



Hilton

Clearwater Beach Resort

A Sparkling Destination among Clearwater Beach Hotels and Resorts...

Spread out across 10 acres
along the 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 800.
The Hilton Clearwater Beach Resort
is a three diamond hotel with enchanting accommodations
overlooking one of the world's most brilliant white-sand beaches.

Versatile space, including meeting, reception, ballroom, beachside decks and tent space; we can easily accommodate events of all sizes and shapes. With a friendly, caring, and professional staff committed to your satisfaction, you can rest assured that your event will be a success

Our wedding specialist would be happy to assist you in all aspects of planning your special day. We can create a special menu to enhance your wedding, rehearsal dinner, Sunday brunch and bridal luncheon.

WEDDING CEREMONY

Available Only with Dinner Package

Minister or Notary to Perform the Ceremony

Decorated Arch with Fresh Flowers
Theatre Style Seating
Beach or Deck Area with Indoor Back-up
Coordinator to facilitate Rehearsal and Ceremony
\$1800.00

Please add 20% Service Charge and 7% Tax

Destination Wedding Package

\$100 per person

Please add 20% Service Charge and 7% Tax

WEDDING PACKAGE INCLUDES

Four Hour Bar Service

Hors D'oeuvres

Champagne Toast

Salad, Assorted Dinner Rolls

Entrée

Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

Complimentary Guest Room Accommodations for the Bride and Groom on the Wedding Night

Four Hour "Call Brands" Bar Service

Jim Beam, Smirnoff, Bombay, Johnny Walker Red, Sauza Gold, Cruzan, Seagram's 7

Elaborate Cheese Montage

Imported and Domestic Cheeses

Crackers, Lavosh and French Baguette

Vegetable Crudités

with Dipping Sauces

Butler Passed Hors D'oeuvres

Please Select three Hors D' oeuvres

Red and Yellow Tomato Bruschetta with Fresh Basil

Smoked Salmon Pinwheel with Caviar

Profiterole Filled with Boursin Cheese

Spanikopita with Roasted Red Pepper Coulis

Coconut Chicken with Orange Horseradish Sauce, Mushrooms Stuffed with Sausage

Salad Selection

Select One

Traditional Caesar Salad

Sun Coast Foliage Salad

Mediterranean Garden Salad

Spinach Salad

Entrée Selection

Select Two

Lemon and Herb Roasted Chicken Breast with Sauce Mouseline

Chicken and Portobello Mushroom En Croûte with Lemon Thyme Beurre Blanc

Herb Roasted Tenderloin of Beef

Lemongrass Crusted Atlantic Salmon

Apple Glazed Grilled Pork Tenderloin

Salad Descriptions

Traditional Caesar Salad

Chopped Romaine Lettuce, Marinated Tomatoes, Croutons and Parmesan Cheese
Tossed with Caesar Dressing

Sun Coast Foliage Salad

Hand Picked Field Greens, Belgium Endive, Teardrop Tomatoes, Cranberries, Florida Oranges,
Toasted Almonds, Cucumbers and Carrots
with Choice of Dressing

Mediterranean Garden Salad

Crisp Iceberg and Romaine Lettuces, Red and Green Peppers, Red Onions, Cured Olives, Fresh Oregano, Feta
Cheese, Virgin Olive Oil and Red Wine Vinegar with Grilled Crusty Bread

Spinach Salad

Baby Spinach, Micro Greens, Bleu Cheese Potato Crisp, Spiced Pecans, Crisp Pancetta,
and Teardrop Tomatoes with Bacon Vinaigrette

Entrée Description

Citrus Herb Roasted Chicken

Marinated in Virgin Olive Oil, Thyme, Parsley,
Roasted Garlic, Lemon and Lime Zest
Tuxedo Orzo Pasta with Artichokes, Young Spinach Leaves
Parmesan Crusted Tomato
Basil Beurre Blanc

Chicken and Portobello Mushroom En Croûte

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

Roasted Tenderloin of Beef

Hand Sliced Tenderloin Marinated in Herbs and Extra Virgin Olive Oil
Hand-tilled Mashed Yukon Gold 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 Yukon Gold Potato with Smoked Bacon, Braised Swiss Chard, Spinach and Leeks
Tamarind Pear Chutney and Mustard Glaze

Gulfview Wedding Package

\$115 per person

Please add 20% Service Charge and 7% Tax

WEDDING PACKAGE INCLUDES

Four Hour Bar Service

Hors D'oeuvres

Champagne Toast

Salad, Assorted Dinner Rolls

Entrée

Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

Complimentary Guest Room Accommodations for the Bride and Groom on the Wedding Night

Four Hour "Call Brands" Bar Service

Jim Beam, Smirnoff, Bombay, Johnny Walker Red, Sauza Gold, Cruzan, Seagram's 7

Displayed Hors D'oeuvres

Elaborate Cheese Montage

Imported and Domestic Cheeses
Crackers, Lavosh and French Baguette

Vegetable Crudités

with Dipping Sauces

Butler Passed Hors D'oeuvres

Please select three Hors D'oeuvres

Red and Yellow Tomato Bruschetta with Fresh Basil

Smoked Salmon Pinwheel with Caviar

Curried Chicken Salad with Cilantro En Croûte

Assorted Petite Tartlets - Quiche Lorraine, Smoked Salmon and Spinach with Brie

Spanikopita with Roasted Red Pepper Coulis

Vegetable Spring Roll

Coconut Chicken with Orange Horseradish Sauce

Mushrooms Stuffed with Spinach

Beef Sate with Peanut Sauce, Green Onions, Chopped Peanuts

Salad Selection

Select One

Traditional Caesar Salad

Sun Coast Foliage Salad

Mediterranean Garden Salad

Spinach Salad

Entrée Selection

Select Two

Herb Crusted Chicken Marsala, Chicken Mediterranean with Herb Butter

Grilled Salmon Riviera, Rosemary and Garlic Studded Prime Rib Roast

Petit Filet Mignon and Crab Stuffed Shrimp Lemon Parsley Hollandaise

Bistecca d' Florence with Vegetable Ragout

Grilled Gulf Coast Grouper and Seared Scallops

Salad Description

Traditional Caesar Salad

Chopped Romaine Lettuce, Marinated Tomatoes Croutons and Parmesan Cheese
Tossed with Caesar Dressing

Sun Coast Foliage Salad

Hand Picked Field Greens, Belgium Endive, Teardrop Tomatoes, Cranberries, Florida Oranges,
Toasted Almonds, Cucumbers and Carrots
with Choice of Dressing

Mediterranean Garden Salad

Crisp Iceberg and Romaine Lettuces, Red and Green Peppers, Red Onions, Cured Olives, Fresh Oregano, Feta
Cheese, Virgin Olive Oil and Red Wine Vinegar with Grilled Crusty Bread

Spinach Salad

Baby Spinach, Micro Greens, Bleu Cheese Potato Crisp, Spiced Pecans
Crisp Pancetta, and Teardrop Tomatoes
with Bacon Vinaigrette

Entrée Description

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, Sautéed 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 Crab Stuffed Prawns Lemon Parsley Hollandaise

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

Bistecca D' Florence

Marinated New York Strip with Crushed 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 Scallop

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

Enchanted Wedding Package

\$130 per person

Please add 20% Service Charge and 7% Tax

WEDDING PACKAGE INCLUDES

Four Hour Bar Service

Hors D'oeuvres

Champagne Toast

Salad, Assorted Dinner Rolls

Entrée

Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Teas and Iced Tea

Complimentary Guest Room Accommodations for the Bride and Groom on the Wedding Night

Four Hour "Call Brands" Service

Jim Beam, Smirnoff, Bombay, Johnny Walker Red, Sauza Gold, Cruzan, Seagram's 7

Displayed Hors D'oeuvres

Elaborate Cheese Montage

Imported and Domestic Cheeses

Crackers, Lavosh and French Baguette

Vegetable Crudités

with Dipping Sauces

Butler Passed Hors D'oeuvres

Please select three Hors D'oeuvres

Red and Yellow Tomato Bruschetta with Fresh Basil

Smoked Salmon Spring Rolls with Caviar and Citrus Crème Fraiche

Profiterole Filled with Shrimp Salad

Cherry Tomato with Crab and Avocado Salad

Coconut Shrimp with Orange Horseradish Sauce

Crabmeat Stuffed Mushrooms

Seared Tenderloin on Jalapeno Muffin with Horseradish Aioli

Salad Selection

Select One

Caesar Salad En Croûte

Wine Grower's Salad

Mediterranean Garden Salad

Chop Chop Spinach Salad

Vertical Mozzarella Tomato Basil Salad

Entrée Selection

Select Two

Center Cut Seared Filet of Beef with Confetti of Mushrooms

Chicken Langoustine with Shrimp Sauce, Dover Sole with Lobster

Roasted Colorado Rack of Lamb with Apple Mint Pesto

Porcini Dusted Veal Tournedos with Morel Crème

Turf and Double Surf

Veneered Alaskan Halibut Orange Berber Spiced

Salad Menu Description

Caesar Salad En Croûte

Young Romaine Hearts, Parmesan and Herb Baguette Crouton
Marinated Tomatoes, Shaved Parmesan Cheese Tossed with Classic Caesar Dressing

Wine Growers Salad

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

Mediterranean Garden Salad

Crisp Iceberg and Romaine Lettuces, Red and Green Peppers, Red Onions, Cured Olives, Fresh Oregano,
Feta Cheese, Virgin Olive Oil, Red Wine Vinegar and Grilled Crusty Bread

Chop Chop Spinach Salad

Iceberg Lettuce, Spinach and Pea Tendrils, Julienne Vegetables, Mandarin Oranges, Water Chestnuts, Crisp Wontons
Tossed with Sesame Vinaigrette

Vertical Fresh Mozzarella and Tomato Basil Salad

Grilled Vegetable Relish, Balsamic Mist and Extra Virgin Olive Oil with our Chef's Homemade Fresh Mozzarella

Entrée Menu Description

Center Cut Seared Filet of Beef with Confetti of Mushrooms

Pan Seared in Butter and Flamed in Brandy
Three Potato Au Gratin, Prosciutto Wrapped Duo Asparagus
Warm Confetti of Forrest 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 in Champagne Beurre Blanc

Sole Stuffed with Lobster and Diver Scallops, Spinach Leaves and Black Truffles
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

Porcini Dusted Veal Tournedos with Morel Crème

Two Petit Veal Tender Loins lightly dusted and Seared on an Herb Crostini
Hand Mashed Yukon Gold Potatoes, Glazed Baby Carrots
Brandy Morel Mushroom Crème

Turf and Double Surf

Grilled Beef Tenderloin and Maine Lobster Crab Cake
Creamy Saffron Risotto, Leeks and Swiss Chard with "Of the Season" Vegetables
Exotic Mushroom Overlay, Cucumber Coulis and Remoulade

Veneered Alaskan Halibut Orange Berber Spice

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

Beachside Wedding Buffet Package

\$110 per person

Please add 20% Service Charge and 7% Tax

WEDDING PACKAGE INCLUDES

Four Hour Bar Service

Hors D'oeuvres

Champagne Toast

Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

Complimentary Guest Room Accommodations for the Bride and Groom on the Wedding Night

Four Hour "Call Brands" Bar Service

Jim Beam, Smirnoff, Bombay, Johnny Walker Red, Sauza Gold, Cruzan, Seagram's 7

Elaborate Cheese Montage

Imported and Domestic Cheeses, Fresh Strawberries and Grapes

Crackers, Lavosh and French Baguette

Vegetable Crudités with Dipping Sauces

Butler Passed Hors D'oeuvres

Please Select three Hors D' oeuvres

- Red and Yellow Tomato Bruschetta with Fresh Basil, ▪Smoked Salmon Pinwheel with Caviar
- Profiterole Filled with Boursin Cheese, ▪Spanikopita with Roasted Red Pepper Coulis
- Coconut Chicken with Orange Horseradish Sauce, ▪Mushrooms Stuffed with Sausage

Wedding Buffet

Peel and Eat Shrimp

Salad Bar with Toppings

Mixed Green Salad with Bacon Bits, Parmesan

Red Onions, Radishes, Tomatoes, Cucumber, Carrots and Croutons, Chef's 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 Forrest 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 Roasted Garlic

Wild Rice Pilaf

"Vegetables of the Moment"

Simply Elegant Wedding Buffet Package

\$120 per person

Please add 20% Service Charge and 7% Tax

WEDDING PACKAGE INCLUDES

Four Hour Bar Service

Hors D'oeuvres

Champagne Toast

Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

Complimentary Guest Room Accommodations for the Bride and Groom on the Wedding Night

Four Hour "Call Brands" Bar Service

Jim Beam, Smirnoff, Bombay, Johnny Walker Red, Sauza Gold, Cruzan, Seagram's 7

Elaborate Cheese Montage

Imported and Domestic Cheeses, Fresh Strawberries and Grapes

Crackers, Lavosh and French Baguette

Vegetable Crudités

with Dipping Sauces

Butler Passed Hors D'oeuvres

Please select three Hors D'oeuvres

- Red and Yellow Tomato Bruschetta with Fresh Basil, ▪Smoked Salmon Pinwheel with Caviar
- Curried Chicken Salad with Cilantro En Croûte, ▪Assorted Petite Quiche Tartlets
- Spanikopita with Roasted Red Pepper Coulis, ▪Vegetable Spring Roll
- Coconut Chicken with Orange Horseradish Sauce
- Mushrooms Stuffed with Spinach, ▪Beef Sate with Peanut Sauce, Green Onions, 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, White and Red 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 Wine Vinegar

Chicken Roulade Encroute

Stuffed with Spinach, Boursin & Mushrooms
Duxelle, wrapped in Phyllo
Lemon Thyme Buerre Blanc

Petit New York Strip Steaks

Hand Harvest Portobello Mushrooms
Red Wine Demi

Shrimp & Crab Cannelloni with Lobster Sauce

Ricotta and Fresh Mozzarella Cheese

Grilled Atlantic Salmon

Champagne Buerre Blanc and Mango Salsa

Indian Harvest Rice

Roasted Yukon Gold Potatoes with Herb Butter

"Vegetables of the Moment"

Elegance Wedding Buffet Package

\$135 per person

Please add 20% Service Charge and 7% Tax

WEDDING PACKAGE INCLUDES

Four Hour Bar Service

Hors D'oeuvres

Champagne Toast

Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Teas and Iced Tea

Complimentary Guest Room Accommodations for the Bride and Groom on the Wedding Night

Four Hour "Call Brands" Service

Jim Beam, Smirnoff, Bombay, Johnny Walker Red, Sauza Gold, Cruzan, Seagram's 7

Elaborate Cheese Montage

Imported and Domestic Cheeses, Fresh Strawberries and Grapes

Crackers, Lavosh and French Baguette

Vegetable Crudités

with Dipping Sauces

Butler Passed Hors D'oeuvres

Please select three Hors D'oeuvres

- Red and Yellow Tomato Bruschetta with Fresh Basil
- Smoked Salmon Spring Rolls with Caviar and Citrus Crème Fraiche
- Profiterole Filled with Shrimp Salad, ▪Cherry Tomato with Crab and Avocado Salad
- Coconut Shrimp with Orange Horseradish Sauce, ▪Crabmeat Stuffed Mushrooms
- Petite Crab Cake with Mango Salsa, ▪Seared Tenderloin on Jalapeno Muffin with Horseradish Aioli

Wedding Buffet

Shrimp Cocktail on Ice

Farmers Market Salad Bar

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

Antipasto Salad with Italian Meats and Cheeses with Shelled 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

Herb Marinated Roasted Tenderloin of Beef

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

Atlantic Coast Mixed Grill

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

Roasted Vegetable Strudel

Zucchini, Squash, Eggplant, Mushrooms & Herbs
Yellow Tomato Coulee

Saffron Rice with Young Green Peas
Potatoes Dauphinoise
"Vegetables of the Moment"

Wedding Reception Package

\$115 per person

Minimum of 50 Guests Required

Please add 20% Service Charge and 7% Tax

Elaborate and Fruit Cheese Display

Imported and Domestic Cheeses

Sliced Fruits and Fresh Seasonal Berries

Crackers, Lavosh and French Baguette

Vegetable Crudités with Dipping Sauces

Hors d' oeuvre Selection

Please Select three Butler Passed Hors d' oeuvres

Combined eight (8) Pieces per Person

Red and Yellow Tomato Bruschetta with Fresh Basil

Smoked Salmon Pinwheel with Caviar

Curried Chicken Salad with Cilantro En Croûte

Smoked Salmon Spring Rolls with Caviar and Citrus Crème Fraiche

Profiterole Filled with Shrimp Salad

Cherry Tomato with Crab and Avocado Salad

Coconut Shrimp with Orange Horseradish Sauce

Crabmeat Stuffed Mushrooms

Seared Tenderloin on Jalapeno Muffin and Horseradish Aioli

Assorted Petite Tartlets - Quiche Lorraine, Smoked Salmon and Spinach with Brie

Spanikopita with Roasted Red Pepper Coulis

Vegetable Spring Roll

Coconut Chicken with Orange Horseradish Sauce

Mushrooms Stuffed with Spinach

Beef Sate with Peanut Sauce, Green Onions, Chopped Peanuts

Whole Roasted Top Round

Attendant Required at \$125.00

Served with Horseradish, Mustards and Rolls

Caesar Salad Station

Attended Suggested at \$125.00

Romaine Hearts, Parmesan Cheese and Caesar Dressing

Toppings of Grilled Chicken, Blackened Shrimp and an Assortment of Vegetables

Herbed and Cornbread Croutons

Deluxe Pasta Station

Attendant Suggested at \$125.00

Penne Pasta and Cheese Tortellini

Infused Olive Oil, Pesto, Parmesan Cream, and Marinara

Diced Tomatoes, Garlic, Basil, Peppers, Onions and Parmesan Cheese

Spicy Italian Sausage, Proscuitto, Petit Meatballs,

Primavera Vegetables, Wild Mushrooms, Pine Nuts and Fresh Mozzarella

Served with Garlic Bread, Focaccia and Breadsticks

Specialty Coffee Station

Freshly Brewed Coffee, Tea, Decaffeinated Coffee, Flavored Coffee and Iced Tea.

Specialty Coffee Condiments and Biscotti

HILTON CLEARWATER BEACH RESORT SOCIAL CATERING POLICIES

WEDDING CEREMONIES

As a courtesy to our Wedding clientele, Ceremony Packages are available only for those clients hosting their Wedding Dinner Receptions at our hotel. Wedding ceremonies will be held on the beach with in-door back up (see attached Wedding Packages for pricing)

FOOD & BEVERAGE MINIMUMS

In order to secure the appropriate function space for your event, you must commit to a minimum food and beverage expenditure. This 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, and should be considered when selecting your wedding date.

The following Food & Beverage Minimum Expenditures apply:

Saturday

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

\$7,500.00 F&B Minimum: Indoor Function Space to accommodate up to 75 guests
OR Outdoor Flamingo Deck with indoor back-up

\$10,000.00 F&B Minimum: Indoor Function Space to accommodate up to 100 guests

\$15,000.00 F&B Minimum: Indoor Function Space to accommodate up to 150 guests
OR Outdoor Sandpiper Deck with indoor back-up

\$21,000.00 F&B Minimum: Indoor Function Space to accommodate up to 250 guests

The hotel's ballroom can accommodate up to 800 guests.

Minimums for attendance greater than 250 will be considered on a case by case basis.

Friday or Sunday

(Friday event start time after 6pm)

Deduct 15% from the above listed Food and Beverage Minimums

Monday – Thursday

(Event start time after 6pm)

Deduct 30% from the above listed Food and Beverage Minimums

DEPOSIT & 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 Catering Sales 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 wall, 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 Catering Manager will notify you of the time that the event space is available for decorating. If arranged in advance, the hotel may be able to arrange for staff to assist with decorating and/or placing party favos. The fee for this service is \$35.00 per staff member per hour. Your Catering Sales 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.

BEVERAGE SERVICE

If alcoholic beverages are to be served on the Resort premises (or elsewhere under the Resort's alcoholic beverage license) 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 judgment, appears intoxicated. The Hilton Clearwater Beach Resort as a licensee, 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.

FUNCTION ROOMS

Function rooms are held only between the hours indicated on your confirmation. The Resort assigns function rooms based on the guaranteed 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 attendees by 9:00am, three (3) business days prior to the event. If the menu includes a choice of entrée, the guarantee is due five (5) business days prior to the event. This 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 in the guaranteed attendance will be accepted up to forty-eight (48) hours before function (72 hours on weekends). An increase of more than five percent (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 five percent (5%) 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.

BUFFETS AND ACTION STATIONS

Additional carvers, station attendants, food and cocktail servers are available at a \$125.00 fee. A minimum of 50 paid guests is required for buffet selections.

LOST & FOUND

The Housekeeping Department administrates the Lost and Found. The Resort cannot be held responsible for damage or loss of any articles or merchandise left in the Resort prior to, during or following your banquet or meeting. Security arrangements should be made for all merchandise or articles set up prior to the planned event or left unattended for any time.

PACKAGE HANDLING

Due to limited storage, the Resort will not accept packages more than three (3) business days, prior to the start of a function. Our receiving department is on the ground level and **THERE IS NO LOADING DOCK AT THE HOTEL. Special arrangements must be made for all palletized shipments.** The Resort will accept no package weighing more than fifty (50) pounds. A \$6.00 per box labor charge for packages weighing 50 pounds or less will be assessed for unloading vehicles and moving items to storage areas. A \$10.00 per box labor charge for packages weighing between 51 – 100 pounds will be accessed. The hotel reserves the right to refuse any shipment. The Catering Department can recommend warehousing companies for large shipments. Packages should be addressed as follows:

Hilton Clearwater Beach Resort
400 Mandalay Ave.
Clearwater Beach, FL 33767
Attn: Person Claiming Box
C/o Catering Sales Manager

Attn: Name of Event
Date of Event
Box 1 of 1 (1 of 2, etc.)

At the conclusion of your event, we will be glad to help you ship your boxes. We will pick up, store and send any sealed and labeled box, using the vendor of your choice, for a nominal fee. Please refer to the price list for current prices. To send, simply dial extension 156 from any house phone and inform the banquet department.

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.

SERVICE CHARGE & SALES TAX

A customary service charge and applicable state sales tax (currently 20% and 7%, respectively) will be assessed on all banquet prices including but not limited to: food, beverage, room set-up fees, audio visual fees, ceremony and wedding packages. Florida law states that the service charge is subject to sales tax.

SIGNAGE

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

ACCEPTANCE

Signature constitutes acceptance of and agreement to all Hotel Catering Policies.

Accepted By:

Client Signature Date
Group Name: _____