

DoubleTree By Hilton Deerfield Beach – Boca Raton



DOUBLETREE
BY HILTON™

DEERFIELD BEACH – BOCA RATON

Wedding Menus

Start your new life together with the event you have always dreamed of...

We'd be honored to be included in the memories!



Celebrate your wedding or social event with your closest friends and family members in our Grand Ballroom at the DoubleTree By Hilton Deerfield Beach-Boca Raton.

Graced by crystal chandeliers, mirrored panels, and neutral tones, our Ballroom is an idyllic location for the understated and elegant celebration.

The spacious Grand Ballroom reception area, overlooking the pool terrace, offers abundant natural light afforded by floor-to-ceiling windows.

Choose one of the menu options that we offer, or let us create a wedding menu based on your style, taste and elegance!

Stay on property and celebrate all your pre and post wedding events with us; there's no need to rush from place to place.

At the DoubleTree By Hilton Deerfield Beach-Boca Raton, we look forward to showing you how we can make all of your dreams come true!



DOUBLETREE
BY HILTON™

DEERFIELD BEACH - BOCA RATON

100 Fairway Drive | Deerfield Beach, FL 33441 | 954-427-7700

When You Choose To Celebrate With Us, Wedding Packages Include....

COMPLIMENTARY SERVICES...

Deluxe Overnight Accommodations For The Couple On The Night Of The Event Based on Minimum Spend
Champagne Or Sparkling Cider Toast For Your Wedding Guests
Cake Cutting Services
Bartender, Wait Staff and Attendants
Elegantly Decorated Buffets
Tasting Menu For Up To 4 Guests
Complimentary Parking

TO ENHANCE THE ELEGANCE OF YOUR WEDDING WE ALSO INCLUDE...

Dedicated Wedding Specialist During The Planning Process
Choice Of Floor Length White Or Ivory Linens and Corresponding Napkin
Flexible Table Arrangements and Portable Customizable Dance Floor
Hilton Honors Planner Points For Future Hotel Stays and Hotel Upgrades

DESIGNED TO ENHANCE YOUR TASTE AND ELEGANCE...

Wine Service With Dinner
Premium Or Super Premium Liquor Packages
Custom Ice Carvings and Luges
Creative Dessert Stations and Specialty Drinks Stations
Late Night Extended Hours Of Reception
Upgraded Linens Or Overlays
Votive Candles For Your Dinner Tables
Chiavari Chairs



SPECIAL CONSIDERATION FOR EVENTS ON WEEKDAYS, FRIDAYS AND SUNDAYS

All Menus and Pricing are Subject to Change Without Notice
100 Fairway Drive | Deerfield Beach, FL 33441 | 954-427-7700

Silver Plated Dinner Reception

Four Hour Call Open Bar

New Amsterdam & Smirnoff Vodka, Gordon's Gin, Johnny Walker Red Scotch, DonQ Rum, Evan Williams Bourbon
Sauza Tequila, Domestic and Imported Beers, House Brand Wines & Champagne
Soft Drinks, Infused Waters, Flavored Teas & Fruit Juices
Champagne Toast Included

Cocktail Reception

Fresh Seasonal Vegetable Presentation Featuring Fresh Dip and Hummus with Pita Chips
Select Two (2) Butler Tray Passed Hors d'oeuvres

Salad - Select One

Classic Caesar, Crisp Romaine, Imported Parmesan Cheese, Herbed Garlic Croutons
Mixed Field Greens, Shredded Carrots, Cucumbers, Cherry Tomatoes, Pickled Red Onions, Apple Cider Vinaigrette

Entrees - Select Only One

Chicken Madeira Sautéed Breast of Chicken with Madeira Wine Reduction
Breast of Chicken Stuffed with Wild Rice and Craisins
Parmesan Crusted Breast of Chicken with Roasted Garlic Cream Sauce
Key West Chicken Sautéed with Key Lime, White Wine and Lemon Butter
The Vegan Plate, Grilled Seasonal Vegetables with Quinoa Rice Blend

All Entrees are Served with Our Chef's Selection of the Appropriate Accoutrements and
Warm Dinner Rolls and Butter

Dessert

Custom Designed Wedding Cake From Our Preferred Bakery
Tableside Coffee or Artisanal Tea Service

Package Price with Open Bar | \$94.00 pp

Package Price without Open Bar | \$75.00 pp

Inclusive Price | \$124.00 pp

Inclusive Price | \$98.75 pp

23% Service Charge and 7% Sales Tax Applied to All Charges

Food & Beverage Minimums Apply

All Menus and Pricing are Subject to Change Without Notice

100 Fairway Drive | Deerfield Beach, FL 33441 | 954-427-7700



DOUBLETREE
BY HILTON™

DEERFIELD BEACH - BOCA RATON

Gold Plated Dinner Reception

Four Hour Premium Open Bar

Tito's Vodka, Bombay Gin, Dewar's Scotch, Jack Daniels Bourbon, Crown Royal Whiskey, Sauza Tequila
Bacardi Rum, Domestic and Imported Beer, House Wines & Champagne, Sparkling & Still Waters, Soft Drinks
Juices & Mixers
Champagne Toast Included

Cocktail Reception

Mediterranean Display Includes Fire Roasted Vegetables, Hummus, Tomato Bruschetta , Artisanal Breads and Crackers
Select Three (3) Butler Tray Passed Hors d'oeuvres

Salad - Select One

Caprese Salad, Red & Yellow Tomato, Buffalo Mozzarella, Fresh Basil and Aged Balsamic Glaze
Arugula Salad, Goat Cheese, Candied Pecans, Dried Cranberries and Balsamic Drizzle
Mixed Greens, Roasted Beets, Goat Cheese ,Candied Pecans and Apple Cider Vinaigrette
Classic Caesar, Crisp Romaine, Imported Parmesan Cheese, Herbed Garlic Croutons

Entrees - Select Two- client must provide guest counts with entrée selections denoted on guests place cards

Honey Mustard Glazed Fillet of Salmon
Herb Crusted Mahi with Lemon Beurre Blanc
Parmesan Crusted Breast of Chicken with Roasted Garlic Cream Sauce
Chicken Cordon Bleu with Pan Au Jus
Fire Roasted Flat Iron Steak with Demi Glaze

All Entrees are Served with Our Chefs Selection of the Appropriate Accoutrements and
Warm Dinner Rolls and Butter

Dessert

Custom Designed Wedding Cake From Our Preferred Bakery
Tablesides Coffee or Artisanal Tea Service

Package Price with Open Bar | \$105.00 pp

Inclusive Price | \$138.50 pp

Package Price without Open Bar | \$85.00 pp

Inclusive Price | \$112.00 pp

23% Service Charge and 7% Sales Tax Applied to All Charges

Food & Beverage Minimums Apply

All Menus and Pricing are Subject to Change Without Notice

100 Fairway Drive | Deerfield Beach, FL 33441 | 954-427-7700



DOUBLETREE
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DEERFIELD BEACH - BOCA RATON

Platinum Plated Dinner Reception

Five Hour Premium Open Bar

Tito's Vodka, Bombay Gin, Dewar's Scotch, Jack Daniels Bourbon, Crown Royal Whiskey, Sauza Tequila
Bacardi Rum Domestic and Imported Beer, Selected Wines & Champagne, Sparkling & Still Waters, Soft Drinks
Juices & Mixers
Champagne Toast Included

Cocktail Reception- Select (2) Display with Six (6) Butler Tray Passed Hors d'oeuvres

Mediterranean Display to Include Fire Roasted Vegetables, Hummus, Tomato Bruschetta, Artisanal Breads
International & Domestic Cheese - Dried Fruits, Spiced Nuts, Gourmet Crackers
Antipasti Display of Sliced and Imported Meats and Cheeses, Olives, EVOO and Baguette Bread
Pasta Display - Select (2) Pastas with Choice of (2) Sauces, Served with Garlic Bread and Parmesan Grated Cheese

Salad -Select One

Arugula Salad with Goat Cheese, Spiced Pecans, Dried Cranberries and Balsamic Drizzle
Mixed Greens, Red Onions, Shredded Carrots, Cucumbers, Cherry Tomatoes
Classic Caesar, Crisp Romaine, Imported Parmesan Cheese, Herbed Garlic Croutons
Caprese Salad with Red & Yellow Tomato, Buffalo Mozzarella, Fresh Basil and Aged Balsamic Glaze

Duet Entrees -Select One

Grilled Breast of Chicken Paired with Honey Mustard Fillet of Salmon
Parmesan Crusted Breast of Chicken with Grill Mahi Mahi Fillet with Lemon Beurre Blanc
Flat Iron Steak with Demi Glaze Paired with Stuffed Jumbo Shrimp or Jumbo Crab Cake
Filet Mignon offer at Market Price

All Entrees are Served with Our Chefs Selection of the Appropriate Accoutrements and
Warm Dinner Rolls and Butter

Dessert

Custom Designed Wedding Cake From Our Preferred Bakery and Tableside Coffee or Herbal Tea Service

Package Price with Open Bar | \$135.00 pp

Inclusive Price | \$178.00 pp

Package Price without Open Bar | \$90.00 pp

Inclusive Price | \$118.50 pp

23% Service Charge and 7% Sales Tax Applied to All Charges

Food & Beverage Minimums Apply

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DEERFIELD BEACH - BOCA RATON

The Ceremony

CEREMONY FEE INCLUDES

Ceremony Rehearsal
White Resin Chairs for Poolside Ceremony
Set up and Break Down
Riser for Indoor Locations
Inclement Weather Space

LOCATIONS

Pool Deck | \$850 up to 100 guests
Coral Room | \$500 up to 100 guests
Hillsboro Room | \$500 up to 75 guests
Salon I & II | \$1500 up to 200 guests

OPTIONAL UPGRADES

Sound Package
Pipe & Drape
Lighting Package



Cocktail Receptions

Chilled Hors D'oeuvres

Tomato & Basil Bruschetta
Vegetable Shooters with Dressing or Hummus
Deviled Eggs
Sliced Beef Crostini with Horseradish Sauce
Smoked Salmon on Cucumber Rounds*
Potato Pancakes with Sour Cream
Chicken Caesar Bites
Jumbo Shrimp with Cocktail Sauce*
Endive with Goat Cheese & Berries *
Asparagus or Melon Wrapped in Prosciutto
Tortilla Chip with Corn, Avocado & Cilantro Salsa
Olive Tapenade with Feta & Balsamic on Crostini

Hot Hors D'oeuvres

Vegetable Spring Rolls
Chicken Quesadillas
Conch Fritters*
BBQ or Swedish Meatballs
Chicken or Beef Satay with Spicy Chili Sauce
Coconut Shrimp with Mango Sauce
Mini Beef or Chicken Wellington*
Raspberry Brie En Croute
Scallops Wrapped with Bacon*
Mini Crab Cakes with Remoulade*
Assorted Mini Quiche
Pigs in a Blanket
Beef, Chicken or Portobello Sliders*

Additional Hors d'oeuvres Can Be Ordered Ala Carte
Increments of 25 Per Pieces / Per Selection

\$4 Each or * \$5 Each

To Enhance Your Receptions.....

Antipasto | \$14 PP

Imported Meats, Fire Roasted Vegetables, Tomatoes, Provolone, Pepperocini Peppers, Mixed Olives, Italian Bread

Pasta Display | \$10 PP

Select (2) Pastas with Choice of (2) Sauces, Served with Garlic Bread and Parmesan Grated Cheese

Mediterranean | \$11 PP

Fire Roasted Vegetables, Hummus, Bruschetta, Tabouli, Pita Bread, and Crostini

Vegetable Crudités | \$8 PP

Fresh Seasonal Vegetables, Buttermilk Ranch

Imported & Domestic Cheese | \$9 PP

Dried Fruits, Spiced Nuts, Gourmet Crackers and Breads



Chef-Attended Action Stations

Pasta Station | \$14 PP

Penne, Fusilli, Bowtie - Select Two
Pesto Cream, Classic Marinara, Alfredo - Select (2)
Traditional Accoutrements
Garlic Bread
Add Chicken \$2 PP, Add Shrimp \$4PP

Taco Station | \$14 PP

Marinated Chicken with Peppers, Onions Shredded
Lettuce, Tomatoes Cheddar Cheese, Salsa, Guacamole,
Sour Cream, Flour Tortillas
Add Beef & Mahi \$3 PP

Flatbread Station | \$10 PP

Margherita with Fresh Tomatoes, Mozzarella, Basil
Wild Exotic Mushroom, Roasted Garlic, Fresh Arugula

Wok Station | \$16 PP

Sesame Chicken, Ginger Marinated Beef
Fresh Asian Vegetable, Water Chestnuts
Ginger Hoisin Sauce & Serracha Sauce
Jasmine Rice, Fortune Cookies

Mac & Cheese Station | \$16 PP

Cheddar Sauce and White Cheese Sauce
Toppings: Bacon, Tomatoes, Peas
Chorizo & Sautéed Onions
Add Sautéed Shrimp - \$4.00 per person

Spud Bar | \$10 PP

Select Three options
Creamy Yukon Gold Mashed, Whipped Sweet Potatoes
Curly or Shoestring Fries, Tator Tots, Potato Skins,
Sweet Potato Fries Served with Assorted Toppings

Slider Station | \$16 PP

Choose Two - Pulled Pork with Cabbage Slaw
Buffalo Chicken or Beef & Cheddar Sliders
House Made Chips

Classic Roast Sirloin Of Beef \$450
Horseradish Sauce and Au Jus (Serves 30)

Roasted Tenderloin Of Beef \$400
Pinot Noir Reduction & Basil Pesto (Serves 15)

Cedar Plank Atlantic Salmon \$225
Lemon Dill Sauce (Serves 12)

Marinated Pork Loin \$325
Mango Chutney (Serves 20)

Brown Sugar Glazed Ham \$325
Whole Grain Mustard (Serves 20)

Maple Basted Turkey \$275
Pan Gravy, Cranberry Chutney (Serves 20)

Herb Roasted Leg Of Lamb \$375
Rosemary and Au Jus (Serves 20)

Chef-Attended Stations Require One Chef For Every (75) Guests.
A Chef's Fee of \$100 Is Applicable Per Station.
To Ensure Food Quality & To Comply With Food Safety
Regulations, Stations Are Limited To 1 ½ Hours.



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DEERFIELD BEACH - BOCA RATON

Sweet Endings

Mini Dairy Queen Blizzards® | \$5 PP

Choose A Flavor Of The World Famous DQ® Treats To Be Passed Out To Your Guests At The End Of The Night!

Chef's Dessert Table | \$16 Pp

Assortment Of Mini Pastries, Mini Cheesecakes
Homemade Cannoli's, Mini Eclairs, Flavored Macaroons,

Ice Cream Sundae Bar | \$15 Pp

Chocolate And Vanilla Ice Cream
Toppings To Include: Chocolate ,Caramel, Strawberry Sauces
Whipped Cream, Mini Marshmallows, Candy Pieces,
Cookie Crunch, Chopped Nuts, M&M's
Gummy Bears Maraschino Cherries

*A Chef's Attendant Fee Of \$100 Is Applicable Per Station

Fruits & Berries Presentation | \$48 Platter

Individual Platters Of Fresh Sliced Seasonal Fruits
For Your Guest Tables

DoubleTree Cookie Ice cream Sandwich® | \$5 PP

This Is The Greatest Ice Cream Sandwich Ever!
That Famous Chocolatey Cookie With Vanilla Bean Ice Cream

Donut Wall | \$9 PP

Freshly Baked Donuts Displayed on Our Wall of Delight.
Served With Whole, 2% or Chocolate Milk
Select Four Flavors - Minimum Order required

The Chocolate Fountain | \$14 PP

White, Milk or Dark Chocolate Bananas, Strawberries, Pineapple
Pretzel Rods, Oreos, Cubed Pound Cake, Brownies, Rice Krispy Treats
Biscotti, Graham Crackers, Marshmallows, Cream Puffs, Lady Fingers
Select 6 items

*A Chef's Attendant Fee of \$100 Is Applicable Per Station

Cookie Jar | \$9 PP

Oatmeal, Peanut Butter, And Our Famous Doubletree Chocolate Chip
Whole & 2% Milk, Chocolate Milk And Hot Chocolate



DOUBLETREE
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DEERFIELD BEACH - BOCA RATON

Beverages

Open Bar Options

Call Brands

New Amsterdam & Smirnoff Vodka, Gordon's Gin, Johnny Walker Red Scotch, Cruzan Rum, Evan Williams Bourbon, Sauze Tequila Domestic and Imported Beers, House Brand Wines & Champagne Sparkling & Still Waters, Soft Drinks, Juices & Mixers

\$20 Per Person For The First Hour

\$6 Per Person For Each Additional Hour

Premium Brands

Tito's Vodka, Tanqueray Gin,, Dewar's Scotch, Jack Daniels Bourbon Crown Royal Whiskey, Sauza Tequila, Bacardi Rum Domestic and Imported Beers, House Brand Wines & Champagne Sparkling & Still Waters, Soft Drinks, Juices & Mixers

\$25 Per Person For The First Hour

\$7 Per Person For Each Additional Hour

Deluxe Brands

Ketel One, Bombay Sapphire Gin, Johnny Walker Black Scotch Crown Royal Whiskey, Makers Mark Bourbon, Patron Tequila Bacardi Rum, Captain Morgan Spiced Rum Domestic and Imported Beers, House Selected Wines & Champagne Sparkling & Still Waters, Soft Drinks, Juices & Mixers

\$30 Per Person For The First Hour

\$8 Per Person For Each Additional Hour

Beer & Wine Bars

Domestic and Imported Beers, House Brand Wines & Champagne Sparkling & Still Waters, Soft Drinks

\$15 Per Person For The First Hour

\$6 Per Person For Each Additional Hour

Bartender Fee \$150 per Attendant

(1) Bartender per 75 People Guaranteed

Due to insurance regulations and the safety & protection of your guest, we Do Not serve shots or doubles during any open bar events.

Specialty Drink Bars

Bacardi Mojito Bar | \$11 PP

Get Tropical and Select Two - Strawberry, Cucumber Pineapple, Coconut, Raspberry or Traditional

Fruit Sangria Station | \$11 PP

Classic Red and White Recipes

Bloody Mary Station | \$12 PP

Be the Bartender and Create You Own From an Array of Accoutrements

Mimosa Bar | \$9 PP

Choose Two from a Minty Peach, Orange, Pineapple, Mango Cranberry or Strawberry

Signature Drink

Meet with Our Mixologist to Create a Beverage Suited to Our Couple's Taste!



Before & After the Big Day....

Rehearsal Dinner Package

Select From Two, Three or Four Entrées

\$38 | \$44 | \$48

At The Buffet

Warm Dinner Rolls and Butter
Mixed Green Salad Bar with Romaine and Iceberg, Tomatoes
Cucumbers, Croutons, Black Olives, Cheddar Cheese
Sliced Red Onions, Mushrooms

Entrée Selections

Herb Roasted Breast of Chicken
Pan Seared Breast of Chicken Marsala
Chicken Parmesan
Grilled Mahi with Pineapple Mango Salsa
Chef's Catch of the Day with Lemon Butter Wine Sauce
Medallions of Beef with Madeira Wine Sauce
BBQ Baby Back Ribs
Penne Primavera Sautéed with Vegetables, Sun Dried Tomato
Cream Sauce
Mango Glazed Pork Loin

Select (2)

Medley of Chefs Seasonal Vegetables	Garlic Mashed
Sautéed Green Beans	Roasted Red Potatoes
Baby Carrots in Butter Sauce	Rice Pilaf

Dessert

Chefs Dessert Table
Tablesides Coffee, Decaf and Hot & Iced Tea Service

*A Minimum Of Thirty (30) Guests is Required for All Buffets.

Continental | \$18 pp

Assorted Breakfast Pastries, Muffins Assorted
Bagels, Cream Cheese
Sweet Cream Butter, Preserves
Sliced Seasonal Fruit
Florida Orange Juice & Assorted Juices
Fresh Brewed Coffee, Decaf Coffee Herbal & Hot Tea

American Breakfast Buffet | \$27 PP

Assorted Breakfast Pastries, Muffins
Sweet Cream Butter, Preserves
Bagels & Cream Cheese
Selection of Cereals, Yogurt, Granola
Sliced Seasonal Fruit
Scrambled Eggs
Breakfast Potatoes
Hickory Smoked Bacon or Grilled Sausage
Florida Orange Juice & Assorted of Juices
Fresh Brewed Coffees, Herbal & Hot Tea

Add An Omelet Station | \$9 PP *

Spinach, Mushrooms, Peppers, Onions, Ham, Tomatoes
Bacon, Cheddar and Swiss Cheeses

A Chef-Attended Station requires One Chef For Every (75) Guests.
A Chef's Fee Of \$125 Is Applicable Per Station For A 1 Hour
Duration Only.

To Ensure Food Quality & To Comply With Food Safety
Regulations, Buffet Times Are Limited To 1 ½ Hours.



Here's What Brides Are Saying.....

Susan & Jeffery

"An Excellent Wedding!! Fran Bannon is an excellent resource for this Doubletree! She recommended our other vendors like the florist, photographer/DJ, and rabbi. We had an absolutely wonderful weekend there. I looked at a few other venues, but my fiancé knew right away that we were going to get married at the Doubletree because Fran was so great!"

Sonia & Robin

"Our wedding day was perfect! This is all thanks to Fran Bannon....Fran is AMAZING! From our very first meeting, she has been a joy to work with. She made the planning process easy and was always an email/call away when needed."

Alison & Tyson

"The DoubleTree staff was amazing to work with. Especially Fran she was able to make sure the day of went smoothly. I highly recommend Fran and the entire staff as they were all friendly and easy to work with."

Ruthlyn & Earl

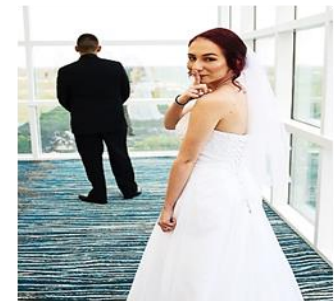
"We loved this venue. They welcomed our small intimate wedding, and made us feel like the only couple on this planet. They were very accommodating and was attentive to detail. Fran, the event coordinator was simply exceptional. "

Stephanie & Chris

"My wedding was everything I hoped it would be and then some. Fran was seriously the best wedding coordinator ever! She was so organized, thoughtful, accommodating, understanding, pleasant and fun. I am beyond blessed to have been able to work with her for such a joyous occasion..."

Danielle & Christin

"...The staff was so helpful and friend especially Fran who helped me through the whole planning process. She is truly amazing and I recommend this place for your dream wedding."



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33441 | 954-427-7700


DOUBLETREE
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DEERFIELD BEACH - BOCA RATON

Catering Guidelines

GENERAL INFORMATION

All food items must be prepared, provided and served by the hotel. Menus, audio visual and all meeting requirements, with all details pertaining to your event, must be finalized with your Catering representative a minimum of 30 days prior to your event. Due to fluctuations in the market, menu prices cannot be guaranteed more than 60 days prior to your event.

While we are very proud of the selections included in this menu, we would be delighted to customize a menu that will suit your taste, elegance and budget.

BEVERAGES

The DoubleTree by Hilton Deerfield Beach Boca Raton, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages, in accordance with the Florida Alcoholic Commission's regulations. Therefore, the hotel must supply all alcoholic beverages and food. NO OUTSIDE FOOD OR BEVERAGE is permitted at the Hotel unless pre-approved arrangements have been made. The hotel will receive, handle and dispense donated beverage items for an additional corkage charge.

MEAL GUARANTEES

In arranging for private events, the attendance must be communicated to the Hotel by 11:00 AM, five (5) business days in advance. This number will be considered a guarantee, not subject to reduction and charges will be made accordingly. The Hotel cannot be responsible for services for more than five (5%) percent over the guarantee. Guarantees for Saturday, Sunday and Monday are due by 11:00 AM the proceeding Monday. If a guarantee is not given to the Hotel by 11:00 AM on the due date, the expected number on the banquet contract will automatically become the guarantee. If actual count on the day of the event exceeds the five percent (5%) overage allotment, the kitchen will prepare what is available to accommodate the additional guests at a surcharge of \$10.00++ per person to be applied to the Master Account.

LIABILITY

The DoubleTree Hilton Deerfield Beach reserves the right to monitor all private events. Damage to the premises will be charged accordingly. The Hotel cannot assume responsibility for personal property and equipment brought into the banquet room. The Hotel reserves the right to change event rooms.

ROOM SET-UP

The Hotel does not guarantee early set-up times for outside Vendors or auction items. This includes but is not limited to Florists, Decorators, Musicians, etc. Any extensive set-up must be discussed with the Event Manager, in advance. The Hotel may require a Room Rental fee to cover the usage of a room for this service.

EVENT ROOMS

The Hotel reserves the right to change allocated event space should the final number of guests exceed the maximum capacity of a room or not meet the minimum requirements for the room. An additional Room Rental charge may apply. Event space is booked only for the time indicated. Labor charge of \$100 per hour will apply for any DAY OF setup changes when different from event contract.

OUTDOOR FUNCTIONS

The Hotel reserves the right to make the final decision regarding outdoor events. All outdoor events require indoor back up space. Outdoor events will be automatically moved inside if weather reports 40% or greater chance of rain. Curfew on all music and entertainment scheduled in the Atrium or Poolside to end promptly at 11:00 PM. Poolside events are subject to music restrictions and designated start/ending times. Any items ordered by the Client (Tents, Linens, Music, Grills, etc.) will continue to be charged to the Client if the event is moved inside.

SERVICE CHARGES AND TAX

All food, beverage, audio visual, room rental and any other miscellaneous charges on your invoice are subject to a 23% Service Charge and applicable 7% Sales Tax. All Tax Exempt Groups must supply hotel a valid Florida State Exemption form 30 days prior to event.

AUDIO VISUAL

The Hotel must approve any audiovisual equipment for an event. We are pleased to refer our in-house audiovisual service provider PSAV at 954-427-7700 Ext. 1150. Storage fees may apply. The Client must contact the Hotel in order to receive instructions on entering the Hotel, delivery, pick-up and setup procedures. All audiovisual equipment will be subject to a 23% Service Charge and 6% Sales Tax. Any audiovisual equipment ordered must be cancelled within seventy-two hours, or the group will be charged for the full rental.