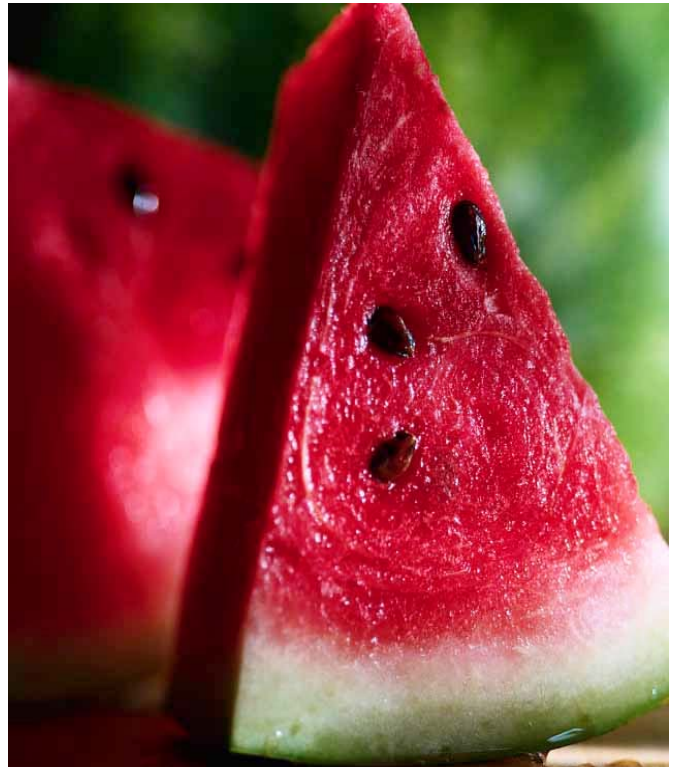


CATERING & EVENTS MENU



**IMPECCABLE EVENTS
IACC CONFERENCE AMENITIES
UNFORGETTABLE SERVICE**





**HILTON UNIVERSITY OF FLORIDA
CONFERENCE CENTER GAINESVILLE**
1714 SW 34TH STREET
GAINESVILLE, FL 32607
(352) 371-3600
WWW.UF.HILTON.COM

BREAKFAST: CONTINENTAL

EXECUTIVE CONTINENTAL

Fresh Squeezed Orange Juice and Grapefruit Juice,
Chilled Cranberry and Apple Juice

An Assortment of Freshly Baked Danish,
Assorted Muffins, Croissants,
Coffee Cakes and Breakfast Breads
Toasted Bagels with Cream Cheese

Individual Yogurts
Assorted Cold Cereals with
Regular and Low-fat Milk

Seasonal Sliced Fresh Fruit and Berries

Fresh Brewed Coffee
Regular and Decaffeinated
A Selection of Teas

\$19.00 Per Person

CONTINENTAL BREAKFAST BUFFET

Fresh Squeezed Orange Juice and Grapefruit Juice,
Chilled Cranberry and Apple Juice

An Assortment of Freshly Baked Danish,
Assorted Muffins, Croissants,
Coffee Cakes and Breakfast Breads

Seasonal Sliced Fresh Fruit and Berries

Fresh Brewed Coffee
Regular and Decaffeinated
A Selection of Teas

\$17.50 Per Person

CONTINENTAL BREAKFAST ENHANCEMENTS

Southern Style Ham and Cheese Biscuits
\$4.00 Per Person

Turkey Sausage and Cheese Biscuits
\$4.00 Per Person

Egg and Cheese Burritos
\$4.00 Per Person

Warm Cinnamon Sticky Buns
\$3.00 Per Person

All prices are subject to a 21% service charge & 6% sales tax.

BREAKFAST: BUFFET

ALBERT'S BREAKFAST BUFFET

Fresh Squeezed Orange Juice and Grapefruit Juice,
Chilled Apple and Cranberry Juice

Fluffy Scrambled Eggs

Smokehouse Bacon Strips
Country Sausage Links

Southern Home Fried Potatoes

Assorted Muffins, Danish, Butter Croissants,
Breakfast Breads and Coffee Cakes

Fresh Brewed Coffee
Regular and Decaffeinated
A Selection of Teas

\$19.00 Per Person



ADDITIONAL BUFFET SELECTIONS

Cheese Blintzes or Apple Cinnamon Crepes

Served warm

\$4.75 Per Person

Smoked Salmon

Served with Bagels, Cream Cheese, Bermuda Onions,
Capers, Diced Tomato and Lemon Wedges

\$5.25 Per Person

Thick Sliced Texas French Toast

With Warm Maple Syrup and Fruit Toppings

\$4.75 Per Person

Assortment of Hot and Dry Cereals

Southern Style Grits, Assorted Dry Cereals,
Oatmeal, Granola and Yogurts

\$3.75 Per Person

Omelette Station

(Includes Attendant)

With a Selection of Fillings to Include:

Ham, Cheddar, Swiss, Onions,
Mushrooms, Peppers and Tomatoes

\$8.00 Per Person

Belgian Waffles

With Fresh Strawberry Sauce, Warm
Maple Syrup, Fresh Whipped Cream
and Mixed Berries

\$6.00 Per Person

Silver Dollar Pancakes

Served with Warm Maple Syrup, Sliced
Bananas and Chocolate Chips

\$4.75 Per Person

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BREAKFAST: PLATED

The following selections are served with Orange Juice, A Medley of Fruits including Fresh Melon, Pineapple, and Berries, an Assortment of Breakfast Pastries, Butter and Fruit Preserves, Fresh Brewed Coffee, Regular and Decaffeinated, and a Selection of Teas

SCRAMBLED EGG BEATERS

With Red and Green Peppers, Onions
and Chopped Black Olives
Turkey Sausage
\$16.50 Per Person

FLUFFY SCRAMBLED EGGS

Smokehouse Bacon
Home Fried Potatoes
\$16.75 Per Person

THICK SLICED TEXAS FRENCH TOAST

With Warm Maple Syrup
Sausage links
Fried Apples
\$15.00 Per Person

CHEESE OMELETTE

With Cheddar
Grilled Canadian Bacon
Home Fried Potatoes
\$16.75 Per Person

STUFFED FRENCH TOAST

With Fresh Raspberry and Mascarpone
Warm Maple Syrup
Sausage Links
\$16.00 Per Person

EGGS BENEDICT

Poached Eggs
Grilled Canadian Bacon
English Muffins
Finished with Classic Hollandaise Sauce
Home Fried Potatoes
\$18.00 Per Person

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THE MEETING CAN'T LAST FOREVER, BUT JUST IN CASE IT DOES...

BREAKS: MORNING & AFTERNOON COFFEE BREAKS

THE COOKIE JAR

Assorted Fresh Baked
Jumbo Cookies

Chocolate Fudge Brownies
& Blondie's

Individual Whole, 2% and
Chocolate Milk

Fresh Brewed Coffee
Regular and Decaffeinated
A Selection of Teas
\$12.00 Per Person

THE ENERGIZER

Assorted Sliced Fruits with
Yogurt Dip, Fruit Breads, Granola
and Energy Bars, Trail Mix

Toasted Bagels with Cream
Cheese

Red Bull® Energy Drink
Fruit Juices
PowerAde® and Green Tea
\$13.00 Per Person

THE DONUT SHOP

Assorted Fresh Baked Donuts to
Include Classic Glazed, Chocolate
Iced, Custard and Fruit Filled

Assorted Coffee Cakes

Fresh Brewed Coffee
Regular and Decaffeinated
A Selection of Teas
\$10.50 Per Person

EVERYDAY IS SUNDAE

"Make Your Own"
Ice Cream Sundaes
Vanilla and Chocolate Ice Cream
With a Variety of Toppings to
Include: Strawberries, Oreo
Cookies, Chopped Nuts,
Butterscotch Chips, Rainbow
Sprinkles, Whipped Cream,
Chocolate and Caramel Sauces
Edy's Novelties

Fresh Brewed Coffee
Regular and Decaffeinated
Chocolate Drink
A Selection of Teas
\$13.00 Per Person

"SOUTH OF THE BORDER"

Red, Yellow, and Corn Tortilla
Chips
Salsa, Sliced Jalapeños, Guacamole
and Bean Dip

Non-Alcoholic Margaritas'

Cinnamon Churros

Fresh Brewed Coffee
Regular and Decaffeinated
A Selection of Teas
\$10.50 Per Person

HALF-TIME

Warm Soft Pretzels, Cracker Jacks
and Fresh Popped Popcorn
Roasted Peanuts
Assorted Candy Bars
House Made Lemonade

Fresh Brewed Coffee
Regular and Decaffeinated
A Selection of Teas
\$10.50 Per Person

**The above Breaks are Available
for A Minimum of 20 Guests and
A One-Half (1/2) Hour Time
Period.**

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BREAKS: REFRESHMENT SERVICE

BEVERAGES

Fresh Brewed Starbucks Coffee	\$49.00 Per Gallon
Fresh Brewed Coffee, Regular and Decaffeinated	\$38.00 Per Gallon
Fresh Brewed Black Pekoe Tea	\$31.00 Per Gallon
Freshly Squeezed Tropicana Orange and Grapefruit Juices	\$18.00 Per Carafe
Ocean Spray Cranberry Juice	\$1800 Per Carafe
Motts Apple Juice	\$1800 Per Carafe
V8 or Campbell's Tomato Juice	\$30.00 Per Gallon
Tropical Fruit Punch	\$30.00 Per Gallon
Single Serving White or Chocolate Milk	\$ 3.75 Each
Assorted Coca-Cola Soft Drinks	\$ 3.50 Each
Nestle® Bottled Water	\$ 3.75 Each
Tropicana Individual Fruit Drinks	\$ 4.50 Each
Aqua Panna, San Pellegrino, Perrier Mineral Waters	\$ 5.50 Each
Dannon Assorted Smoothies	\$ 5.50 Each
Starbucks Frappachinos	\$ 5.50 Each

HEALTHY CHOICE

Heartland Oatmeal with Cinnamon and Black Flame Raisins	\$ 5.50 Per Person
Whole Fresh Fruit	\$ 2.50 Each
Dannon Assorted Yogurts	\$ 3.75 Each
Kellogg's Individual Servings of Dry Cereal, Whole & Skim Milk	\$ 4.75 Each
Sliced Fresh Seasonal Fruit Display with Berries	\$ 5.75 Each
Assorted Fat Free Muffins	\$ 4.50 Each
Scotch Smoked Salmon with Tomato, Red Onion, Capers and Bagels	\$ 7.25 Per Person

BREAKFAST BREADS, PASTRIES AND TREATS

Cinnamon Raisin French Toast with Warm Maple Syrup	\$ 5.00 Per Person
Buttermilk Biscuits with Country Sausage Gravy	\$ 5.75 Per Person
Bagels and Cream Cheese	\$26.00 Per Dozen
Danish Pastries, Muffins, Plain or Fruit Filled Croissants	\$29.00 Per Dozen
Pullman Coffee Cakes and Baked Breads, Sliced	\$26.00 Per Dozen
Rice Crispy Treats	\$25.00 Per Dozen
Assorted Donuts	\$25.00 Per Dozen
Double Fudge Chocolate Brownies	\$29.00 Per Dozen
Freshly Baked Jumbo Cookies	\$29.00 Per Dozen

FAVORITES

Edy's Ice Cream Novelties	\$ 4.95 Each
Warm Pretzels, Brown Mustard	\$ 3.95 Each
Individual Bags of Snacks (Pretzels Potato Chips, Popcorn)	\$ 2.75 Each
Assorted Mini Candy Bars	\$26.00 Per Pound
Chocolate Dipped Strawberries	\$27.00 Per Dozen
Dry Snacks (Potatoes Chips, Popcorn, Pretzels, Nacho Chips)	\$19.00 Per Pound
Dry Snacks with Choice of Two Dips	\$23.00 Per Pound
Honey Roasted Peanuts or Mixed Nuts	\$23.00 Per Pound

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BRUNCH

SALADS

Baby Spinach and Bibb Salad with
Plum Tomatoes and Wild Mushrooms
Raspberry Vinaigrette and Orange
Tarragon Dressing

Carrot Raisin Salad
Penne Pasta Salad with Vinaigrette

COLD DISPLAY

Rainbow of Sliced Fruit
with Yogurt Dip

Display of Domestic and Imported
Cheese with Grapes and Berries
French Bread and Gourmet Crackers

BREAKFAST BREADS

Muffins, Sticky Buns, Butter
Croissants and Bagels
Butter, Cream Cheese and Fruit Preserves
Hearth and Multigrain Rolls

FROM THE PASTRY SHOP

Chef's Variety of Desserts to Include
Chocolate Cake, Cheesecake, Pecan Pie,
Mini Pastries and Carrot Cake

Fresh Brewed Coffee
Regular and Decaffeinated
A Selection of Teas

CARVING STATION

A Uniform Attendant will Carve Garlic
Roasted Sirloin of Beef, served with Demi-
Glaze, Horseradish Sauce and
An Assortment of Dinner Rolls

HOT BUFFET

Eggs Benedict
Smokehouse Bacon and Sausage
Belgian Waffles with Warm Maple Syrup
and Fruit Toppings
Herbed Seared Tilapia with
Lemon Caper Sauce
Roasted French Cut Chicken with
Chardonnay Garlic Cream
Wild Rice
Chef's Variety of Grilled Vegetables

(Minimum 50 Guests)
\$44.00 Per Person

All prices are subject to a 21% service charge & 6% sales tax.

LUNCH: PLATED SALAD AND SANDWICH SELECTIONS

SALADS

*Includes Assorted Rolls, Butter and
Choice of Dessert
Fresh Brewed Coffee
Regular and Decaffeinated
A Selection of Teas*

ISLAND CHICKEN SALAD

Fresh Mixed Greens Topped with Fried Chicken
Tenders, Tomato, Hard-Boiled Egg and
Shredded Cheddar Cheese
With Honey Mustard Dressing
\$18.00 Per Person

SOUTHWESTERN CAESAR

Grilled or Blackened Chicken with
Freshly Grated Asiago, Foccacia
Croutons and Crisp Romaine. Tossed
With our House Made Southwestern
Caesar Dressing
\$19.00 Per Person

CHIPOTLE CHICKEN SALAD

Tender Chicken tossed with Spicy Chipotle
Dressing, Served with Baby Greens, Pineapple,
Roasted Red Pepper and Mango
\$19.00 Per Person

GRILLED CHICKEN CAESAR

Crisp Romaine Leaves, Garlic Croutons and
Fresh Parmesan with Classic Caesar Dressing and
Topped with Tender Grilled Chicken
\$18.00 Per Person

CASHEW SHRIMP SALAD

Bibb Lettuce and Spinach Tossed in Sesame
Vinaigrette with Cashews, Mandarin Oranges and
Mushrooms. Topped with Fried Won-Tons.
\$19.00 Per Person

SANDWICHES

*Includes Chef's Choice of Side
Your Choice of Dessert
Fresh Brewed Coffee
Regular and Decaffeinated
A Selection of Teas*

GRILLED BALSAMIC MARINATED PORTOBELLO MUSHROOM

Served on Herb Foccacia with Roasted Garlic
Mayo, Baby Lettuce, Roasted Red Peppers
and Goat Cheese
\$18.00 Per Person

THE 34TH STREET CLUB

Honey Cured Ham, Smoked Turkey,
Bacon, Lettuce, Tomato and Onion.
Served on Herb Foccacia with
Chipotle Chili Mayo
\$19.00 Per Person

SOUTHWESTERN CHICKEN CROISSANT

With Lettuce, Tomato and Shaved Onion
\$19.00 Per Person

ROAST BEEF AND BOURSIN WRAPPER

Shaved Roast Beef Wrapped in A Flour Tortilla
with Bacon, Lettuce, Tomato, Red Onion and
Boursin Cheese Spread.
\$19.00 Per Person

NEW YORK STYLE DELI SANDWICH

Sliced Ham, Salami, Smoked Turkey, Provolone
and Cheddar on Herb Foccacia Roll.
\$19.00 Per Person

If More Than One Entrée Is Selected, The Highest Priced Item Will Prevail Over All Entrées.
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LUNCH: PLATED LUNCHES

Plated Lunches Include Your Choice of Salad and Dessert, Chef's Choice of Starch and Vegetable
Warm Rolls with Butter
Fresh Brewed Regular and Decaffeinated Coffee
A Selection of Teas.

FIRST COURSE

(Please Choose One)

TRADITIONAL CAESAR

Crisp Romaine Leaves, Garlic
Croutons and Fresh Parmesan with
Classic Caesar Dressing

HILTON HOUSE SALAD

Endive, Gorgonzola, Spiced
Walnuts, Capers, Grape Tomatoes
and Mango Vinaigrette

WOODLAND GREENS SALAD

Greens, Cucumber, Tomato and
Assorted Dressings

GREEK SALAD

Iceberg and Romaine with
Diced Tomatoes, Red Onions,
Cucumbers, Kalamata Olives,
Pepperoncini, Feta Cheese
and Lemon. Served with
Dijon Vinaigrette

ENTREES

FRENCH CUT CHICKEN

Basted with Olive Oil, Served
With Creamed Spinach
\$24.00 Per Person

BLACK FOREST CHICKEN

With Country Ham and Asiago,
Braised Spinach and Mushroom Sauce
\$24.00 Per Person

BAKED STUFFED CHICKEN

Feta Cheese, Spiced Pecans and
Sweet Cream Red Pepper Sauce
\$24.00 Per Person

PENNE PASTA WITH MARINATED GRILLED CHICKEN

Marsala Cream, Smoked Ham,
Portobello Mushrooms, Parmesan,
Tomatoes and Sweet Basil
\$19.50 Per Person

ROAST PORK LOIN

Served over Lo Mein, Tossed with
Snow Peas, Bok Choy, Carrots,
Onions, Shiitake Mushrooms and
Teriyaki Sauce
\$24.00 Per Person

If More Than One Entrée Is Selected, The Highest Priced Item Will Prevail Over All Entrées.
All prices are subject to a 21% service charge & 6% sales tax.

LUNCH: PLATED LUNCHES CONTINUED...

**ROASTED HERB CRUSTED
PETITE BEEF FILET**

With Cabernet Sauce

\$27.00 Per Person

SLICED NEW YORK SIRLOIN

With Caramelized Onions and
Classic Chasseur Sauce

\$25.00 Per Person

**SEARED FARM FRESH
GROUPE**

Tomato and Cilantro Salsa, Topped
with Key Lime Butter Sauce

\$26.00 Per Person

**GRILLED HERB CRUSTED
SALMON**

With Caper Butter Sauce

\$26.00 Per Person



VEGETARIAN OPTIONS

BAKED VEGETABLE LASAGNA ROLL

Roasted Vegetables, Marinara and Garlic Cream

\$19.00 Per Person

**PORTOBELLO AND CAMELIZED ONION
STRUDEL**

With Artichoke Hearts, baked in Puff Pastry and
Topped with Vanilla Bean Butter Sauce

\$18.00 Per Person

EGGPLANT AND POTATO CANNELLONI

Served with Roasted Red Peppers and Steamed Asparagus

\$19.00 Per person

**PROVOLONE AND SUNDRIED
TOMATO RAVIOLI**

Tomato Striped Pasta with Fresh Basil

\$19.00 Per Person

If More Than One Entrée Is Selected, The Highest Priced Item Will Prevail Over All Entrées.
All prices are subject to a 21% service charge & 6% sales tax.

DESSERTS

Available at an Additional \$2.25 Per Person

24 CARROT CAKE

With Rich Cream Icing and Caramel Sauce

GERMAN CHOCOLATE CAKE

With Strawberries

DOWN ISLAND KEY LIME PIE

Topped with Whip Cream and Kiwi Coulis

NEW YORK CHEESECAKE

With Raspberry Coulis

RED VELVET CAKE

Moist Cake with Butter Cream Frosting

BOURBON PECAN PIE

With Whipped Cream

***WHITE AND DARK
CHOCOLATE MOUSSE***

In Light Pastry Cups

***CHOCOLATE TRUFFLE
MOUSSE CAKE***

Chocolate Mousse Layered Between
Soft Chocolate Cake

***CARAMEL CUSTARD WITH
FRESH SEASONAL BERRIES***

Fresh Berries over Light Custard
Laced with Caramel

TURTLE CHEESECAKE

Drizzled with Chocolate Sauce



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LUNCH: BUFFETS

THE SALAD BAR

Chef's Soup of The Day

Assortment of Seasonal Sliced Fresh Fruits and Berries

Salad with Ham, Turkey, Provolone, Tomatoes, Olives
and Julienne Carrots
Olive Oil Vinaigrette, Ranch and Blue Cheese

Pasta Salad

Sliced Tomato, Cucumber and Onion Salad

Carrot-Raisin Salad

Please Choose Two Additional of Your Favorites Below

Cashew Shrimp Salad
Island Chicken Salad
Caesar Salad

Prosciutto, Mozzarella and Tomato with Fresh Basil
Tuna Salad

Assorted Breads, Rolls, Croissants and Bread Sticks

Selection of Cookies, Brownies and Blondie's

Fresh Brewed Coffee
Regular and Decaffeinated
A Selection of Teas

\$24.00

(Minimum of 25 Guests)

TASTE OF THE SOUTH

Tossed Garden Greens with Tomatoes, Cucumbers,
Olives, Carrots, and Crumbled Blue Cheese
Assorted Dressings

Red Onion and Olive Salad
Pasta Salad with Grape Tomato and
White Balsamic Vinaigrette

Fresh Sliced Fruit and Berries

From The Kettle

Chef's Soup of The day

Selection of Entrees (Choose Two)

Seared Grouper with Chive Butter Cream
BBQ Baby Back Ribs
BBQ Chicken
Crispy Southern Fried Chicken

Served With

Country Mashed Potatoes with Gravy
Collard Greens Simmered with Ham Hocks
Roasted Corn

Baked Cornbread, Biscuits, Ciabatta Rolls

Pastry Chef's Selection of
Pecan Pie, Red Velvet Cake and Pastries

Fresh Brewed Coffee
Regular and Decaffeinated
A Selection of Teas

\$32.00 Per Person

(Minimum of 25 Guests)

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LUNCH: BUFFETS CONTINUED...

THE DELI BUFFET

Chef's Soup of the Day
Mixed Greens Salad with Toppings

Sliced Smoked Turkey, Ham, Capicola, Roast Beef
and Genoa Salami
Sliced Swiss, American, Cheddar and Provolone Cheeses
Tomato, Onion, Pickle, Lettuce, Olives and Pepperoncini

Coleslaw
Potato Salad
Pasta Salad
Chipotle Chicken Salad

Assorted Breads and Rolls

Mayonnaise, Mustard, Horseradish and Ketchup

Assorted Pastries, Cakes and Confections

Fresh Brewed Coffee
Regular and Decaffeinated
A Selection of Teas
\$25.00 Per Person
(Minimum of 25 Guests)

THE GAMEDAY BUFFET

Sweet Potato Salad
Macaroni Salad
Coleslaw

Romaine and Iceberg Salad
Assorted Dressings

Chips and Salsa

Rotisserie Chicken
Hot Wings
Grid Iron Burgers and Hot Dogs

Sweet Buttered Corn On the Cob
Baked Potato Bar to Include:
Bacon, Cheddar Cheese, Sour Cream, Chives,
Green Onions and Butter

Tomato, Onion, Lettuce, Pickle, Olives and Pepperoncini

Mayonnaise, Mustard, Relish and Hot Sauce
Assorted Breads and Rolls
Assorted Pies, Cakes and Pastries

Fresh Brewed Coffee
Regular and Decaffeinated
A Selection of Teas
\$29.00 Per Person
(Minimum of 25 Guests)

All prices are subject to a 21% service charge & 6% sales tax.

LUNCH: BUFFETS CONTINUED...

THE TACO BAR

Southwestern Caesar Salad
Black Bean and Corn Relish

Build Your own Tacos and Fajitas with
Tequila and Lime Marinated Chicken
Seasoned Ground Beef
Marinated Flank Steak

Spanish Rice
Refried Beans

Shredded Cheese, Lettuce, Tomato, Sour Cream,
Olives, Salsa and Guacamole

Warm Flour Tortillas

Cinnamon Churros
Deep Fried Cheesecake

Fresh Brewed Coffee
Regular and Decaffeinated
A Selection of Teas

\$28.00 Per Person
(Minimum of 25 Guests)



All prices are subject to a 21% service charge & 6% sales tax.

DINNER: FIRST COURSE SELECTIONS

Dinner Entrée's Include Your Choice of Salad and Dessert, Chef's Choice of Starch and Vegetable
Warm Rolls with Butter
Fresh Brewed Regular and Decaffeinated Coffee
A Selection of Teas

FIRST COURSE

(Please Choose One)

TRADITIONAL CAESAR

Crisp Romaine Leaves, Garlic
Croutons and Fresh Parmesan with
Classic Caesar Dressing

HILTON HOUSE SALAD

Endive, Gorgonzola, Spiced
Walnuts, Capers, Grape Tomatoes
and Mango Vinaigrette

WOODLAND GREENS SALAD

Greens, Cucumber, Tomato and
Assorted Dressings

GREEK SALAD

Iceberg and Romaine with
Diced Tomatoes, Red Onions,
Cucumbers, Kalamata Olives,
Pepperoncini, Feta Cheese
and Lemon. Served with
Dijon Vinaigrette



FIRST COURSE

ADDITIONS

(Please Choose One)

SHERRY SHE CRAB BISQUE

Sherry, Lump Crab and
Fresh Chives
\$8.00 Per Person

LUMP CRAB CAKE

With Jicama and Orange Slaw
\$8.00 Per Person

VEGETABLE TART

Chipotle Cream
\$6.00 Per Person

MARINATED OVEN ROASTED SHRIMP

Served Cold
With Micro Greens and Chive Oil
\$8.00 Per Person

WILD MUSHROOM TART

Served Cold
With Frisse and Balsamic Reduction
\$7.00 Per Person

All prices are subject to a 21% service charge & 6% sales tax.

DINNER: ENTRÉE SELECTIONS

(Choice of Two and One Vegetarian Option)

**PONZU MARINATED GRILLED
CHICKEN BREAST**

Basmati Rice with Egg and Scallions
Baby Bok Choy, Carrots and Snow Peas
Topped with Peanut Sauce
\$29.00 Per Person

**DUO OF MUSTARD RUBBED
FILET OF BEEF AND
JUMBO SHRIMP**

Red Wine and Garlic Butter Sauces
\$44.00 Per Person

GRILLED FILET OF SALMON
Chipotle Chili and Honey Glaze
\$39.00 Per Person

PAN SEARED FARM RAISED TILAPIA
Cilantro, Lime and Melon relish
\$39.00 Per Person

CHICKEN WRAPPED IN PASTRY
Mushroom Duxelles and Marsala Glaze
\$30.00 Per Person

GRILLED FRENCH CUT CHICKEN
With Mango and Papaya Salsa
\$31.00 Per Person

GRILLED FILET OF BEEF
Topped with Wild Mushroom Ragout
\$44.00 Per Person

NEW YORK STRIP
Soy, Caramelized Onions and
Portobello Mushroom
\$41.00 Per Person

ROAST PRIME RIB
Horseradish Cream and Jus Lie
\$42.00 Per Person
(Minimum of 15 people)



**GRILLED PETITE
FILET MIGNON AND
SEARED CRAB CAKE**
Cabernet Glaze and Classic
Remoulade
\$43.00 Per Person

**SEARED FLORIDA GROUPER TOPPED
WITH CRAB IMPERIAL**
With Sauce Buerre Blanc
\$42.00 Per Person

DOUBLE THICK PORK CHOP
With Port Wine Sauce and Caramelized Onions
\$34.00 Per Person

BAKED VEGETABLE LASAGNA ROLL
Roasted Vegetables, Marinara and Garlic Cream
\$29.00 Per Person

**PORTOBELLO AND CAMELIZED
ONION STRUDEL**
With Artichoke Hearts, Baked in Puff Pastry and
Topped With Vanilla Bean Butter Sauce
\$28.00 Per Person

**EGGPLANT AND POTATO
CANNELLONI**
Served with Roasted Red Peppers and
Steamed Asparagus
\$26.00 Per person

**PROVOLONE AND SUNDRIED
TOMATO RAVIOLI**
With Fresh Basil
\$26.00 Per Person

If More Than One Entrée Is Selected, The Highest Priced Item Will Prevail Over All Entrées.
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DINNER: BUFFET SELECTIONS

All Dinner Buffets Include Warm Rolls and Butter, Fresh Brewed Regular and Decaffeinated Coffee and a Selection of Teas
(Minimum of 25 Guests)

ORANGE AND BLUE BUFFET

Chef's Soup of The day

Gator Greens Salad with Toppings
Assorted Dressings

Boneless Breast of Chicken with Mushroom Cream Sauce
Marinated and Grilled Chef's Selection of Seafood with
Champagne Butter Sauce and Tropical Fruit Salsa

Roasted Red Potatoes
"Swamp" Greens

Pastry table
\$38.00 Per Person

ORIENT EXPRESS

Hot and Sour Egg Drop Soup

Baby Greens in Sesame Vinaigrette with
Mandarin Oranges, Cashews and Wontons
Szechwan Shrimp Salad

Pot Stickers with Plum Sauce
Sushi Display (3 Pieces per Person)

Steak Kew
Chicken in Hot Garlic and Chili Sauce

Vegetable Fried Rice
Lo Mien
Stir Fry Vegetables

Hoisin and Soy Sauces, Spicy Mustard

Pastry Table and Fortune Cookies
\$40.00 per Person

BOURBON STREET

Seafood Gumbo

Spinach Salad with Blue Cheese and Vinaigrette
Sweet Tomatoes and Red Onion

Chicken Étouffé
Blackened Creole Snapper
Jambalaya

Red Beans and Rice
Fried okra

Whiskey and White Chocolate Bread Pudding
Bourbon Pecan Pie
\$43.00 Per Person

THE GRADUATE

Woodland Greens with Toppings
Assorted Dressings

Display of Assorted Sausages, Marinated Artichokes,
Olives, Mushrooms and Peppers
Imported and Domestic Cheese Display
Fresh Sliced Fruit

Stuffed Chicken with Feta Dressing and
A Sweet Cream Red Pepper Sauce
Pesto Marinated Seared Salmon with
Tomato Concassé

Roasted Garlic Mashed Potatoes
Sautéed Green Beans Amandine

Chef's Selection of Cakes, Pies and Mousse
\$38.00 Per Person

All prices are subject to a 21% service charge & 6% sales tax.

DINNER: BUFFET SELECTIONS CONTINUED...

CIA CUCINA

Greek Salad
Pasta Salad

Foccacia, Ciabatta and Garlic Bread

(Please Choose One)

Vegetarian Five Cheese Lasagna **or**
Meat Lasagna

Chicken Vesuvio
Fettuccine Puttanesca

Rosemary Roasted Potatoes
Grilled Mediterranean Vegetables

Fresh Parmesan, Asiago and Gorgonzola Cheeses

Tiramisu
Cannoli
Espresso Cheesecake
\$39.00 Per Person

THE 2-BITS BUFFET

Baked Potato Soup

Iceberg Salad with toppings
Coleslaw
Potato Salad
Pasta Salad

Rotisserie Chicken
Sirloin Steak with "Gator" Gravy
Baked Potato Bar to Include:
Bacon, Cheddar Cheese, Sour Cream,
Chives, Green Onions and Butter
Sweet Buttered Corn on the Cob

Assorted Cookies and Brownies
\$37.00 Per Person



All prices are subject to a 21% service charge & 6% sales tax.

DINNER: DESSERTS

Available at an Additional \$2.25 Per Person

24 CARROT CAKE

With Rich Cream Icing and Caramel Sauce

GERMAN CHOCOLATE CAKE

With Strawberries

DOWN ISLAND KEY LIME PIE

Topped with Whip Cream and Kiwi Coulis

NEW YORK CHEESECAKE

With Raspberry Coulis

RED VELVET CAKE

Moist Cake with Butter Cream Frosting

BOURBON PECAN PIE

With Whipped Cream

**WHITE AND DARK
CHOCOLATE MOUSSE**

In Light Pastry Cups

**CHOCOLATE TRUFFLE
MOUSSE CAKE**

Chocolate Mousse Layered Between
Soft Chocolate Cake

**CARAMEL CUSTARD WITH
FRESH SEASONAL BERRIES**

Fresh Berries over Light Custard
Laced with Caramel

TURTLE CHEESECAKE

Drizzled with Chocolate Sauce



All prices are subject to a 21% service charge & 6% sales tax.

RECEPTIONS: COLD HORS D'OEUVRES

(Prices Are Per 100 Pieces)
Minimum Order of 100 Pieces

HONEY HAM MOUSSE

On Miniature Biscuits
\$325.00

ROASTED TOMATO AND CHÈVRE CHEESE

With Crisp Herb Crostini
\$325.00

ASSORTED SUSHI ROLLS

Spicy Tuna, California and Salmon with
Soy Sauce, Wasabi and Pickled Ginger
\$395.00

SALAMI CORONETS

Stuffed with Herb Cheese
\$285.00

MINI BEEF TENDERLOIN

Topped with Garlic oil
Atop Crisp Herb Crostini
\$375.00

SHRIMP CANAPES

Assorted Toppings
\$375.00



FINGER SANDWICHES

Variety of Chef's Selection
\$400.00

SHRIMP COCKTAIL

Poached in Old Bay with
Cocktail Sauce
\$400.00

BRIE CHEESE ON BAGUETTE ROUNDS

With Fresh Berries
\$350.00

ASPARAGUS WRAPPED PROSCIUTTO

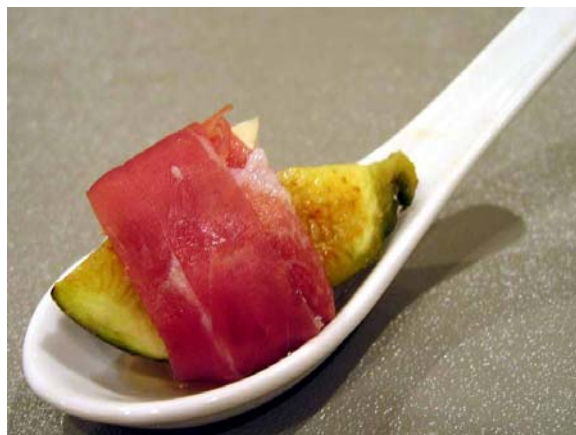
Drizzled with Garlic Oil
\$400.00

BELGIAN ENDIVE WITH WHIPPED ROQUEFORT

Toasted Walnuts
\$350.00

CRAB SALAD

With Flaky Tartlet Shell
\$400.00



All prices are subject to a 21% service charge & 6% sales tax.

RECEPTION: HOT HORS D' OEUUVRES

(Prices Are Per 100 Pieces)
Minimum Order of 100 Pieces

FRANKS IN PASTRY

All Beef with Spicy Mustard
\$225.00

SWEDISH MEATBALLS

Garnished with Green Onion
\$225.00

BBQ MEATBALLS

Sweet and Spicy
\$225.00

CRAB STUFFED MUSHROOMS

Herb and Cheese
\$260.00

MINI QUICHE

Assorted
\$300.00

**BUFFALO STYLE
CHICKEN WINGS**

With Bleu Cheese
\$300.00

BEEF BROCHETTE

Skewered with Peppers and Onions
\$310.00

CHICKEN SATAY

With Thai Peanut Sauce
\$310.00

BACON WRAPPED SCALLOPS

Sea Scallop and Smokehouse Bacon
\$340.00

CRAB CAKES

With Remoulade Sauce
\$385.00

MINI BEEF WELLINGTON

Mushroom Duxelles
\$375.00

CHICKEN QUESADILLA

Smoked Chicken, Cheese
and Spices
\$325.00

COCOUNT SHRIMP

With Mango Chutney
\$425.00

**SPICY BUFFALO STYLE
CHICKEN TENDERS**

With Bleu Cheese
\$275.00

SESAME CHICKEN TENDERS

With Plum Sauce
\$310.00

MINI CHICKEN CORDON BLEU

Gruyere Cheese and Ham
\$310.00

MINI VEGETABLE SPRINGROLLS

Teriyaki Dipping Sauce
\$310.00

CLASSIC SPANIKOPITA

Spinach in Phyllo
\$310.00

BRIE EN CROUTE

Mini Portions Wrapped in Pastry
\$260.00

COCONUT CHICKEN

With Mango Chutney
\$315.00

BEEF SATAY

Teriyaki Dipping Sauce
\$315.00

CHICKEN BROCHETTE

Skewered with Peppers and Onions
\$315.00

All prices are subject to a 21% service charge & 6% sales tax.

RECEPTIONS: COLD STATION

CHEESE DISPLAY

Selection of Domestic and
Imported Cheeses
Assorted Breads and Crackers
\$8.00 Per Person

SEASONAL FRUIT DISPLAY

With Berries and Fruit Yogurt Dip
\$7.00 Per Person

SMOKED SALMON

Capers, Onions, Chopped Egg
And Assorted Breads
\$8.00 Per Person
(Minimum 25 Guests)

ASSORTED SUSHI

Spicy Tuna, California and Salmon with
Soy Sauce, Wasabi and Pickled Ginger
\$14.00 Per Person
(Minimum of 3 Per Person)

BRUSCHETTA

Olive Tapenade, Hummus and
Classic Tomato
\$9.50 Per Person

SEASONAL VEGETABLE CRUDITES

Fresh Seasonal Vegetables with An Assortment of
Dips to Include Bleu Cheese and Ranch
\$8.00 Per Person

ANTIPASTO PLATTER

An Array of Sliced Pepperoni, Salami and Capicola,
Olives, Pepperoncini, Fresh Mozzarella
And Provolone
Marinated Mushrooms, Roasted Peppers
And Asparagus
Drizzled with Garlic Oil and Basil
Assorted Breads and Crackers
\$9.50 Per Person
(Minimum 25 Guests)



All prices are subject to a 21% service charge & 6% sales tax

RECEPTIONS: HOT SPECIALTIES

TACO BAR

Corn and Flour Taco Shells
Spicy Beef and Chicken
Guacamole, Shredded Cheese, Diced
Tomatoes, Shredded Lettuce, Onions,
Sour Cream, Salsa and Jalapeno Peppers
\$9.00 Per Person
(Minimum 50 Guests)

MASHED POTATO STATION

*Uniformed Attendants to Serve**

Whipped Yukon Gold and Sweet Potatoes
Assorted Toppings of Smokehouse Bacon,
Cheddar Cheese, Scallions, Whipped Butter,
Sour Cream, Brown Sugar and Cinnamon
Served in Stemmed Glasses
\$9.00 Per Person

WOK STIR-FRY STATION

*Uniformed Attendants to Serve**

Chicken, Beef, and Shrimp
Broccoli, Onions, Snow Peas, Red Peppers,
Carrots, Baby Corn and Bok Choy
Pickled Ginger, Soy and Teriyaki Sauces
Fortune Cookies
\$14.00 Per Person



BAKED BRIE

In pastry with Apples and Pecans
One Two-Pound Wheel
\$9.00 Per Person
(Minimum 30 Guests)

PASTA STATION

*Uniformed Attendants to Serve**

Chef's Selection of Pastas
Marinara, Pesto and Alfredo Sauces
Grilled Chicken and Shrimp
Broccoli, Sliced Mushrooms,
Garlic, Parmesan, Olive Oil,
Tomatoes and Black Olives
Garlic Bread
\$14.00 Per Person

CARVING BOARD

*Uniformed Attendants to Serve**

TENDERLOIN OF BEEF

Horseradish Sauce and Petite Rolls
\$350.00
(Serves 20 Guests)

STEAMSHIP ROUND OF BEEF

Served with Rosemary Jus,
Horseradish Sauce and Petite Rolls
\$595.00
(Serves Approximately 200 Guests)

TOP ROUND OF BEEF

Au Jus, Horseradish Sauce and Petite Rolls
\$395.00
(Serves Approximately 50 Guests)

OVEN ROASTED TURKEY BREAST

Cranberry Sauce and Petite Rolls
\$295.00
(Serves Approximately 30 Guests)

ROAST LOIN OF PORK

With Spicy Mango Chutney
\$275.00
(Serves Approximately 30 Guests)

BBQ GLAZED NEW YORK STRIP LOIN

Basted with Spicy BBQ Sauce
With Petite Rolls
\$375.00
(Serves Approximately 50 Guests)

SUGAR CURED HAM

With Petite Rolls, Mustard and Mayonnaise
\$325.00
(Serves Approximately 40 Guests)

*One uniformed Attendant (at \$75) will be provided per every 75 guests
All prices are subject to a 21% service charge & 6% sales tax

HORS D'OEUVRES PACKAGE

*25 Person Minimum
Served for a 2 hour Period*

THE FRESHMAN

SERVED HOT

Garlic Mushrooms
Franks En Croute
Swedish or BBQ Meatballs
Assorted Mini Quiche
Broccoli & Cheese Bites
Buffalo Chicken Wings

SERVED COLD

Deviled Eggs
Mini Deli Wraps

Select Domestic and Imported Cheese Display
Breads & Crackers

Seasonal Crudités Display
Ranch & Blue Cheese Dip

\$23.00 per Person

THE NATIONAL CHAMP

SERVED HOT

Coconut Chicken
Bacon wrapped Scallops
Mini Crab Cakes
Mini Beef Wellingtons
Mini Chicken Cordon Bleu
Smoked Chicken Quesadilla
Coconut Shrimp

SERVED COLD

Smoked Salmon Canapés
Chocolate Covered Strawberries
Executive Finger Sandwiches

BAKED BRIE

Filled with Apples, Almonds & Raspberry Sauce

\$46.00 per Person

THE VARSITY

SERVED HOT

Vegetable Spring Rolls
Crab & Herb Cheese Stuffed Mushrooms
Beef Stay with Dipping Sauce
Brie Cheese En Croute

SERVED COLD

Curried Chicken on Flat Bread
Goat Cheese & Roasted Tomato Crostini
Bruschetta with Tomatoes & Olive Relish
Shrimp Cocktail Canapés
Antipasto Skewers

SUSHI ROLLS

Japanese Sticky Rice
Pickled Ginger
Nori Wraps
Wasabi

VEGETABLE DISPLAY

Carrots, Celery, Zucchini, Yellow Squash, Cherry
Tomatoes & Mushrooms

\$34.00 per Person



All prices are subject to a 21% service charge & 6% sales tax

DESSERT STATIONS

VIENNESE STATION

An Assortment of Fresh Pastries, Mini Éclairs,
Truffles, Petite Fours, Mini Cakes and
Chocolate Dipped Strawberries

\$9.00 Per Person

(Minimum of 30 Guests)

CHOCOLATE FONDUE STATION

Dark and White Chocolate with Strawberries,
Lady Fingers, Pound Cake, Melon, Bananas,
Vanilla Wafers and Pretzels

\$7.00 Per Person

(Minimum of 30 Guests)

ICE CREAM BAR

Chocolate, Vanilla Bean and Strawberry Ice Cream,
Whipped Cream, Cherries, Rainbow Sprinkles,
Caramel Sauce, Chocolate Sauce, Hot Fudge,
Crushed Pineapple, Cookie Crumbles

\$7.00 Per Person

(Minimum of 30 Guests)

GOURMET COFFEE STATION

Fresh Brewed Coffee
Regular and Decaffeinated
Selection of Teas
Flavored Syrups, Whipped Cream, Chocolate
Shavings, Cinnamon, and Swizzle Sticks

\$6.00 Per Person

(Minimum of 30 Guests)

STARBUCKS GOURMET COFFEE STATION

Fresh Brewed Coffee
Regular and Decaffeinated
Selection of Teas
Flavored Syrups, Whipped Cream, Chocolate
Shavings, Cinnamon, and Swizzle Sticks

\$ 10.00 Per Person

(Minimum of 30 Guests)

All prices are subject to a 21% service charge & 6% sales tax

BEVERAGES: HOST BAR

CALL BRANDS

Jack Daniels, Canadian Club, Dewar's, Beefeater, Skyy Vodka,
Bacardi Silver Rum, and Cuervo Gold Tequila
\$7.95 Per Drink

A \$100.00 Bartender Fee Will Apply Per Bar

PREMIUM BRANDS

Johnnie Walker Black, Maker's Mark, Crown Royal,
Tanqueray, Ketel One Vodka, Bacardi Select Rum,
1800 Reposado Tequila, Korbel Brandy
\$8.95 Per Drink

WINE BY THE GLASS

Stone Cellars by Beringer
Cabernet Sauvignon, Chardonnay, White Zinfandel
\$6.00 Per Glass

PREMIUM WINES BY THE GLASS

Francis Coppola Cabernet Sauvignon, Beringer Founder's Estate
Chardonnay, Columbia Crest Grand Estate Merlot,
Beringer White Zinfandel
\$7.95 Per Glass

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, Coors Light,
O'Doul's (*Non-Alcoholic*)
\$6.00 Per Bottle

IMPORTED AND HANDCRAFTED BEERS

Heineken, Amstel Light, Corona and Sam Adams
\$6.50 Per Bottle

ASSORTED SOFT DRINKS AND SPRING WATER

\$3.50 Each

MINERAL WATER

\$4.00 Each

All prices are subject to a 21% service charge & 6% sales tax

BEVERAGES: CASH BAR

CALL BRANDS

Jack Daniels, Canadian Club, Dewar's, Beefeater, Skyy Vodka,
Bacardi Silver Rum, and Cuervo Gold Tequila

\$8.50 Per Drink

A \$100.00 Bartender Fee Will Apply Per Bar

PREMIUM BRANDS

Johnnie Walker Black, Maker's Mark, Crown Royal,
Tanqueray, Ketel One Vodka, Bacardi Select Rum,
1800 Reposado Tequila, Korbel Brandy

\$9.50 Per Drink

WINE BY THE GLASS

Stone Cellars by Beringer
Cabernet Sauvignon, Chardonnay, White Zinfandel

\$7.00 Per Glass

PREMIUM WINES BY THE GLASS

Francis Coppola Cabernet Sauvignon, Beringer Founder's Estate
Chardonnay, Columbia Crest Grand Estate Merlot,
Beringer White Zinfandel

\$8.50 Per Glass

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, Coors Light,
O'Doul's (*Non-Alcoholic*)

\$6.00 Per Bottle

IMPORTED AND HANDCRAFTED BEERS

Heineken, Amstel Light, Corona and Sam Adams

\$7.00 Per Bottle

ASSORTED SOFT DRINKS AND SPRING WATER

\$3.50 Each

MINERAL WATER

\$4.00 Each

All prices are subject to a 21% service charge & 6% sales tax

BEVERAGES: SPECIAL EVENT

A \$100.00 Bartender Fee Will Apply Per Bar

SPECIALTY STATIONS

Domestic Keg	\$350.00 and up
Imported Keg	\$475.00 and up
Fruit Punch	\$ 30.00 Per Gallon
Mimosas	\$120.00 Per Gallon
Champagne Sherbet Punch	\$ 90.00 Per Gallon
Red or White Sangria	\$140.00 Per Gallon

DOMESTIC BEER – HOUSE WINE – SODA & WATER BAR

Perrier, San Pellegrino, Evian	
Non-Alcoholic Beer	
Assorted Coca-Cola Soft Drinks	
1 st Hour	\$10.00 Per Person
2 nd Hour	\$7.50 Per Person
Additional Hours	\$7.50 Per Person

OPEN BARS

CALL BRAND SPIRITS, DOMESTIC AND IMPORTED BEERS, HOUSE WINES

1 st Hour	\$14.00 Per Person
2 nd Hour	\$10.50 Per Person
Additional Hours	\$10.50 Per Person

PREMIUM BRAND SPIRITS, DOMESTIC AND IMPORTED BEERS, PREMIUM WINES

1 st Hour	\$15.50 Per Person
2 nd Hour	\$12.50 Per Person
Additional Hours	\$12.50 Per Person

Above Hourly Bars do not Include Cordials

All prices are subject to a 21% service charge & 6% sales tax

WINE LIST

*The Sale and Service of Alcoholic Beverages is Regulated By the State of Florida. As a Licensee,
This Hotel is Responsible for the Administration of the Regulations. It is A Policy, Therefore,
Alcoholic Beverages Cannot Be Brought into The Hotel From the Outside.*

Sparkling Wines & Champagne

Segura Viudas Aria (Our House Selection)	\$26
Domaine Ste. Michelle Brut	\$45
Moet & Chandon Imperial	\$95

Light-Bodied White and Blush Wines, Lightly Sweet to almost Dry

White Zinfandel, Beringer Vineyards (Our House Selection)	\$28
Pinot Grigio, Ecco Domani	\$28
Sauvignon Blanc, Sterling	\$25
Sauvignon Blanc, New Harbor	\$24
Riesling, Markus Molitor	\$46

Medium to Full-Bodied, Drier White Wines

Chardonnay, Stone Cellars By Beringer (Our House Selection)	\$25
Chardonnay, A by Acacia	\$28
Chardonnay, Beringer Founder's Estate	\$27
Chardonnay, Kendall-Jackson Vintner's Reserve	\$39

Light to Medium-Bodied, Fruiter Red Wines

Pinot Noir, R. Mondavi	\$48
Pinot Noir, A by Acacia	\$25
Pinot Noir, Echelon	\$26

Medium to Full-Bodied Red Wines

Merlot, Stone Cellars By Beringer (Our House Selection)	\$25
Merlot, Columbia Crest Grand Estate	\$30
Malbec, Tarrazas De Los Andes	\$24
Shiraz, Penfolds Thomas Hyland	\$35
Merlot, Rutherford Hill	\$60
Meritage, Sterling, Vintner's Collection	\$23
Cabernet Sauvignon, Newton	\$26
Cabernet Sauvignon, Stone Cellars By Beringer (Our House Selection)	\$25
Claret, Francis Coppola Diamond Estate	\$45

All prices are subject to a 21% service charge & 6% sales tax

BANQUET & CATERING POLICIES

Hilton events are distinguished for their beautiful elegance and uncompromised attention to detail. You will find our professional staff to be exceptionally accommodating and dedicated to your group. Allow us to make your event special, memorable and perfect.

In the following pages, we provide a variety of delightful menu suggestions for all occasions-from sumptuous buffets, to elegant formal dinners or casual luncheons.

If you wish to personalize an event with special menus, our staff is available to work with you to explore and develop creative planning options.

Best of all, once plans are made, you are free to relax and enjoy yourself, confident in the knowledge that the finest detail will be implemented to surpass your highest expectations without your further involvement.

Please note that all menu selections must be made at least 30 days prior to the arrival date. In the event that menu choices are not determined 72 hours before the event, the menu will be the Chef's choice. All prices are per person. All food and beverage must be provided by the Hilton University of Florida Hotel & Conference Center. Food and beverage prices are subject to change and will be confirmed 30 days prior to your function.

Food Service

The Hilton University of Florida Conference Center Gainesville is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served.

Beverage Service

The sale and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

Function Room Assignments

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

Guarantees

A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guaranteed number for groups below 400 people and 3% for groups of 400 and above.

BANQUET & CATERING POLICIES CONT'D

Entrée Selection

In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. There may be an additional charge for this service. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

Menu Pricing

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.

Audio-Visual Equipment

We will be pleased to arrange for any audio-visual requirements for your event.

Billing

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), direct billing (subject to approval) or completed credit card authorization form.

Security

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event.

Decorations

Your catering contact will be happy to assist you with arranging freshly cut flowers, centerpieces, ice carvings, themed décor, etc. The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device.

Split Entrée Fee

When more than one entrée is selected, the price of the most expensive entrée will apply to both selections.

Buffets

Buffet service is limited to a two hour maximum. Buffet duration can be extended upon request and will include a \$250 replenishment fee for each additional hour.

Service Charge & Tax

21% Service charge and 6% sales tax will be added to all event related charges.