

## The Ceremony

“I do” – possibly the two most important words you will vow in your life. Your family and friends will gather to witness your commitment on our white sugar sand beach with gentle gulf breezes and the perfect sunset backdrop.

Designated Beach Location  
Indoor back up location, guaranteed  
“Day-Of” Wedding Coordinator  
Officiant – personalized ceremony and music  
White Wedding Chairs  
Rehearsal and Ceremony  
Complimentary one-night stay for your wedding night\*  
**\$1,500 up to 75 guests**  
**\$1,800 over 75 guests**

### Enhancements

|  |             |
|--|-------------|
| Cucumber Water.....                        | \$25/gallon |
| Citrus Water (orange, lemon or lime).....  | \$25/gallon |
| Key Lime Punch.....                        | \$35/gallon |
| Wedding Arch (white, cedar or bamboo)..... | \$100       |
| Arch Fabric (colors available).....        | \$15        |

\*complimentary one-night stay is for the bride and groom only  
and may be used in combination with an extended stay based on availability

Your wedding ceremony must take place in conjunction with a wedding reception\* on one of our picturesque outdoor decks or inside one of our beautifully appointed ballrooms.

The Hilton recommends that you hire professionals for all of your wedding services. The photography, floral arrangements and entertainment will have great impact on your event and enhance the memories you will cherish forever. We offer a comprehensive list of preferred service providers to all of our confirmed couples.

\*Reception is equal to one of our wedding reception packages; starting at \$110 per person

Hilton Clearwater Beach  
all prices subject to 21% service charge and 7% sales tax  
menu items and prices subject to change without notice

### The Reception

Whether you are outdoors on one of our Gulf front wood decks, inside our elegant ballroom, or prefer an indoor/outdoor option, we will bring your vision of the perfect wedding day to life!

### The Package

- 4 hours Open Bar
- Hors d'oeuvre Selection
- Dinner Menu
- Champagne Toast
- Wedding Cake\*
- Event location for up to 4 hours  
(indoor backup included if primary location is outdoors)

### The Bar

|                          |                    |                            |
|--------------------------|--------------------|----------------------------|
| Tier 1 Liquor Brands:    | Canyon Road Wines: | Domestic & Imported Beers: |
| Smirnoff Vodka           | Cabernet Sauvignon | Budweiser                  |
| Seagram's Gin            | Chardonnay         | Bud Light                  |
| Myers Platinum White Rum | Merlot             | Miller Lite                |
| Sauza Gold Tequila       | Sauvignon Blanc    | Coors Light                |
| Jim Beam Bourbon         | White Zinfandel    | Corona Extra               |
| Canadian Club Whiskey    | House Champagne    | Heineken Lager             |
| J&B Scotch               |                    |                            |

### Enhancements

|  |                 |
|--|-----------------|
| Upgrade to Tier 2 Bar Package (4 hours)..... | \$ 8/per person |
| Add a Specialty Cocktail.....starting .....  | \$ 9/drink      |
| Frozen "Beach" tails.....                    | \$10/drink      |

### The Hors d'oeuvres (select any combination of 5)

|                          |                                |                           |
|--------------------------|--------------------------------|---------------------------|
| Displays:                | Hot Hors d'oeuvres:            | Cold Hors d'oeuvres:      |
| Elaborate Cheese Montage | Crisp Phyllo with Spinach &    | Curried Chicken Salad     |
| Bruschetta Station       | Boursin                        | Fresh Tomato Bruschetta   |
| Fresh Fruit Fondue       | Chicken Sate with Peanut Sauce | Strawberries with Boursin |
| Vegetable Crudit         | Coconut Shrimp                 | Crab Salad Bouch e        |
|                          | Franks in a Blanket            | Mozzarella & Prosciutto   |
|                          | Beef & Pineapple Brochette     |                           |
|                          | Stuffed Mushroom Caps          |                           |

### The Menu

|                          |                  |
|--------------------------|------------------|
| Honeymoon Island, Buffet | \$140 per person |
| Anclote Key, Plated*     | \$120 per person |
| Shell Island, Buffet     | \$130 per person |
| Egmont Key, Plated*      | \$110 per person |
| Florida Keys, Stations   | \$160 per person |

\*tableside ordering available for up to 3 entrees at additional \$15 per person; Palm menu card and fresh citrus intermezzo included.

Hilton Clearwater Beach

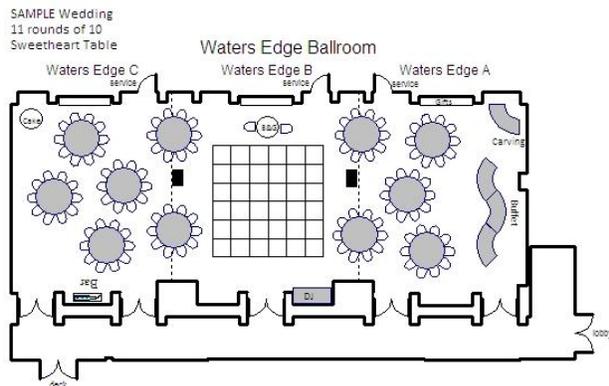
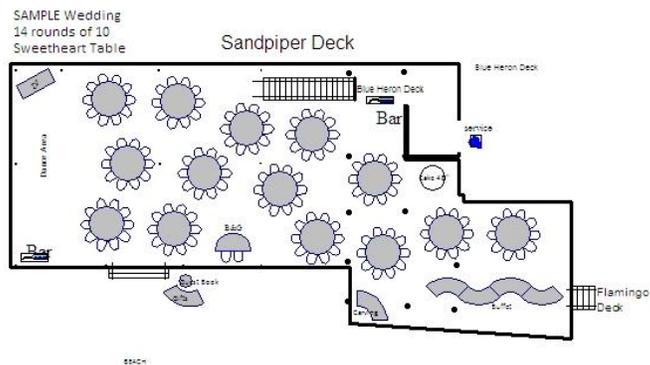
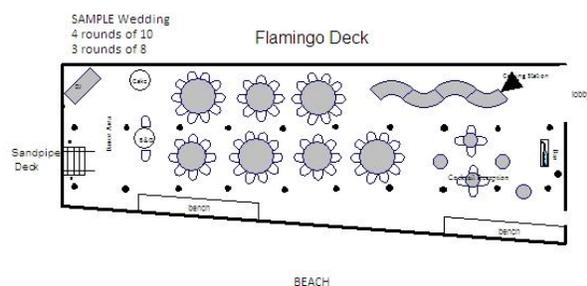
all prices subject to 21% service charge and 7% sales tax  
menu items and prices subject to change without notice

## The Details

Our beach front decks and Water's Edge Ballroom are premiere locations and in demand year round. The following chart is a guideline to assist you in finding the perfect location for your wedding reception. Provided you meet or exceed the minimum number of guests required and choose one of our wedding packages, use of the space is complimentary.

| Location              | Minimum number of guests | Maximum number of guests |
|-----------------------|--------------------------|--------------------------|
| Flamingo Deck         | 40                       | 75                       |
| Sandpiper Deck        | 75                       | 150                      |
| Water's Edge Ballroom | 85                       | 120                      |

Each and every event is unique depending on the design of the seating, the menu and the number of guests. A custom diagram will be provided to help you bring your vision of the perfect wedding reception to life. Below are examples of setups for each featuring maximum seating with a buffet dinner and an area for dancing.



Hilton Clearwater Beach  
all prices subject to 21% service charge and 7% sales tax  
menu items and prices subject to change without notice

**Egmont Key**

**\$110 per person**

2 course service; select one salad and one or two entrées\*

all entrées served with market fresh vegetables of the season unless otherwise stated, our signature combination of savory rolls & butter and coffee, decaffeinated coffee, tea

Field Greens, Pear and Gorgonzola  
Vine-ripened tomatoes, Concord grapes, olive oil vinaigrette

Iceberg Wedge Salad  
Vine Ripened Tomatoes, Applewood-Smoked Bacon, Blackened Egg  
Blue Cheese Dressing

Baby Spinach Salad  
candied pecans, herb croutons, julienne carrots, cucumbers, pumpkin seeds  
herb-crusted goat cheese, balsamic vinaigrette



Jerk Pork Loin with Mango Salsa  
traditional island marinade, oven roasted  
sweet potato mash

Piña Colada Chicken  
grilled breast of chicken with pineapple coconut glaze  
red bean soffrito, yellow rice

Grilled Top Loin Steak  
pan-seared plum tomatoes & red onions, toasted cumin, aged red wine vinegar  
roasted fingerling potatoes

Pan Roasted Snapper with Dill, Coriander and Mustard Seed Rub  
fried green tomatoes, crispy Tasso, country rémoulade  
jasmine rice blend

\*you may choose a third entrée at additional \$10 per person;  
place cards with entrée selection are required for each guest

Hilton Clearwater Beach

all prices subject to 21% service charge and 7% sales tax  
menu items and prices subject to change without notice

**Anclote Key**

**\$120 per person**

3 course service; select one soup, one salad and one or two entrées\*

all entrées are served with market fresh vegetables of the season unless otherwise stated, our signature combination of savory rolls & butter and coffee, decaffeinated coffee, tea

Chilled Gazpacho with Florida Pink Shrimp

Conch Chowder

creamy corn chowder with bits of Florida conch

Cuban-style Black Bean Soup

chorizo, garlic rice, cilantro jalapeño cream



Classic Caesar Salad

hearts of romaine, drizzled with creamy Caesar dressing, parmesan & croutons

Suncoast Foliage Salad

hand-picked Florida field greens, Belgian endive, tomatoes, cucumber curls, shredded carrots, pomegranate vinaigrette

Baby Spinach Salad

fresh baby spinach, candied pecans, orange slices, bacon crumbles, balsamic vinaigrette



Chicken En Croûte

boneless chicken breast stuffed with wild mushrooms, wrapped in puff pastry and baked to golden brown, stuffed mushroom cap with spinach & Boursin cheese, chicken demi and au gratin potato

Seared Bistro Tender Steak

hand sliced, oven roasted, 6oz tender beef  
mushroom demi and garlic mashed potatoes

Apple-glazed Pork Loin

roasted and hand sliced  
sweet potato mash with smoked bacon

Crusted Atlantic Salmon

rolled in lemongrass-panko mixture and baked  
served on jasmine rice blend with lemongrass beurre blanc

\*you may choose a third entrée at additional \$10 per person;  
place cards with entrée selection are required for each guest

Hilton Clearwater Beach

all prices subject to 21% service charge and 7% sales tax  
menu items and prices subject to change without notice

## Shell Island

**\$130 per person**

a casual buffet featuring southern specialties served with our signature combination of savory rolls & butter coffee, decaffeinated coffee, tea

Peel and Eat Shrimp  
garlic aioli and cocktail sauce

Cuban-style Black Bean Soup or Chilled Gazpacho



Fresh Market Salad Bar  
Florida spring mix greens, romaine and chopped baby iceberg with assorted toppings of seasonal vegetables, mushrooms, cucumbers, carrots and tomatoes – choice of dressings

Traditional Southern Potato Salad  
with sweet relish and boiled eggs



Low Country Chicken Pilau  
Classic Chicken Casserole with Shredded Chicken mixed with Vegetables in rich Tomato Broth

Lobster and Scallops Savannah Style  
Pan-seared Lobster and Scallops in a rich Mushroom-Sherry Cream Sauce  
pappardelle noodles

Roasted Pork with Port Sauce  
roasted Loin of Pork with Rosemary, Garlic and Orange Peel Crust  
served with Aged Port Pork Demi Glacé



Red Beans & Rice  
Roasted Sweet Potatoes  
Market Fresh Vegetables

Hilton Clearwater Beach

all prices subject to 21% service charge and 7% sales tax  
menu items and prices subject to change without notice

021513

## Honeymoon Island

\$140 per person

a buffet featuring local flavors and ingredients served with our signature combination of savory rolls and butter and coffee, decaffeinated coffee, tea

Peel-n-Eat Shrimp, Oysters on the Half Shell and Steamed Mussels  
red pepper aioli and cocktail sauce

Smoked Local Fish Spread  
served with crisp celery, crackers and crostini



Classic Caesar Salad with Croutons, Parmesan  
Iceberg Lettuce, Arugula, vine-ripened Tomatoes, applewood-smoked Bacon, Cranberries,  
candied Pecans, Champagne Vinaigrette

Marinated Artichokes, Feta Cheese, Tomatoes, Olives and Fingerling Potato Salad



Whole Roasted Grouper \*  
roasted in citrus-chili flavors, served with Thai-chili sauce

Jerk-seasoned Prime Rib of Beef\*  
Served with citrus cream and jalapeño cilantro sauce

Floribbean Chicken  
grilled breast of chicken with pineapple coconut glaze



Jasmine Rice Blend  
split baby chickpeas, Daikon radish seeds, seasoned with ginger & lemon

Roasted Fingerling Potatoes  
sea salt, fresh cracked pepper, butter and cilantro

Market Fresh Vegetables

\*requires 1 chef/attendant per 75 guests, \$125 per chef/attendant

Hilton Clearwater Beach

all prices subject to 21% service charge and 7% sales tax  
menu items and prices subject to change without notice

## Florida Keys

\$160 per person

Salad & Dessert stations included on all menus, in addition you select 2 starch and 1 protein station; additional stations may be added at an additional \$12 per person

### Salad

*tossed to order with market fresh ingredients*

Summer Greens & Citrus  
Classic Caesar  
Assorted Rolls

### Dessert

One-Bite Desserts

assorted miniature desserts featuring fresh fruit,  
citrus, nut and chocolate selections

### STARCH

#### Pasta, Pasta

Bowtie & Tri-color Tortellini  
Crushed Tomato & Basil Sauce,  
Choose Pesto or Bolognese  
mushrooms, peppers, onions and  
parmesan  
garlic bread, focaccia and  
breadsticks

#### Mac & Cheese Martini

Tiny Sea Shell Pasta  
Classic Cheddar  
Creamy Gorgonzola  
bacon crumbles, chives, sautéed  
mushrooms,  
spicy sausage and  
garlic baby shrimp

#### Mashed Potato Martini

Yukon Gold & Sweet Potatoes  
with caramelized Vidalia onion,  
sautéed mushrooms, bacon  
crumbles, garlic baby shrimp,  
cheddar cheese, brown sugar,  
whipped butter and fresh herbs

### PROTEIN\*

#### Carving

Roasted Steamship of Beef  
horseradish and mustard  
slider rolls

#### Carving

Roasted Pork Loin  
sweet chili sauce,  
hot mustard  
slider rolls

#### Carving

Roasted Breast of Turkey  
cranberry aioli,  
honey mustard, Madeira sauce,  
corn bread stuffing

#### Shrimp & Grits

Sautéed Shrimp  
Cheesy Ground Grits  
toppings of diced tomatoes,  
chives, bacon, hot sauce,  
grated cheddar cheese

#### Stir Fry

Marinated Beef, Chicken  
& Bay Scallops  
fresh vegetables, steamed rice  
and vegetable fried rice

#### Paella

Shrimp, Chicken, Clams &  
Mussels, Chorizo  
mixed with yellow rice,  
to order

Add \$20 per person

### Sushi

Spicy Tuna Roll, California Roll  
Tampa Roll, Crunchy Shrimp Tempura Roll  
Signature Roll  
*8 pieces per person*  
served with ponzu, soy, sriracha and sweet chili sauces,  
pickled ginger and wasabi

### Seafood Raw Bar

Gulf Shrimp, Oysters on the Half Shell, Crab Claws,  
Marinated Mussels & Clams  
spicy cocktail sauce, rémoulade and lemon wedges

Each station is designed as an Action Station

\*1 chef/attendant required for every 75 guests, \$125 per chef/attendant

Hilton Clearwater Beach

all prices subject to 21% service charge and 7% sales tax  
menu items and prices subject to change without notice

## **The Ultimate Destination Wedding**

This package is designed for the couple that wants it all. In addition to the reception package, the bride & groom will enjoy the following amenities which are sure to create memories of a lifetime. From arrival to departure, we have thought of everything.

### **Arrival Day**

*Complimentary Welcome Frozen "Beach"tail*

*Early Check-in (12:00 noon or later)*

*Romantic Sunset Picnic on the Beach in your own private cabana*

### **Day Before the Big Day**

*Breakfast in Reflections Restaurant*

*Couples Massage or Waverunner Rental (1 hour)*

*Full day Beach Club Package (cabana, umbrella, 2 beach chairs)*

*Ceremony Rehearsal (early evening)*

*Rehearsal Dinner Buffet*

### **BIG Day**

*Breakfast at your leisure*

*Bridesmaids Luncheon*

*Groomsmen Break*

*Ceremony on the Beach*

*Wedding Reception*

### **Day After the Big Day**

*Breakfast in Bed with Mimosas or Bloody Mary's*

*Town Car Service to the Airport*

**\$275 per person**

minimum of 20 guests including bride and groom

*\*services in italics are exclusive to the bride and groom*

Hilton Clearwater Beach

all prices subject to 21% service charge and 7% sales tax  
menu items and prices subject to change without notice

021513

## The Rehearsal Dinner

After walking through the steps you will take together, the excitement builds. Your family and friends have traveled to this beautiful destination...just for you. What better way to kick off the festivities than a party on the beach! We offer a variety of rehearsal dinner options from a casual beach barbecue to an elegant dinner in a private room.

### Beachcomber Dinner Buffet

Mixed Green Salad  
Cole Slaw  
Red Bliss Potato Salad  
  
Northern Baked Beans  
Corn on the Cob

Grilled St. Louis style Ribs  
Barbecue Chicken Quarters  
Grilled Hamburgers  
Hot Dogs  
Cheese, Condiments & Rolls

**\$42 per person**  
  
Hot Fruit Cobbler  
Freshly Baked Cookies  
  
Iced Tea & Lemonade  
Regular & Decaf Coffee

### Taste of the Tropics Dinner Buffet

West Indies Conch Chowder  
Fresh Garden Salad  
Caesar Salad  
Caribbean Vegetable Slaw  
  
3 Cheese Macaroni Pie  
Roasted Root Vegetables  
and Potatoes

Achiote-rubbed Pork Loin,  
rum barbecue sauce  
  
St. Lucian Jerk-spiced Chicken,  
spicy mango salsa  
  
Grilled Mahi-Mahi,  
papaya & pineapple salsa

**\$54 per person**  
  
Coconut Bread Pudding  
Mango Mousse  
Chocolate Rum Pecan Pie  
Caramelized Bananas  
  
Iced Tea & Lemonade  
Regular & Decaf Coffee

### Clearwater Beach Dinner

choice of one  
  
Suncoast Foliage Salad  
hand-picked Florida field greens,  
Belgian endive, tomatoes,  
cucumber curls, shredded carrots,  
pomegranate vinaigrette  
  
Classic Caesar Salad  
shaved parmesan,  
crunchy croutons

choice of one  
  
Citrus Herb Roasted Chicken  
with basil beurre blanc  
tuxedo orzo pasta  
market fresh vegetables  
  
Bistro Tender Steak  
6oz tender beef roasted to perfection, hand  
sliced,  
served with mushroom demi  
garlic mashed potatoes  
market fresh vegetables  
  
Grilled Atlantic Salmon  
with pico de gallo mango salsa  
saffron risotto  
market fresh vegetables

**\$45 per person**  
  
choice of one  
  
Raspberry Key Lime Pie  
  
Crème Brûlée Cheesecake  
  
Hazelnut Cappuccino Tart

### Fire Package

Fire Pits (1 per 25 guests) with 5 Adirondack chairs in the sand  
Tiki Torches (5)

**\$250**

Hilton Clearwater Beach  
all prices subject to 21% service charge and 7% sales tax  
menu items and prices subject to change without notice

## The Farewell Brunch

\$42 per person

Nobody wants it to end - so why not have a brunch before they all head back home and you and your new spouse embark on your fabulous life together.

Seasonal Fruit Display  
Display of Imported & Domestic Cheeses  
Assortment of Pastries, Croissants, Muffins and Breads

### choose one

Smoked Salmon Display  
with bagels, sliced tomato, onion, capers, chopped  
egg, lemons and cream cheese

Peel & Eat Shrimp  
with spicy cocktail sauce and  
roasted garlic rémoulade

### choose one

Eggs Benedict  
traditional style with Canadian  
bacon or florentine

Breakfast Burrito  
stuffed with scrambled eggs,  
onions, peppers, jack cheese

French Toast  
thick slices served with maple syrup  
and whipped butter

### choose one\*

Omelet Station  
prepared to order with  
sautéed mushrooms, onions,  
tomatoes, peppers, spinach, ham,  
sausage, bacon, cheddar and  
mozzarella

Pancake Station  
prepared to order  
Ricotta & Coconut Pancakes  
served with fresh berries,  
whipped butter and syrup

Waffle Station  
Prepared to order  
With assorted berries, peaches,  
bananas, chocolate chips, whipped  
cream,  
honey butter & syrup

### choose one\*

Top Round of Beef  
roasted, then sliced,  
pan gravy

Whole Roasted Turkey Breast  
cornbread stuffing,  
sage gravy

Bourbon-glazed Ham  
spicy honey mustard,  
apricot chutney

Mashed or Roasted Red Potatoes  
Market Fresh Vegetables

### Viennese Dessert Table

Featuring assorted petit fours, miniature pastries, chocolate covered strawberries, biscotti, chocolate truffles  
and tropical mousse

### Orange & Cranberry Juice

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Tea

\*action stations require 1 chef per 75 guests, \$125 per chef

Hilton Clearwater Beach

all prices subject to 21% service charge and 7% sales tax  
menu items and prices subject to change without notice

## The Details

- Deposits & Payments: a 25% deposit is required with your signed contract or agreement. The balance of the anticipated total cost will be broken down into incremental payments up to 30 days prior to your event. An estimated final balance due is provided and due 10 days prior to your event. 100% of your total event cost is payable in advance.
- Guarantee of Attendance: the final guest count, including entrée selection if applicable, is due no later than 12:00noon, 3 business days prior to your event. Example: Saturday or Sunday event – guarantee is due Wednesday at 12:00noon.
- Decorations: you are welcome to decorate our spaces for your special event however all décor must be approved by your Catering Sales Professional prior to making any commitments. Extensive setup or tear down time will carry additional fees and determined on a case by case basis. You are responsible for removal of all décor brought on to the property at the conclusion of your event unless prior arrangements have been made.
- Guest Rooms: a discounted rate for guest rooms may be negotiated based on availability. A minimum of 10 rooms per night is required. Ask your Catering Sales Professional for more information.
- Parking: parking is guaranteed for overnight guests, \$7.00 self parking and \$14.00 valet. Event parking is based on availability at \$5.00 per car self parking or \$14.00 valet.
- Insurance: all vendors and contractors are required to maintain commercial general liability insurance not less than \$1 million combined bodily injury and property damage. In addition, Hotel strongly suggests that you obtain one-time Event Liability Insurance.
- Food & Beverage: all food and beverage must be provided by the hotel. Hotel policy does not allow any removal of food and beverage from the premises during or after a catered function.
- Outdoor Events:
  - There is a city imposed noise ordinance: All amplified music, speaking, etc. must end no later than 11:00pm. Some indoor locations may also be restricted based on location. Ask your Catering Sales Professional for more details.
  - Turtle Season runs from May 1 – November 1 and carries restrictions as to outdoor lighting. No orbs of any kind, whether on a deck, the beach or inside a tent may be used.
  - Weather Call: an indoor back up space is reserved for all outdoor events. In the event inclement weather is an issue, the Banquet Manager and Catering Manager will determine a plan and designate a time when the final call will be made.

Hilton Clearwater Beach

all prices subject to 21% service charge and 7% sales tax  
menu items and prices subject to change without notice

021513