

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:

Smirnoff Vodka

Seagram's Gin

Myers Platinum White Rum

Sauza Gold Tequila

Jim Beam Bourbon

Canadian Club Whiskey

J&B Scotch

Canyon Road Wines:

Cabernet Sauvignon

Chardonnay

Merlot

Sauvignon Blanc

White Zinfandel

House Champagne

Domestic & Imported Beers:

Budweiser

Bud Light

Miller Lite

Coors Light

Corona Extra

Heineken Lager

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:

Elaborate Cheese Montage

Bruschetta Station

Fresh Fruit Fondue

Vegetable Crudit 

Hot Hors d'oeuvres:

Crisp Phyllo with Spinach &

Boursin

Chicken Sate with Peanut Sauce

Coconut Shrimp

Franks in a Blanket

Beef & Pineapple Brochette

Stuffed Mushroom Caps

Cold Hors d'oeuvres:

Curried Chicken Salad

Fresh Tomato Bruschetta

Strawberries with Boursin

Crab Salad Bouch e

Mozzarella & Prosciutto

The Menu

Honeymoon Island, Buffet

Anclote Key, Plated*

Shell Island, Buffet

Egmont Key, Plated*

Florida Keys, Stations

\$140 per person

\$120 per person

\$130 per person

\$110 per person

\$160 per person

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

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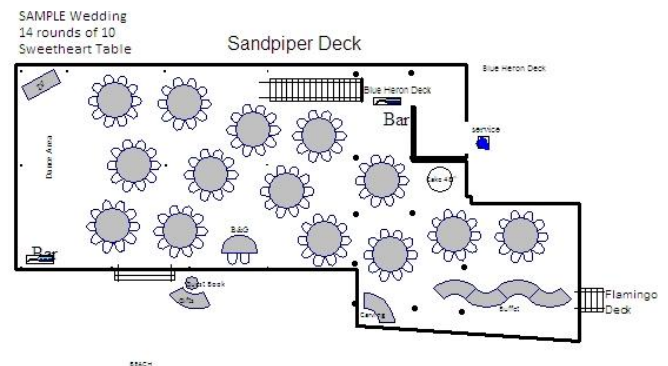
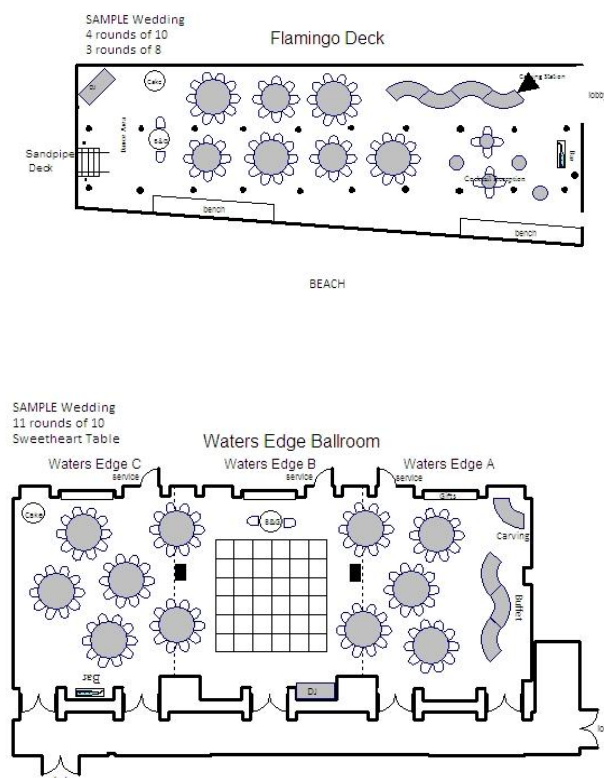
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The Details

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.



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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

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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

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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

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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

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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

Paella

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

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

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

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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*

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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

\$42 per person

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

Hot Fruit Cobbler
Freshly Baked Cookies

Iced Tea & Lemonade
Regular & Decaf Coffee

Taste of the Tropics Dinner Buffet

\$54 per person

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

Coconut Bread Pudding
Mango Mousse
Chocolate Rum Pecan Pie
Caramelized Bananas

Iced Tea & Lemonade
Regular & Decaf Coffee

Clearwater Beach Dinner

\$45 per person

choice of one

choice of one

choice of one

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

Citrus Herb Roasted Chicken
with basil beurre blanc
tuxedo orzo pasta
market fresh vegetables

Raspberry Key Lime Pie

Crème Brûlée Cheesecake

Hazelnut Cappuccino Tart

Classic Caesar Salad
shaved parmesan,
crunchy croutons

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

Fire Package

\$250

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

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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

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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.

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