

# Hilton Tampa Downtown Wedding Packages

All prices are subjected to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.  
A 23% Service Charge and 7% Florida Sales Tax will be added to all prices.

*We Are Committed To Preparing Our Menus With The Focus On Environmental And Socially Responsible Grown Products. To Maintain This Focus Please Note That Some Products In Our Menu Offerings May Change On Short Notice Based On Seasonal And Regional Availability. To Stay True To Our Collaborative Effort, We Will Substitute Appropriate Alternatives As Necessary.*

*For Those With Special Dietary Requirements Or Allergies Who May Wish To Know About The Food Ingredients Used, Please Speak To Your Hilton Meetings Manager or Contact Person.*

*All Pricing Is Per Person, Unless Otherwise Stated.  
Prices Are Exclusive Of A 23% Taxable Service Charge Plus  
7% Sales Tax.*

# *Your Wedding Ceremony*

*All ceremonies include:*

*Option of Indoor or Outdoor Event Space  
(Indoor Space is also reserved for Outdoor Events in case of inclement weather.)*

*Burgundy Chairs*

*Ceremony Rehearsal (Evening Prior)*

*Ceremony Coordination*

## *Ceremony Locations:*

*Esplanade Patio*

*Several Indoor Options are Available*

*Please discuss options and pricing with your Catering Sales Manager*

# *Your Wedding Reception*

*All Wedding Reception Packages include:*

*Cocktail Hour and Use of Ballroom for up to three consecutive hours*

*Champagne or Mojito toast for all guests*

*Dance Floor*

*House Linens in your choice of White or Black*

*Votive Candles for your guest tables*

*House Centerpieces Available (Additional Fee)*

*Menu Tasting for up to 4 guests*

*Cake Cutting Fee Waived*

# Wedding Plated Lunches

## **COCKTAIL HOUR**

*Tiles of Domestic and Imported Cheeses to Include: Saint Andre, Smoked Gouda, Brie, Swiss, Cheddar & Port-Salut, Garnished with Nuts, Dried Fruit & Grapes, French Bread & Gourmet Crackers*

## **FIRST COURSE**

*Cucumber ribbon, crumbled blue cheese, tropical fruit, dried cranberries, grape tomatoes, cilantro vinaigrette*

## **SECOND COURSE**

*(Select two)*

### **PARMESAN, PANKO CRUSTED CHICKEN**

*Butternut sundried tomato cream Smoked Gouda mash, seasonal vegetables*

### **SEMOLINA DUSTED CHICKEN**

*Thyme veloute, seasoned rice pilaf, seasonal vegetable*

### **SALMON PROVENCAL**

*Putanesca sauce, Jasmin rice, seasonal vegetable*

### **OVEN ROASTED TILAPIA**

*Lemon beurre blanc, green rice, seasonal vegetables*

*Four Hour Open Bar with Imported and Domestic Beers, House Wines and Assorted Sodas*

***Minimum Attendance of 50 Adults***

*\$60.00/person*

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# Wedding Plated Dinners~Package One

## COCKTAIL HOUR

*Selection of Four Butler Passed Hors d 'Oeuvres*

## FIRST COURSE

*(Select one)*

### **BABY ARUGULA & MESCULIN SALAD**

*Mandarin oranges, candied walnuts, local strawberries, fig balsamic dressing*

### **DUO ICE BERG WEDGE**

*Pickled onions, Applewood smoked bacon, gorgonzola cheese, tomato wedge*

### **BUTTERNUT SQAUSH**

*Chive crème fraiche*

## SECOND COURSE

*(Select two)*

### **SWEET GINGER SCOTTISH SALMON**

*Lemon jasmine rice, pineapple soy sake glaze*

### **BALSALMIC ORGANIC CHICKEN**

*Yukon smashed potato, dark champagne veloute*

### **KEY WEST ALE BRAISED SHORT RIBS**

*Yukon smashed potato, hoisin glaze*

### **PEPPERCORN SIRLOIN MEDAILLION & SEMOLINA CHICKEN FILET**

*Yukon smashed potatoes, bourbon glaze*

*Four Hour Open Bar with House Brands, Imported and Domestic Beers, House Wines and Assorted Sodas*

**\$85.00/person**

**Minimum Attendance of 50 Adults**

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# Wedding Plated Dinners~Package Two

## COCKTAIL HOUR

*Selection of Five Butler Passed Hors d'Oeuvres*

## FIRST COURSE

*(Select one)*

### CUCUMBER CARPACCIO SALAD

*Beet & carrot ribbons, duo grape tomatoes candied walnuts, drunken chevre, white balsamic dressing*

### LOBSTER & CRAB CROQUETTE

*Roasted corn succotash, jalapeno pesto*

### WILD MUSHROOM BISQUE

*Black truffle crème fraiche*

## SECOND COURSE

*(Select two)*

### CHURRASCO BEEF TENDERLOIN

*Jumbo asparagus, Gouda potato puree, passion fruit chimichurri*

### LEEK CRUSTED BLACK GROUPER

*Parmesan sweet pea risotto, lemon caper butter sauce roasted root vegetables*

### ROASTED HALF CHICKEN OR BOURSIN STUFFED FRENCH CUT CHICKEN

*Sage jus, Applewood bacon & yukon mash, roasted root vegetables*

### SURF N' TURF

*Grilled flat iron steak & cumin diver scallops*

*Passion fruit chimichurri, Gouda potato puree*

*Four Hour Open Bar with House Brands, Imported and Domestic Beers, House Wines and Assorted Sodas*

**\$100.00/person**

**Minimum Attendance of 50 Adults**

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# Wedding Plated Dinners~Package Three

## **COCKTAIL HOUR**

*Decorated Cheese & Fruit Platter  
Selection of Five Butler Passed Hors d 'Oeuvres*

## **FIRST COURSE**

*(Select one)*

### **PROSCIUTTO BOUQUET SALAD**

*Prosciutto ham, arugula, red leave, drunken goat cheese, organic greens & caper grape seed vinaigrette*

### **CAPRESE SALAD & CAPER BLOSSOM**

*Duo steak tomatoes, mozzarella cheese, sweet basil oil*

### **JUMBO PICKLED PRAWNS**

*Bloody Mary cocktail sauce, Dijon aioli, bed of shoestring slaw*

### **MAINE LOBSTER BISQUE**

*Cinnamon crème fraiche*

## **SECOND COURSE- INTERMEZZO**

*(Select one)*

*Sorbet: Apple, lime, passion fruit*

## **THIRD COURSE**

*(Select two)*

### **HERB CRUSTED CHILEAN SEA BASS**

*Sweet pea risotto, vanilla bean butter, vegetable ribbons*

### **GRILLED FILET MIGNON**

*Yukon gold mash, asparagus, porcini cream*

### **DIJON CRUSTED LAMB CHOPS**

*Polenta cake, mint jelly reduction, seasonal roasted veggies*

## **LAND AND SEA**

*Grilled filet mignon, Florida lobster, potato puree, asparagus*

*Four Hour Open Bar with House Brands, Imported and Domestic Beers, House Wines and Assorted Sodas*

**\$115.00/person**

**Minimum Attendance of 50 Adults**

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# Wedding Buffet

## COCKTAIL HOUR

*Selection of Four Butler Passed Hors d'Oeuvres*

*Tiles of Domestic and Imported Cheeses Including*

*Saint Andre, Smoked Gouda, Brie, Swiss, Cheddar & Port-Salut, Garnished with  
Nuts, Dried Fruit & Grapes, French Bread & Gourmet Crackers*

*Fresh vegetable crudité*

## RECEPTION

### Salads

*The Downtown salad bar to include, organic field greens,  
Duo Caesar salad*

*Served with appropriate condiments & dressings  
Pearl pasta salad, Kalamata sundried tomato tapenade*

### Entrees

**(Choice of one)**

*Asiago crusted chicken \butternut squash sundried tomato reduction*

*Semolina dusted chicken filet \ Champagne caper jus*

**(Choice of One)**

*Provencal dusted salmon filet/olive tomato nage*

*Tropical scented pork loin/Jalapeno tar tar*

**(Choice of one)**

*Montreal crusted thinly sliced London broil/pinot grigio reduction*

*Carved to order, NY steak steak/bourbon peppercorn glaze/ silver dollar rolls/horseradish cream*

### Starch

**(Choice of One)**

*Truffle Yukon potato puree*

*Smoked Gouda smashed potatoes*

*Coconut carrot Jasmine rice*

*Persillade cubed trio potatoes*

*Chef's vegetable of the day*

**\$95.00/person**

**Minimum Attendance of 50 Adults**

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# *Hors D'Oeuvre Selections*

## **COLD**

*Spring rolls & sweet chili sauce*  
*Jalapeno shrimp ceviche cups*  
*Tuna tartar wonton cups*  
*Smoked salmon & chive crostini*  
*Chicken salad profiterole*  
*Vine ripe tomato, olive & basil bruschetta*  
*Prosciutto wrapped melon sticks*  
*Antipasto vegetable skewer & sweet balsamic*  
*Smoked marlin tacos*

## **HOT**

*Swedish meatballs*  
*Mini beef wellingtons*  
*Pot stickers & ginger soy dipping sauce*  
*Ham croquetas*  
*Veggie spring rolls*  
*Chicken empanadas*  
*Cuban sandwich sticks*  
*Assorted quiches*  
*Coconut shrimp or breaded buffalo shrimp*  
*Thai peanut chicken skewer*  
*Salmon Oscar & croute*  
*4 cheese macaroni croquetas*  
*Maple scallop wrapped in bacon*

# *Chef Attended Stations*

*The Following Items Can be added to any of our Packages*

**90 MINUTES OF RECEPTION SERVICE**

*Minimum Attendance of 50 Adults*

*Attendant Fees \$150 Each*

## **ACTION STATIONS**

### ***Pasta Station***

*Trio Tortellini with Pesto Cream, Spinach, Artichokes, fresh basil, rock shrimp*

*Penne a la vodka, Roasted Peppers, sundried tomatoes, Wild Mushrooms*

***\$14 per Person***

### ***Mandarin Chicken Stir-fry Station***

*Baby bokchoy & vegetable spring rolls*

*Steamed Jasmine Rice (1 Attendant per 75 Guests)*

***\$14 per Person***

### ***Ahi Tuna Station 2 way***

*Pickled Cucumber Relish and sweet soy glaze*

*(1 Attendant per 100 Guests)*

***\$18 per Person***

### ***Lobster & crab cake station***

*Sweet chipotle mayo, jalapeno tartar*

***\$14 per Person***

### ***Shrimp and Chicken Quesadilla Station***

*Blackened shrimp and Chicken with Peppers, Onions, Roasted*

*Corn and Jack Cheese, Salsa Fresco, Sour Cream, Guacamole,*

***\$14 per Person***

### ***Mashed Potato Martini Bar***

*Purple & gold potato puree, scallions, cheeses, sweet peas, au jus, broccoli, apple smoked bacon, sautéed mushrooms*

***\$ 8 per Person***

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# *Chef Attended Stations~Continued*

## **CARVING STATIONS**

### ***Roasted Turkey Breast***

*Fresh Rolls, Sage Jus, Cranberry orange coulis*

***\$12 per Person***

### ***Maple Pineapple Glazed Ham***

*Sweet Rolls, Dijon Mustard*

***\$14 per Person***

### ***Sage Rubbed NY Strip***

*Fresh Rolls, Horseradish Cream, bourbon reduction*

***\$16 per Person***

### ***Peppercorn Crusted Tenderloin***

*Fresh Rolls, Horseradish Cream, Wild mushroom ragout*

***\$18 per Person***

## **DISPLAYS**

### ***Magnificent Display of Cold Antipasto Specialties***

*Grilled Eggplant, Grilled Zucchini, Grilled Asparagus, Grilled Portobello Mushrooms,*

*Sun-Dried Tomatoes, Basil & Vinaigrette Marinated Mozzarella & Tomato*

*Bruschetta on Garlic Crisps with Parmigiano-Reggiano Shaving*

*Roasted Red Peppers, Marinated Artichoke Hearts, International Olives*

*Premium Hand Carved Italian Specialty Meats: Prosciutto di Parma, Pepperoni and Genoa Salami*

***\$ 14 per person***

### ***International Cheese and Fresh Fruit Presentation***

*Bountiful Assortment of Domestic and Imported Cheeses with Assorted Flat Breads and Table Crackers*

***\$ 8 per Person***

### ***An Elegant Array of Artistically Cut Fresh Fruits & variety of berries***

***\$ 7 per Person***

### ***Cornucopia of Fresh Garden Vegetable Crudités with Herb Dip***

***\$ 6 per Person***

***For all 3 of the above \$ 18***

## **THE "RAW BAR"**

*Chilled Jumbo Gulf Shrimp, bloody Mary Cocktail Sauce*

*Walk-Away Crab and Bay Shrimp Cocktails*

*Tomales Bay Oysters, Marin Miyagi Oysters, little neck clams, snow crab claws, mussels*

*All served with, fresh lemon wedges, Dijon aioli*

***\$ MKT***

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# *Chef Attended Stations~Continued*

## **SWEET TREATS**

### ***Viennese Display***

*An Elaborate Display of Petit Fours Chocolate Dipped Fruit, Fresh Fruit Tartlets, White and Dark Chocolate Truffles, Mini Cannolis, Éclairs, Napoleons and Cream Puffs, rum balls, miniature key lime pies*

*Based upon Four (4) Pieces per Person*

*(Minimum of 50 Guests)*

***\$ 18 per Person***

### ***Bananas foster & Cherries Jubilee action station***

*Jumbo dark cherries, Sugared red Dacca bananas, Bacardi 151 & French vanilla ice cream*

*(Minimum of 50 Guests)*

*(2 attendants are required)*

***\$ 20 per Person***

### ***Tuxedo duo chocolate strawberries***

***\$ 42 per Dozen***

### ***Gourmet International Coffee Station***

*Freshly Brewed Regular and Decaffeinated Coffees and Assorted Bigelow® Hot Teas*

*Served with swizzle sticks, chocolate morsels, cinnamon sticks, Miniature marshmallows, whip cream, caramel syrup, chocolate syrup.*

***\$ 10 per Person***

# Bar Packages

## Host Sponsored Premium per Drink Full Bar Setups are included

### Premium Bar

New Amsterdam Gin | New Amsterdam Vodka | Dewar's Scotch | Canadian Club Whisky | Shellback Rum | Carmarena Tequila | Jim Beam Bourbon | Jack Daniel's | Captain Morgan Spiced Rum | Southern Comfort  
Wines: Chardonnay | Merlot | Cabernet Sauvignon | White Zinfandel (Selections by Beringer Vineyards)

Hosted Package price

1st hour \$15 • 2nd hour \$9 • 3rd hour \$5

Consumption prices per drink:

Cocktails and Wine \$7

Domestic Beer \$5 / Imported Beer \$6

Soda, Water & Juices \$4

### Super Premium Bar

Tanqueray Gin | Absolut Vodka | Bacardi Rum | Seagram's VO Whisky | Jose Cuervo Especial Tequila | Jack Daniel's | Chivas Regal Scotch | Maker's Mark Bourbon | Captain Morgan Spiced Rum | Crown Royal Blended Whiskey  
Wines: Chardonnay | Merlot | Cabernet Sauvignon (Selections by Red Diamond Vineyards)

Hosted Package price:

1st hour \$17 • 2nd hour \$11 • 3rd hour \$6

Consumption prices per drink:

Cocktails and Wine \$8

Domestic Beer \$5 • Imported Beer \$6

Soda, Water & Juices \$4

### VIP Bar

Grey Goose Vodka | Belvedere Vodka | Bombay Sapphire Gin | Johnnie Walker Black Scotch | Knob Creek Bourbon | Patrón Silver Tequila | Crown Royal Whisky | Banks Rum | Disaronno Amaretto | Courvoisier | Bailey's Irish Cream | Kahlúa | Sambuca Black | Southern Comfort | Captain Morgan Spiced Rum  
Wines: Chardonnay | Merlot | Cabernet Sauvignon (Selections by William Hill Vineyards)

Hosted Package price:

1st hour \$19 • 2nd hour \$12 • 3rd Hour \$7

Consumption prices per drink:

Cocktails & Wine \$9

Domestic Beer \$5 • Imported Beer \$6

Soda, Water & Juices \$4

### Beer Selections

Domestic: Budweiser • Bud Light • Michelob Ultra • Yuengling • Miller Lite  
Import: Corona • Heineken • Amstel Light

## ***Cash Bars~Includes a Full Bar Setup***

Cocktails \$7

Domestic Beer \$5 / Imported Beer \$6

Select Wine & Sparkling Wine \$7

Mineral Water/Juices/Soft Drinks \$4

Cordials \$8 - \$9

*Bar Packages require a bartender \$150 each*

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## WINE

### Champagne & Sparkling

Domaine Chandon, Brut, Napa \$48  
Heidsieck Brut, Monopole Blue Top Epernay, France-split \$16  
Perrier-Jouet, Grand Brut, France \$55  
Prosecco, LaMarca, Italy \$39  
Prosecco, Mionetto, Italy-split \$8

### Riesling/Moscato

Bella Sera Moscato, Italy \$25  
Blufeld Riesling, Mosel, Germany \$25  
Eroica Riesling, Columbia Valley, WA \$45  
Rose 'n' Blum Pink Moscato, CA \$28  
Trimbach Riesling, Alsace, France \$52

### Pinot Grigio

Alta Luna, Dolomiti, I.G.T., Italy \$32  
Esperto by Livio Felluga, delle Venezie, I.G.T., Italy \$25  
Maso Canali, Trentino, D.O.C., Italy \$35  
Trimbach Reserve, Alsace, France \$45

### Alternative

Ramon Bilbao, Albarino, Spain \$35  
Remy Pannier, Vouvray, Loire Valley \$35  
Wild Horse Vinery & Vineyards, Viognier, Central Coast, CA \$39

### Sauvignon Blanc

Girard, Nappa Valley, CA \$32  
Kim Crawford, Marlborough, NZ \$42  
Oyster Bay, Marlborough, NZ \$32  
Sterling "Vintner's Collection, CA \$28  
White Haven, Marlborough, NZ \$35

### Chardonnay

A by Acacia, CA \$28  
Hess Shirltail Creek, Monterey, CA \$39  
Pouilly-Fuisse, Georges Duboeuf, Maconnais, France \$45  
Rodney Strong Estate Chalk Hill, Sonoma, CA \$42  
Stag's Leap Wine Cellars Hands of Time, Napa Valley, CA \$49  
Votre Sante, Francis Ford Coppola, CA \$32  
Wente Vineyards Reserve "Riva Ranch", Arroyo Seco, Monterey, CA \$45  
William Hill, Central Coast, CA \$35

### Pinot Noir

Chalone, Monterey, CA \$28  
Erath, Oregon \$45  
Mac Murray Ranch, Russian River, CA \$42  
Parker Station, Central Coast \$32  
Red Diamond, CA \$25

### Cabernet Sauvignon

14 Hands, Columbia Valley, WA \$39  
Beaulieu Vineyards, Napa Valley, CA \$32  
Beringer Knights Valley, Sonoma, CA \$52  
B.R. Cohn, Silver Label, N. Coast, CA \$32  
Greystone, CA \$28  
Jade Mountain, CA \$39  
Louis Martini, Sonoma County, CA \$35  
Robert Mondavi Winery, Napa, CA \$52  
William Hill, Central Coast, CA \$35

### Merlot

Franciscan Estate, Napa Valley, CA \$49  
Frei Brothers, Dry Creek Valley, CA \$39  
Red Diamond, WA \$32  
Seven Falls, Wahluke Slope, WA \$39  
Sterling, Vintners Collection, CA \$39  
Wente Vineyards "Sandstone", Livermore Valley,  
San Francisco Bay, CA \$36

### Alternative Red

A by Acacia Red Blend, CA \$28  
Beaulieu Vineyards, "Beaurouge", CA \$46  
Bodega Norton Reserve, Malbec, Mendoza,  
Argentina \$35  
Cartlidge & Browne, Zinfandel, CA \$35  
Columbia Crest, "H3 Les Chevaus Blend", Horse  
Heaven Hills, WA \$39  
Don Miguel Gascon Malbec, Mendoza, Argentina  
\$32  
Jacob's Creek Reserve, Shiraz, Barossa Valley, South  
Australia \$39  
Ramon Bilbao, Limited Edition Tempranillo, Rioja,  
Spain \$42  
Rocca della Macie, Chianti Classico, IT \$39  
Red Diamond "Temperamental", Spain \$32  
Villa Antinori Rosso "Super Tuscan", Tuscany, IT \$49

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# Wedding Information

The following menus are a mere suggestion of our culinary capabilities. The Hilton Tampa Downtown is happy to provide custom menus upon request. As a Hotel, we are also happy to tend to any special dietary needs and can prepare meals to accommodate them. Please ask your Catering Sales Manager for suggestions and assistance. All Reservations and agreements are made upon, and subject to, the rules and regulations of the Hilton Tampa Downtown and the following conditions:

## Menu Preparation

To ensure every detail is handled in a professional manner, the Hotel requires that your menu selections are finalized no later than three weeks prior to your function. At that point you will receive a copy of the banquet event orders, to which you may make changes to, up to one week before the wedding. All event orders require a signature to be confirmed.

## Guarantees

We need your assistance in making your event a success. The Hilton Tampa Downtown requires notification to the Catering Department of the exact number of banquet or reception guests three (3) business days prior to the function. This confirmed number constitutes the guarantee. Once this number is given, the count may be increased but not decreased. Guarantees for Saturday, Sunday or Monday events must be confirmed the preceding Thursday. Tuesday events must be confirmed on the preceding Friday. If less than the guaranteed number of guests attend the function, the original guarantee number will be assessed. If no guarantee is given, the expected number of people will be considered your guarantee. Guarantees are not automatically taken from the sales contract.

## Service Charge and Tax

A 23% service charge is added to all food, beverage and rental charges. Applicable State and 7% Local Sales Tax is added to all food, beverage and rental charges including service charge. The service charges and taxes are subject to change without notice.

## Pricing

The prices herein are subject to increase in the event of any increase in food, beverage or other costs of the operation at the time of the function. The customer grants the right for the Hotel to increase such prices or to make reasonable substitutions on the menu with prior notice to the customer. The customer shall have the right to terminate the event order and replace the menu in question to an alternative menu within seven (7) days after such written notice from the Hotel is given.

## Food and Beverage

The Hotel reserves the right to supply all food and beverage. All food and beverage prices are subject to change without notice unless menu prices are contracted with the Catering Department. The Hotel does not allow any food or beverage to be brought on property from outside sources without approval. The Hotel prohibits the removal of any remaining food or beverage after the function has concluded.

## Consumption of Alcoholic Beverages

All alcoholic beverages are required to be purchased through the Hotel. The Hotel reserves the right to deny or suspend service due to possible over-consumption or intoxication. The Hotel reserves the right to card any individuals under the age of 40 and can deny service if proper identification is not provided. The Florida State Liquor Commission regulates the sales and service of alcoholic beverages and the Hilton Tampa Downtown is the only licensee authorized to sell and service alcoholic beverages on the premises.

## Contractual Liability

Performance of the agreement is contingent upon the ability of the Hotel management to complete the same, and is subject to labor troubles, disputes or strikes, accidents, government (federal, state or municipal) requisitions, restrictions upon travel, transportation, food, beverages or supplies and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall the Hilton Tampa Downtown be liable for the loss of profit or for similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty or otherwise.

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## **Payment**

*Payment shall be made prior to the function unless credit has been established to the satisfaction of the Hotel, in which event a deposit shall be paid at the time of signing the agreement. The balance of the account is due and payable 72 hours before the date of the function.*

## **Outdoor Functions**

*Due to the demands of the scheduling, staff and equipment movement, the Hotel will decide the day of your function, no later than five (5) hours prior to your function, whether the function will be held inside or outside. If the weather forecast is 40% chance of rain or higher, extreme temperature or lightning, the event will automatically be moved inside to ensure the safety of guests and staff, NO EXCEPTIONS. We will be happy to dual set both the outdoor and indoor back-up space at a fee of \$500.00. Curfew for outdoor functions is 11:00PM for entertainment (i.e., DJ, bands, etc.)*

## **Room Set-Up Change Fees**

*Functions that require changes in the room set-up within (8) hours of the event will be assessed a fee no less than \$100.00 per room to cover additional labor. The Hotel reserves the right to make changes in all approved floor diagrams to best accommodate your guests in the function.*

## **Lost and Found**

*The Hilton Tampa Downtown does not accept any responsibility for the damage or loss of any merchandise or article left in the Hotel prior to, during or following the function.*

## **Damage**

*The customer agrees to be responsible and reimburse the Hotel for any damage done by the customer, customer's guests or contractors.*

## **Outside Contractors**

*The Hilton Tampa Downtown reserves the right to approve all outside contractors hired. The Hotel will, upon reasonable notice, cooperate with the outside contractors. Hotel facilities are available to outside contractors to the extent that their function does not interfere with use of the facilities by other guests. All outside contractors must provide proof of insurance, electrical/engineering needs and Fire Department approved permits to the Hotel fourteen (14) days prior to their set-up. Smoking by outside contractors in public areas or in the storage areas for the Hotel is prohibited. The customer is responsible for any charges and damage an outside contractor incurs while in the employ of the customer. The Hotel will give customers a preferred vendor list upon request.*

## **Storage/Drayage**

*Due to fire regulations, customers or contractors cannot use public areas and service hallways within the Hotel for storage of supplies or equipment. Customers are responsible for items brought onto property and responsible for packing them and taking them with them upon departure. The Hilton Tampa Downtown accepts no responsibility for any items brought onto property that are left behind following the event.*

## **Signs and Banners**

*The Hotel reserves the right to approve all signage. All signs must be professionally printed. Printed signs outside the function rooms should be free standing or on an easel. The Hotel will assist in placing all signs and banners and will charge a minimum of \$35.00 per banner. The total number and size of any given banner(s) will determine the charge for hanging.*