Potatoes with Garlic
Wild Rice Pilaf
"Vegetables of the Moment"

Buffet Package - Simply Elegant Buffet

Simply Elegant Wedding Buffet

\$126.00 Per Person

Reception

Elaborate Cheese Montage
Imported and Domestic Cheeses
Crackers, Lavosh and French Baguette

Vegetable Crudite
With Dipping Sauces

Butler Passes Hors D'oeuvres

Please Select three:

- *Red and Yellow Tomato Bruschetta with Fresh Basil
- *Smoked Salmon Canape with Caviar
- *Assorted Petite Tartlets- Lorraine, Smoked Salmon, Spinach and Brie
- *Spanakopita with Roasted Red Pepper Couils
- *Coconut Chicken with Orange Horseradish Sauce
- *Franks in a Blanket with Spicy Mustard
- *Mushrooms stuff with Sausage
- *Beef Sate with Peanut Sauce, Green Onions and Chopped Peanuts

Wedding Buffet

Peel and Eat Shrimp

Market Salad
Florida Spring Mix, Romaine and Chopped Baby Iceberg
Salad toppings to also include Zucchini, Yellow Squash, Mushrooms, Red and White Radishes, Yellow Pea Shoots and Choice of Two Dressing

Salad Riviera with Marinated Artichokes, Feta Cheese, Ripe Red and Yellow Tomatoes, Olives, Fingerling Potatoes, Red Vinegar

Chicken Roulade Encroute
Stuffed with Spinach, Boursin and Mushrooms
Duxelle, wrapped in Phyllo
Lemon Thyme Buerre Blanc

Shrimp and Crab Cannelloni with Lobster Sauce
Ricotta and Fresh Mozzarella Cheese

Petit New York Strip Steaks
Hand Harvest Portobello Mushrooms
Red Wine Demi

Grilled Atlanta Salmon
Champagne Beurre Blanc and Mango Salsa

Indian Harvest Rice
Roasted Yukon Gold Potatoes with Herb Butter
"Vegetables of the Moment"

Buffet Package II - White Sands Buffet

White Sands Buffet

\$140.00 Per Person

Reception

Elaborate Cheese Montage
Imported and Domestic Cheeses
Crackers, Lavosh and French Baguette

Vegetable Crudite
With Dipping Sauces

Butler Passes Hors D'oeuvres

Please Select three:

- *Strawberries Stuffed with Brie and Walnuts
- *Profiterole Filled with Shrimp Salad
- *Cherry Tomato with Crab and Avocado Salad
- *Beef Wellington with Madeira Sauce
- *Smoked Chicken Quesadilla
- *Coconut Shrimp with Orange Horseradish Sauce
- *Seared Tenderloin on Jalapeno Muffins with Horseradish Aioli

Wedding Buffet

Shrimp Cocktail on Ice

Farmers Market

A variety of Lettuce, Tomatoes, Radishes, Carrots, Onions,
Raw and Marinated Mushrooms, Grilled Chicken and Cajun
Spiced Salad Shrimp

Antipasto Salad with Italian Meats and Cheese with Pasta,
Artichokes, Sun- dried Tomatoes, Asparagus, Olives and
Roasted Peppers

Roasted Mushroom Salad with Balsamic Dressing
Tuxedo Orzo with Shrimp and Crab Basil Vinaigrette

Hudson Valley Stuffed Chicken

Asian Pears, Toasted Pecans, Oven-dried Tomatoes and
Raspberry Port Wine Sauce

Atlantic Coast Mixed Grill

Grouper, Lobster, Scallops and Gulf Shrimp
Basted with Herbs and Lemons

Herb Marinated Roasted Tenderloin of Beef

Hand Sliced, Sauteed Asparagus Tip, Fingerling Potatoes and
Roasted Garlic with Truffle Sauce

Roasted Vegetable Strudel

Zucchini, Squash, Eggplant, Mushrooms and Herb
Yellow Tomato Coule

Saffron Rice with Young Green Peas

Potato Dauphinoise

"Vegetable of the Moment"

Buffet Package II - Sea Breeze Package

Sea Breeze Reception Package

\$124.00 Per Person

Reception

Elaborate Cheese Montage
Imported and Domestic Cheeses
Crackers, Lavosh and French Baguette

Vegetable Crudite
With Dipping Sauces

Butler Passes Hors D'oeuvres

Please Select four:

- *Red and Yellow Bruschetta with Fresh Basil
- *Strawberries Stuffed with Brie and Walnuts
- *Cherry Tomato with Crab and Avocado Salad
- *Beef Wellington with Madeira Sauce
- *Smoked Chicken Quesadilla
- *Coconut Shrimp with Orange Horseradish Sauce
- *Spanikopita with Roasted Red Pepper Couillis
- *Mushrooms stuffed with Spinach
- *Beef Sate with Peanut Sauce, Green Onions, Chopped

Peanuts

*Seared Tenderloin on Jalapeno Muffins with Horseradish Aioli
Combined Eight (8) Pieces per Person

Action Carving Station*

Carved Whole Roasted Prime Rib
Served with Horseradish, Mustard and Rolls

Caesar Salad Station*

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

Shrimp Saute*

Gulf Shrimp Sauteed with Olive Oil, Garlic, Herbs, Calamata Olives, Asparagus, Mushrooms, Tomatoes and Peppers Orzo and Farfalle Pasta
(based on four (4) Shrimp 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

Fresh Fruit Fondue

Fresh Seasonal Fruit with Chocolate Sauce and Yogurt Dips

Specialty Coffee Station

Freshly Brewed Coffee, Tea, Decaffeinated Coffee, Flavored Syrups with Whipped Cream, Chocolate Shavings, Toasted Almonds, Sugar Swizzle Sticks and Nutmeg
Biscotti and Sugar Cookies

One Chef Per Station at \$125.00 Per Chef

Buffet Package II - Wedding Bells Brunch

Wedding Bells Brunch

Fresh Orange and Grapefruit Juice
Assorted Pastries, Warm Muffins and Croissants with
Preserved and Butter
Banana Nut, Zucchini and Cranberry Nut Bread

Sliced Seasonal Fruits and Berries
Yogurt Parfaits

Marinated Mushroom Salad
Mustard Potato Salad

Smoked Salmon with Bagels
Sliced Tomatoes, Onion, Capers, Chopped Egg, Lemons and
Cream Cheese

Raisin Bread French Toast served with Warm Syrups and
Whipped Butter
Cheese Blintzes with Fruit Toppings
Baked Egg Casserole with Sausage, Spinach and Cheddar
Cheese

Grilled Maple Glazed Virginia Ham
Roast Chicken Breast with Light Cream Mushroom Sauce
Oven Roasted Potatoes
"Vegetable of the Moment"

*Carving Station
Whole Prime Rib
Served with Horseradish, Mustard and Rolls

\$95.00 Per Person

*Carver

Chef Carver fee
\$125.00

Weddings Packages - Guidelines

Wedding Ceremonies

As a courtesy to our Wedding clientele, Ceremony Packages are available only for those clients hosting their Wedding Dinner Reception at our hotel. Wedding ceremonies will be held on the beach with indoor back up.

Food and Beverage Minimums

In order to secure the appropriate space for your event, you must commit to a minimum food and beverage expenditure. The minimum is prior to tax and service charge. If the food and beverage minimum expenditure is not met, a room rental charge will be assessed. Minimums are seasonal, just as hotel room rates, should be considered when selecting your wedding date.

The following Food and Beverage Minimum Expenditures apply:

Saturday

\$6,000.00 F&B Minimum: Indoor/Outdoor Function Space to accommodate up to 60 guests

\$7,500.00 F&B Minimum: Indoor/Outdoor Function Space to accommodate up to 75 guests

\$10,000.00 Indoor Function Space to accommodate up to 100 guests

\$12,000 Sand Piper Deck to accommodate up to 120 guests

\$15,000.00 Indoor Function Space to accommodate up to 150 guests

The hotel's ballroom can accommodate up to 800 guests. Minimums for attendance greater than 150 guests: please see your sales manager.

Friday or Sunday

(Friday event start time after 6:00pm)

Deduct 15% from the above listed Food and Beverage Minimums

Monday-Thursday

(Event start time after 6:00pm)

Deduct 30% from the above listed Food and Beverage Minimums

Deposit and Billing

In order to secure function space, the Hilton Clearwater Beach Resort requires a non-refundable retainer fee of 25% of the total estimated cost. A payment schedule will be planned according to your estimated guest count and time of booking. Balance in full will be due 72 hours prior to the event.

Cancellation

In the event of cancellation, 180 days prior or more the penalty will be equivalent to 50% of the food and beverage charges. 179 days prior to the event or less, 100% of the food and beverage charges will be due.

Decorations

Fresh floral arrangements and special theme decorations may be ordered through the Catering Department. Your Manager must approve any and all decorations to be used in conjunction with your function. Decorations may not be affixed in any way to the walls, doors, ceilings or floors. Confetti and/or glitter are not permitted. It is the responsibility of the event family or committee to set up and tear down all decorations. Your Manager will notify you of the time that the event space is available for decorating. Your Manager must be notified and proper insurance obtained for all outside vendors used for your function.

Electrical Charges

Special electrical needs can be arranged through our Engineering Department. Charges will be based on the materials, labor involved and power drain. Special electrical requirements must be specified at least three (3) business days prior to your function.

Audio Visual Equipment

We are pleased to have Presentation Services as the audiovisual provider for our customers. In order to ensure the availability of your equipment, please notify us of your requirements as early as possible. Cancellation of AV equipment must be received no later than 48 hours in advance to avoid charges. All audiovisual charges are daily and subject to 20% service charge and 7% sales tax. Use of audiovisual not provided by the hotel will result in a charge of 20% of our list price.

Weddings Packages - Information

Beverage Service

If alcoholic beverages are to be served on the Resort premises (or elsewhere under the Resort's alcoholic beverage license) The Resort will require that beverages be dispensed only by Resort servers and bartenders. The Resort's alcoholic beverage license requires the Resort to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the Resort's judgement, appears intoxicated. The Hilton Clearwater Beach Resort as a license is responsible for the administration of sales and service of all alcoholic beverages in accordance with the Florida State Legislative Commission's regulation. It is a Florida State Law, therefore, that the Resort must supply all alcoholic beverages.

Food

All food items must be supplied and prepared by the Resort. Menu prices cannot be confirmed more than sixty (60) days prior to the function due to the daily fluctuations of market prices. The Resort reserves the right to make reasonable substitutions on the menu to meet increased market prices or commodity shortages. Resort policy does not allow any removal of food and beverage off premises during or at the conclusion of a catering function.

Signage

All signage must be professionally made and approved in advance by the Manager assigned to your account. The hotel reserves the right to reposition and/or remove signs at its sole discretion.

Function Rooms

Function rooms are held only between the hours indicated on your confirmation. The Resort assigns function rooms based on the guarantee number of attendees. Final confirmation of rooms can be made at the time the guarantee is given. All rooms are subject to change. Any group that requires a room setup that deviates from the agreed upon event order will be charged a \$200.00 re-setup fee.

Guarantees

It is a requirement that the Catering Office be notified of the exact number of guests by 9:00 am, seven (7) business days prior to the event. The minimum number of guests will be considered a guarantee, and cannot be lowered for any reason. You will be charged for this guarantee number, even if fewer guests attend. An increase on the guaranteed attendance will be accepted up to forty-eight (48) hours before the function (72 hours on the weekends). An increase of more than five (5%) above the guaranteed attendance within 48 hours of the event will result in a fifteen percent (15%) price increase for the additional guests. The Resort will set up to three (3%) over the final guarantee figure; however, food is prepared for the guarantee only. If the Catering office receives no guarantee by the deadline time, we will then consider your last indication of number of attendees as the guarantee.

Security

The Resort shall not assume responsibility for the damage or loss of any merchandise left in the Resort prior to following or during the function. Arrangements may be made for security of exhibits, merchandise or articles set up for display prior to the planned event.