



Hilton

MARCO ISLAND BEACH
RESORT & SPA

BANQUET MENUS



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BREAKFAST BUFFET

Unlimited consumption for a one-hour period. Minimum of 30 guests or a \$100 set up fee to apply. Buffets will not be served for less than 20 people.

Breakfast Buffet One

Fresh Florida Orange Juice and Cranberry Juice

Breakfast Potatoes

Fluffy Scrambled Eggs

Selection of Muffins and Pastries Served with Preserves and Butter

Sliced Seasonal Fresh Fruit and Berries

Assorted Cold Cereals with Milk

Oatmeal with Raisins and Brown Sugar

Pancakes (Plain and Blueberry) with Pure Maple Syrup, Whipped Cream and Berry Compote

Choice of One:

Hickory Smoked Bacon

Country Style Sausage Links

Sugar Cured Ham

Freshly Brewed Illy Coffee, Decaffeinated Coffee and Hot Mighty Leaf Teas

\$36

Breakfast Buffet Two

Fresh Florida Orange Juice, Grapefruit Juice and Cranberry Juice

Breakfast Potatoes

Fluffy Scrambled Eggs

Selection of Muffins, Pastries and Bagels Served with Preserves, Butter and Cream Cheese

Sliced Seasonal Fresh Fruit and Berries

Assorted Individual Yogurts

Assorted Cold Cereals with Milk

Oatmeal Served with Baked Apples in Cinnamon and Brown Sugar, Raisins, Walnuts and Honey

Double Stuffed French Toast

Hickory Smoked Bacon and Country Style Sausage Links

Carving Station:

Boneless Ham

Freshly Brewed Illy Coffee, Decaffeinated Coffee and Hot Mighty Leaf Teas

\$42

Buffet Two Omelet Station Enhancement

\$5 Per Person

(Chef Fee Will Apply)

PLATED BREAKFAST

Minimum of 25 guests or a \$100 set up fee to apply.

The All American

Fresh Florida Orange Juice

Two Fluffy Scrambled Eggs

Breakfast Potatoes

Assorted Breakfast Pastries

Choice of:

Hickory Smoked Bacon

Country Style Sausage Links

Sugar Cured Ham

Freshly Brewed Illy Coffee, Decaffeinated
Coffee and Hot Mighty Leaf Tea

\$29

The Marco Sunrise

Fresh Florida Orange Juice

Fresh Seasonal Fruit Plate

Two Fluffy Scrambled Eggs

Breakfast Potatoes

Assorted Breakfast Pastries

Choice of:

Double Stuffed French Toast or Waffle

Choice of:

Hickory Smoked Bacon

Country Style Sausage Links

Sugar Cured Ham

Freshly Brewed Illy Coffee, Decaffeinated
Coffee and Hot Mighty Leaf Tea

\$32

CONTINENTAL BREAKFAST

Unlimited consumption for a one-hour period

Full Continental

Fresh Florida Orange Juice, Grapefruit Juice and Cranberry Juice

Seasonal Sliced Fresh Fruit and Berries

Assorted Muffins, Pastries, and Bagels Served with Preserves, Butter and Cream Cheese

Hard Boiled Eggs

Assorted Cold Cereals and Milk

Freshly Brewed Illy Coffee, Decaffeinated Coffee and Hot Mighty Leaf Teas

\$28

Healthy Continental

Fresh Florida Orange Juice, Pomegranate Juice and Cranberry Juice

Sliced Seasonal Fresh Fruit and Berries

Bran Muffins, Whole Wheat and Seven Grain Breads Served with Lowfat Preserves, Lowfat Cream Cheese and Butter

Assorted Cold Cereals with Milk

Assorted Dried Fruit

Vegetable Quiche

Assorted Parfait Yogurts

Freshly Brewed Illy Coffee, Decaffeinated Coffee and Hot Mighty Leaf Teas

\$32

BOXED BREAKFAST

Boxed Breakfast

Ham & Brie Croissant Sandwich

Chef's Choice of Coffee Cake

Piece of Whole Fruit

Bottled Orange Juice With To-Go Coffee Station

\$22

BREAKFAST ENHANCEMENTS

Breakfast Add Ons

Assorted Cold Cereals with Milk **\$4 Each**

Scrambled Egg and Cheese on a Croissant or English Muffin **\$4 Each**

Add: Bacon or Sausage **\$1 Each**

Breakfast Burritos

6" Flour Tortilla with Scrambled Eggs, Onions, Green Peppers and Cheddar Cheese with Salsa on the Side **\$4 Each**

Traditional Eggs Benedict **\$7 Each**

(35 Plated Max, 100 Buffet Max)

Oatmeal Served with Baked Apples in Cinnamon and Brown Sugar, Raisins, Walnuts and Honey

\$5 Per Person

Vegetable Quiche **\$4 Per Person**

Ham and Cheese Quiche **\$5 Per Person**

Double Stuffed French Toast **\$8 Per Person**

Bagels with Cream Cheese, Butter and Preserves **\$48 Per Dozen**

Breakfast Stations

*Belgian Waffle Station with Fresh Berries and Whipped Cream

\$7 Per Person

*Attendant Fee: \$75

(One Attendant Per 50 People)

**Omelet Station

(Eggs and Omelets Cooked to Order Low-Fat Cheddar Cheese, Pepper Jack Cheese, Egg Beaters, Egg Whites, Green Pepper, Onion, Tomatoes, Spinach, Mushrooms, Jalapenos, Ham and Bacon)

\$9 Per Person

**Chef's Fee: \$150 (One Chef Per 50 People)

BREAKFAST ENHANCEMENTS (CONTINUED)

Minimum of 25 guests

Breakfast Add Ons

Salads:

Honey Roasted Chicken Salad

Mixed Field Greens Salad with a Choice of
Mango Vinaigrette and Italian Vinaigrette

\$6 Per Person

Carving Station:

**Hand-Carved Roasted Black

Angus Beef Au Jus

\$12 Per Person

**Chef's Fee: \$150

(One Chef Per 50 People)

Maple Glazed Ham

Served with a Pineapple

Chutney

\$9 Per Person

Gulf Grouper Hash with Sweet Potatoes
and Roasted Red Peppers

\$12 Per Person

Smoked Salmon Display Served with
Red Onions, Capers, Diced Tomatoes,
Cream Cheese and Bagels

\$10 Per Person

Potatoes Au Gratin

\$4 Per Person

Desserts

Key Lime Tarts and Mini Cheesecake Bites

\$6 Per Person

Breakfast Beverage Bar

*Bloody Mary and Mimosa Bar

\$10 Per Person

*Bartender Fee: \$150

(One Bartender Per 50 People)

MORNING BREAKS

Illy Coffee and Decaffeinated Coffee
\$65 Per Gallon

Hot Mighty Leaf Teas **\$65 Per Gallon**

Cold Milk **\$23 Per Carafe**

Red Bull **\$6 Each**

Assorted Vitamin Water **\$6 Each**

San Pellegrino Sparkling Water **\$6 Each**

Vita Coco Coconut Water **\$6 Each**

Assorted Frappuccino Drinks
\$6 Each

Fresh Florida Orange, Grapefruit
and Cranberry Juice
\$6 Per Person

Assorted Bottled Juices **\$5 Each**

Assorted Coca-Cola Soft Drinks
\$5 Each

Bagels
Served with Cream Cheese,
Butter and Preserves
\$48 Per Dozen

Coffee Cake
\$42 Per Dozen

Breakfast Bread Assortment Banana
Nut Bread, Blueberry, Cranberry Nut,
and Kosher Dairy Bread
\$42 Per Dozen

Breakfast Danish, Muffins and Croissants
Served with Butter and Preserves
\$40 Per Dozen

English Muffins
Served with Butter and Preserves
\$38 Per Dozen

Fruit Skewers
Served with Honey-Yogurt Dipping
Sauce
(Minimum of 20 per order)
\$5 Each

Granola Parfaits **\$5 Each**

Assorted Cold Cereals with Milk **\$4 Each**

Variety of Greek Fruit Yogurts **\$4.50 Each**

Whole Fresh Fruit **\$3 Each**

AFTERNOON BREAKS

Illy Coffee, Decaffeinated Coffee
\$65 Per Gallon

Fruit Punch **\$48 Per Gallon**

Lemonade **\$48 Per Gallon**

Mighty Leaf Iced Tea
\$65 Per Gallon

Hot Mighty Leaf Teas
\$65 Per Gallon

Fiji Bottled Water **\$6 Each**

Assorted Vitamin Water **\$6 Each**

Assorted Izze Sparkling Water **\$6 Each**

Assorted Frappuccino Drinks
\$6 Each

Assorted Coca-Cola Soft Drinks
\$5 Each

Bottled Water **\$5 Each**

Gourmet Dessert Bar

Petit Four Assortment to include:
Espresso Brownie, Pecan Chocolate
Chunk, Luscious Lemon and Marble
Cheese Truffle
\$48 Per Dozen

Refreshing Lemon Bars **\$48 Per Dozen**

Mini Assorted Cupcakes **\$40 Per Dozen**

Assorted Freshly Baked Cookies
\$42 Per Dozen

Chocolate Covered Strawberries
\$42 Per Dozen

Fudge Brownies and Blondies **\$42 Per Dozen**

Soft Jumbo Pretzels with Mustard
\$40 Per Dozen

Häagen-Daz Ice Cream Bars
(Charged for Quantity Ordered) **\$6 Each**

Granola, Power and Nutri-Grain Bars **\$4 Each**

Individual Bags of Pretzels, Kettle
Potato Chips, Terra Chips and
Popcorn
\$4 Each

Assorted Candy Bars

Hersheys (Plain and Almond), Reeses,
Kit Kat, Snickers and Twix
\$3 Each

Dry Snack Combo

Kettle Potato Chips, Pretzels, Tri-Colored
Tortilla Chips, Honey Roasted Peanuts,
Onion Dip, Salsa, Cheese and Pimiento Dip
\$10 Per Person

SPECIALTY BREAKS

Minimum of 25 guests or a \$100 set up fee to apply. All breaks are based on a one-hour period

Power Break

Granola Bars, Energy Bars and Protein Bars
Sliced Fresh Fruit Platter
Mixed Nuts
Izze Sparkling Water

\$20

Sunshine Break

Swiss White and Dark Chocolate Dipped
Strawberries and Bananas
Granola Bars
Banana Bread and Strawberry Bread
Fruit Smoothies
Tropical Fruit Punch and Orange Juice

\$17

Quick Snack Break

Assorted Candy Bars
Assorted Individual Bags of Pretzels,
Kettle Potato Chips and Cracker Jacks
Hot Buttered Popcorn
Bottled Water

\$16

Mediterranean

Assorted Stuffed Olives
Hummus and Baba Ghanoush
with Pita Chips
Dried Figs and Seedless Grapes
Assorted Fruit and Vegetable Juices

\$16

Sundae Bar

(Will Not Be Served For Less Than 20 Guests)

Haagen Daz Vanilla, Strawberry and
Chocolate Ice Cream, Hot Fudge and
Butterscotch Syrup

Chopped Walnuts, Crushed Oreos, Heath
Bars, Butterfingers, M & M's, Sprinkles and
Maraschino Cherries

Assorted Soft Drinks

\$16

Half Time Break

Popcorn

Soft Jumbo Pretzels with Mustard

Honey Roasted Peanuts

Assorted Soft Drinks

\$14

Enhancement - Popcorn Machine

\$150

Sweet Tooth

Assorted Candy Bars, M&Ms and Chocolate

Hand-Dipped Pretzels

\$12

Sweet and Salty Break

Papaya Spears

Sweet Banana Chips

Plain and Chocolate Covered Almonds

Yogurt Covered Pretzels

\$20

LUNCH BUFFET

Unlimited consumption for a one-hour period Minimum of 30 guests or a set-up fee of \$100 and Buffets will not be served for less than 20 people

Lunch Buffets are served with freshly brewed Illy coffee, decaffeinated coffee, hot Mighty Leaf tea and iced tea.

Florida Lunch Buffet

Fresh Diced Watermelon and Strawberries

Classic Spinach Salad

Baby Spinach, Chopped Bacon,
Hard Boiled Eggs, Crumbled Bleu Cheese
and Buttermilk Ranch Dressing

Penne, Sweet Pepper and Basil Salad

Searched Chicken Breast Served
with Spicy Tropical Salsa

Blackened Floridian Mahi Mahi Topped
With Red and Yellow Tomato Basil Sauce

Churrasco Steak with Chimichurri Sauce

Steamed Seasonal Vegetables
Island Rice

\$50

Taste of Italy Lunch Buffet

Flatbread and Focaccia Bread

Roasted Tomato and White Bean Soup

Caesar Salad Station:

Home-made Croutons, Pecorino Cheese,
Roasted Tomatoes, Baby Grilled Shrimp
and Garlic Anchovy Dressing

Caprese Salad with Balsamic Vinaigrette

Penne Pasta Primavera Prepared with
Asparagus, Swiss Chard, Roasted Red
Peppers and Pesto

Chicken Marsala Served with Crimini
Mushrooms and Caramelized Onions

Parmesan-encrusted Tilapia Provencal
\$44

Smoky Mountain Lunch Buffet

Fire Roasted Tomato Soup

Baby Spinach, Candied Pecans, Strawberries,
Bacon and Mango Vinaigrette
Red Skin Potato Salad and Cucumbers

Macaroni and Cheese

Slowed Cooked Beef Short Ribs

Fried Chicken with Gravy

BBQ Pulled Pork with Slider Buns

Creamy Garlic Mashed Potatoes
Seasonal Vegetables

\$45

LUNCH BUFFET (CONTINUED)

Old Fashioned Cookout

Fresh Garden Salad with Two Dressings

Diced Watermelon Salad

Creamy Cole Slaw

Country Style Potato Salad

Grilled Chicken Breasts

Pulled Pork

Grilled Hamburgers

Cheeseburgers

Hot Dogs

Italian Sausage

Sauerkraut, Sautéed Onions and Peppers

Lettuce, Tomato, and Onion Platter

Baked Beans with Bacon

Kettle Chips

(Chef's Fee \$150, One Chef per 50 people)

\$44

Havana Buffet

Plantain Soup

Sliced Tropical Fresh Fruit Display

Sliced Avocado, Red Tomatoes, Sliced

Onions, Mixed Greens, Oil and Vinegar

Baked Chicken a la Cubana with Fresh Lime

Slow Roasted Mojo Pork loin

Black Beans and Rice

Sweet Plantains and Fried Yucca

\$42

Gourmet Sandwich Buffet

Soup du Jour with Crackers

Sliced Fresh Fruit Display

Potato Salad and Tri-Colored Pasta Salad

Ham and Brie Sandwich

Smoked Ham, Brie, Green Leaf Lettuce,

Tomatoes and Red Onion with

Mayonnaise and Honey-Dijon Mustard

Served on a Brioche

Turkey and Swiss Wrap

Roasted Turkey Breast, Swiss Cheese,

Green Leaf Lettuce, Alfalfa Sprouts

and Cranberry Mayonnaise in a

Spinach Wrap

Asiago Beef

Oven Roasted Beef, Asiago Cheese,

Iceberg Lettuce, Tomatoes and Red Onions

with Red Pepper Aioli on a Ciabatta

Individual Bags of Kettle Chips

\$42

LUNCH BUFFET (CONTINUED)

Mexican Almuerzo

Beef Tacos

Steak Fajitas

Chicken Quesadillas

Salsa Fresco, Guacamole,

Shredded Cheddar Cheese, Diced Onion,

Black Olives, Sour Cream, Jalapenos,

Diced Tomatoes, Shredded Lettuce

Corn Taco Shells and Flour Tortillas

Corn Tortilla Chips

Refried Beans

Cilantro Lime Rice

\$42

*Gluten Free Tortillas available upon request

Lunch Buffet Dessert Selections

Choice of One for Parties Under 30 People

Choice of Two for Parties Over 31 People

Chocolate Fondant

Strawberry Shortcake Martini

Carrot Cake

Chocolate Mousse Martini

Cannoli

Key Lime Tart

Apple Tart

Tiramisu

Rice Pudding Martini

New York Cheesecake

Chef's Bourbon Glazed Bread Pudding

Baklava

Assorted Petit Fours

PLATED LUNCH

Minimum of 25 guests or a \$100 set-up fee will apply. Luncheon entrées are not available as dinner selections.

All luncheons are accompanied by warm rolls, butter, and freshly brewed Illy coffee, decaffeinated coffee and hot Mighty Leaf teas.

It's a Wrap

One-Half Sliced Turkey Breast,
Swiss Cheese, Lettuce and Tomato
with a Light Dijon Mustard Sauce
Wrapped in a Flour Tortilla

One-Half Mediterranean,
Feta Cheese, Field Greens, Tomato,
Black Olives, Green Peppers, Onion and
Roasted Chicken in a Spinach Wrap

Served with Pasta Salad
and Sliced Seasonal Melon

\$30

Island Chicken Cobb

Leafy Mixed Greens, Watercress,
Avocado, Tomato, Fresh Grilled
Chicken Breast, Bacon and Monterey
Jack Cheese

Served with a Creamy Ranch Dressing

\$30

Pepper Seared Salmon

Served with Roasted Red Skin Potatoes,
Spinach and Tomatoes

Topped with Lemon Caper Beurre Blanc

\$30

Grilled Chicken Breast

Caribbean Grilled Chicken Breast
with White Rice and Black Beans

Topped with Tomato and Corn Salsa

\$30

Grilled Pasta Primavera (Vegetarian)

Balsamic Marinated Grilled Zucchini,
Peppers and Eggplant

Tossed with Tomato Basil Pasta

\$30

PLATED LUNCH (CONTINUED)

Julius Caesar Salad

Crisp Cuts of Romaine
Tossed with Caesar Dressing and
Garlic Croutons Topped with Fresh
Parmesan Cheese

\$30

Add Ons:

Grilled Chicken

\$32

Blackened Grouper

\$34

Grilled Shrimp

\$34

Churrasco Steak

\$37

Soup and Salad

Roasted Tomato Bisque
Topped with a Toasted Crostini
Served with Baby Spinach, Roma Tomatoes,
Feta Cheese and Toasted Pecans
Drizzled with Balsamic Vinegar
and Extra Virgin Olive Oil

\$30

Add Dessert

Chocolate Fondant
Strawberry Shortcake Martini
Carrot Cake
Chocolate Mousse Martini
Cannoli
Key Lime Tart
Apple Tart
Tiramisu
Rice Pudding Martini
New York Cheesecake
Chef's Bourbon Glazed Bread Pudding
Assorted Petit Fours

\$5

GRAB AND GO LUNCH

We will be happy to accommodate up to 3 choices for parties over 31 people and 2 choices for parties under 30 with a 72-hour notice of selections. However, they will all be charged at the higher priced boxed lunch. Please see suggested beverages under the afternoon breaks section – Pg 7

All Grab and Go Lunches selected will be accompanied by the choice of one Whole Fruit and can choose from the following: Apple, Banana, or an Orange.

One Dessert Choice for all Grab and Go Lunches: Mini Cannoli, Freshly Baked Cookie, Refreshing Lemon Bar, or a Chocolate Brownie.

Italian Wrap

Italian Deli Meats and Provolone Cheese
Covered with an Array of Fresh Vegetables
Marinated in Italian Vinaigrette
Served in a Flour Tortilla Wrap, Whole
Fruit, Kettle Chips and choice of Dessert
\$30

Asiago Beef

Oven Roasted Beef, Asiago Cheese,
Lettuce, Tomatoes, Red Onions and Red
Pepper Aioli on a Ciabatta, Whole Fruit,
Kettle Chips and choice of Dessert
\$30

Lemon Pepper Chicken

Tender Grilled Chicken Breast Seasoned
with Lemon, Ground Black Pepper,
Garlic and Olive Oil
Lettuce, Green Peppers and Tomatoes
Served on Ciabatta Bread, Whole Fruit,
Kettle Chips and choice of Dessert
\$28

Turkey and Swiss Sandwich

Roasted Turkey Breast, Swiss Cheese,
Lettuce, Alfalfa Sprouts and Cranberry
Mayonnaise on a Multi-Grain Bread,
Whole Fruit, Kettle Chips and choice of
Dessert
\$28

Ham and Brie Sandwich

Smoked Ham, Brie, Lettuce,
Tomatoes and Red Onions with
Mayonnaise and Honey-Dijon Mustard
Served on Multigrain Bread, Whole Fruit,
Kettle Chips and choice of Dessert
\$28

Mediterranean Veggie

Fresh Mozzarella Cheese, Grilled Peppers,
Eggplant and Cilantro Hummus Spread
in a light Italian Vinaigrette
Served in a Flour Tortilla
Wrap, Whole Fruit, Kettle
Chips and choice of
Dessert
\$28

RECEPTION - COLD CANAPÉS

Minimum order of 50 pieces of each Hors d'oeuvre

Vegetable Ceviche

Lime Marinated Summer Vegetables
\$5 Each

Bruschetta Trio

Tomato, Olive Oil and Garlic
 Kalamata Tapenade
 Roasted Artichoke

*Available in combo or individual
\$4 Each

Bacon Cheddar Deviled Eggs

Garnished with Hungarian Paprika
\$4 Each

Fingerling Potatoes

Topped with Sour Cream, Bacon and
 Chives
\$4 Each

Smoked Salmon

Smoked Salmon on Toasted Pumpnickel
 with Crème Fraiche and Chives
\$5 Each

Ahi Tuna Tartare

Served with Wakame, Scallions and
 Ponzu Sauce on a Wonton
\$5 Each

Shrimp Ceviche Shooter

Peruvian Shrimp Ceviche with
 Fresh Cilantro and Lemon Juice
\$6 Each

Assorted Sushi

California Uramaki Roll
 Shrimp Tempura with a Soy Glaze
 Tuna Hosomaki with a Wasabi Crème
 *Available in combo or individual
\$6 Each

Jumbo Shrimp

Cocktail Sauce and Lemons
\$7 Each

RECEPTION - HOT CANAPÉS

Minimum order of 50 pieces of each Hors d'oeuvre

Raspberry and Brie Cheese

Served in a Bite Size Puff Pastry

\$4 Each

Mini Vegetable Spring Rolls

Crispy Roll Filled with Julienned Vegetables

\$3 Each

Spanakopita

Greek Spinach Pie of Phyllo Filled with Spinach, Onions and Feta Cheese

\$4 Each

Scallops Wrapped in Bacon

Plump White Sea Scallops

Wrapped in Lean Bacon

\$7 Each

Coconut Fried Shrimp

Crispy Shrimp with a Touch of Sweetness

\$7 Each

Potato String Wrapped Shrimp

Served with a Thai Sweet Chili

Sauce

\$6 Each

Mini Maryland Style Crab Cakes

Served with Remoulade Sauce

\$5 Each

Mustard Encrusted Baby Lamb Chop

Served with Mint Chutney

\$7 Each

Pot Sticker

Chinese Dumpling Filled with Vegetables and a choice of Chicken or Beef with a Sweet and Sour Dipping Sauce.

\$5 Each

Beef Hibachi Skewer

Tenderloin Tips with Tri-Colored Peppers and Glazed in Oriental Sauce

\$5 Each

Miniature Beef Wellington

Tender Bite of Filet Mignon and Mushroom, Sprinkled with Sherri Wine and Hand Wrapped in a Puff Pastry

\$5 Each

Sweet and Spicy Chicken Skewer

Char-grilled Chicken spiced with Ginger, Lemongrass and Peppers

Served with a Spicy Peanut Sauce

\$5 Each

Swedish Meatballs

Ground Beef and Pork Meatballs

Cooked in Veal a Jus Reduced Slowly with Swedish Lingon Berries

\$4 Each

Prosciutto Wrapped in Grissini

Served with a Marmalade Trio

Pear, Orange and Raspberry

\$6 Each

RECEPTION DISPLAYS

Below selections are prepared based on number of people guaranteed for a one-hour period. Served as Reception Food, or added to a buffet dinner. (Minimum of 25 Guests)

Chilled Seafood Display

Display for One Hour

Jumbo Gulf Shrimp, Oyster Shooter
Mignonette and Snow Crab Claws
Served with Freshly Grated Horseradish,
Cocktail Sauce, Dijon Lime Sauce and Lemons

Norwegian Poached Salmon Display with
Mustard, Capers, Onions and Tomatoes

(Minimum of 50 Guests or a \$100 Set Up Fee
to Apply)

\$22 Per Person

La Cantina

Chicken Quesadillas
Vegetable Quesadillas

Tri-Colored Nachos with Melted Cheese

Guacamole, Sour Cream, Salsa,
Black Olives and Jalapeno Peppers

\$14 Per Person

Mini Hot Assorted Paninis

Mojo Roasted Pork, Ham, Swiss,
Mustard and Pickle

Grilled Chicken, Fresh Mozzarella, Sun dried
Tomato Pesto and Roasted Red Pepper

Grilled Vegetables, Fresh Mozzarella
and Hummus

\$18 Per Person

Artisan Cheese Display

Imported and Domestic Artisan Cheese

Adorned with Dried and Fresh Fruit,
Nuts and Berries

Assorted Crackers and Breadsticks

\$16 Per Person

*Ask about our Brie and Honey Infused Action
Station

(Chef Fee \$150)

RECEPTION DISPLAYS (CONTINUED)

Below selections are prepared based on number of people guaranteed for a one-hour period. Served as Reception Food, or added to a buffet dinner. (Minimum of 25 Guests)

Antipasto Display, Vegetable Crudités and Grill Display

Imported and Domestic Dry Cured Meats to Include Kielbasa and Prosciutto

Roasted Eggplant and Red Peppers

Marinated Fresh Mozzarella, Provolone, Herb and Peppercorn Cheeses with assorted Focaccia Breads, Crostini and Crackers

Balsamic Marinated Grilled Zucchini, Squash and Japanese Eggplant

Fresh Crisp Vegetable Crudités to Include Hummus, Ranch Dip, Baba Ghanoush and Toasty Pita Chips

\$20 Per Person

Garden Salad Display

Mixed Greens with Cucumbers, Cherry Tomatoes, Chopped Bacon, Hot Peppers, Oranges, Mushrooms, Red Onions, Shredded Cheddar Cheese, Croutons, Tomatoes and Onions in a Citrus Basil Marinade

Jicama Slaw

Fusilli Chicken Salad with Sundried Tomatoes, Pine Nuts, Olive Oil and Basil

Tropical Fruit and Nuts Tossed with Grand Marnier and 2 Dressings on the Side

\$15 Per Person

Fresh Fruit and Berries Display

Sliced Pineapple, Honeydew, Cantaloupe, Seedless Grapes, Kiwi and Mixed Berries

\$10 Per Person

RECEPTION DISPLAYS (CONTINUED)

Below selections are prepared based on number of people guaranteed for a one-hour period. Served as Reception Food, or added to a buffet dinner. (Minimum of 25 Guests)

*Chef's Fee \$150, One Chef Per 50 People.

***Steamship Round of Beef**

Garlic and Cracked Black Pepper Roasted Steamship Round of Beef Served with Au Jus and Horseradish
(Serves 150 Guests) **\$750**

***Whole Roasted Suckling Pig**

Hawaiian Roasted Suckling Pig
(Serves 75-100 Guests) **\$500**

***Slow Roasted Black Angus Prime Rib**

Slowly Roasted Prime Rib, Garlic, Thyme and Bay Leaves Served with Au Jus and Creamy Horseradish Sauce
(Serves 35 Guests) **\$425**

***Cedar Plank Roasted Salmon**

Marinated in a Bourbon Glaze
(Serves 18-20 Guests) **\$275**

***Maple Glazed Ham**

Oven Baked Ham with Cloves and Special Spices Glazed with Maple Syrup
Served with Mustard and Apple Sauce
(Serves 40 Guests) **\$275**

***Baked Brie Encroute**

Baked Brie Drizzled with Raspberry Sauce
Covered with our Fluffy Puff Pastry
Served with Crackers
(Serves 20 Guests) **\$150**

ACTION STATIONS

Below selections are prepared based on number of people guaranteed for a one-hour period. Served as Reception Food, or added to a buffet dinner. (Minimum of 25 Guests)

Island Station

Jerk Chicken Wings
Guava-BBQ Baby Back Ribs
Tropical Mahi Bites
Tempura Fried Shrimp with Rum Sauce
Ceviche Shooters
(Requires Minimum of 50 Guests)
\$30 Per Person - Per Hour

Malaysian Burrito Station

Crispy Flaky Paratha Bread
Chicken Tikka
Beef Chili
Bay Shrimp
Grilled Vegetables
Mozzarella Cheese, Tomatoes, Salsa
Sour Cream, Iceberg Lettuce, Beans and Cilantro
Coconut Curry Sauce
(Chef's Fee \$150, One Chef Per 50 People)
\$20 Per Person - Per Hour
***Each Additional Hour \$16 Per Person**

Slider Station

Grilled Angus Beef on Hawaiian Sweet Rolls with Caramelized Onions and Cheddar Cheese

Slow Roasted Pork with BBQ Sauce on Brioche Buns

Layered Turkey, Bacon and Melted Gruyere Cheese Baked with a Southern Spread and Sandwiched Between Hawaiian Sweet Rolls
\$20 Per Person - Per Hour
***Each Additional Hour \$18 Per Person**

Japanese Sushi Station

Sushi Moriawase, Sashimi and Maki
Served with an Array of Japanese Seafood Salads
Accompanied with Pickled Ginger, Wasabi, Lemon and Soy Sauce
\$22 Per Person - Per Hour
***Each Additional Hour \$16 Per Person**
(Chef's Fee \$150, One Chef Per 50 People)

Chinatown Oriental Wok Station

Beef, Chicken and Shrimp
Peppers, Asparagus, Bamboo Shoots, Broccoli, Water Chestnuts, Ginger, Green Onions and Mushrooms
Lo Mein Noodles and Fried Rice
Teriyaki Sauce, Soy Sauce and Duck Sauce Served from Oriental To-Go Containers with Chop Sticks, Crab Rangoon and Chocolate Dipped Shortbread Cookies
\$18 Per Person - Per Hour
***Each Additional Hour \$15 Per Person**
(Chef's Fee \$150, One Chef Per 50 People)

Chicken Wing Station

Fried Chicken Wings with your choice of 3 Sriracha
Jamaican Jerk
Chimichurri
Teriyaki
Accompanied with Bleu Cheese, Ranch and Celery (Optional: Boneless Chicken Wings)
\$20 Per Person - Per Hour

ACTION STATIONS (CONTINUED)

Below selections are prepared based on number of people guaranteed for a one-hour period. Served as Reception Food, or added to a buffet dinner. (Minimum of 25 Guests)

Truffle Mac and Cheese Station

Macaroni Baked with Truffle Oil and Creamy Wisconsin Cheese
Topping Bar to Include:
Grilled Chicken, Chopped Bacon, Diced Ham, Broccoli, Peas, Jalapenos, Chives and Fried Onions

Additional Topping:

Maine Lobster **\$8 Per Person**

\$16 Per Person - Per Hour

***Each Additional Hour \$14 Per Person**

(Chef Fee \$150, One Chef Per 50 People)

French Fry Station

French Fries
Sweet Potato Fries
Onion Rings
Cheese Sauce
Beef Chili
Sour Cream, Chive, Chopped Bacon, Ketchup and Chipotle Mayonnaise

\$14 Per Person - Per Hour

***Each Additional Hour \$12 Per Person**

Customized Ice Carving

Customized Ice Carving to Compliment Any of Your Displays
(Recommended for Seafood Display)

\$600 Per Block

DESSERTS

Below selections are prepared based on number of people guaranteed for a one-hour period.
Served as Reception Food, not Dinners (Minimum of 25 Guests, Unless Stated Otherwise)

Florida Dessert Station

Key Lime Tarts
Chocolate Mousse Shooters
Mango Crème Brulee
Coconut Macaroons

\$16 Per Person

Chocolate Fountain

A Three Tier Cascade of Rich Belgian
Chocolate Accompanied by an Array of
Dipping Treats to Include: Strawberries,
Sliced Fresh Fruit Kabobs, Pretzel Rods,
Marshmallows, Rice Krispy Treats, Assorted
Mini Cookies and Mini Biscotti

\$16 Per Person

Sundae Bar

(Minimum of 25 Guests or a Set-Up Fee of
\$100. Will Not Be Served for Less Than 20
guests.)

Haagen Daz Vanilla, Strawberry
and Chocolate Ice Cream
Hot Fudge and Butterscotch Syrup
Chopped Walnuts, Crushed Oreos,
Heath Bars, Butterfingers, M & M's,
Sprinkles and Maraschino Cherries

Assorted Soft Drinks

\$17 Per Person

(Attendant Included)

Sweet Extravaganza

(Minimum of 40 Guests or a Set-Up Fee of
\$100, Will Not Be Served for Less Than 25
guests)

A Heavenly Assortment of Decadent Tortes,
Assorted Cheesecakes, Fruit Tarts, Tiramisu
and Mini Cupcakes

Garnished with Fresh Dipped Fruit Kabobs

\$14 Per Person

Continental Coffee Station

A Gourmet Coffee Station Featuring Illy
Regular and Decaffeinated Coffees. An
Assortment of Hot Mighty Leaf Teas
Accompanied with Flavored Syrups,
Chocolate Shavings, Vanilla Scented
Whipped Cream, Orange Zest, Cinnamon
Sticks, Assorted Specialty Wafers, Mini
Biscotti and Rock Sugar Sticks

\$8 Per Person

DINNER BUFFET

Unlimited consumption for a one-hour period unless stated otherwise.

Minimum of 30 Guests or a set-up fee of \$100 Buffets will not be served for less than 20 people.

Marco Island Seafood Extravaganza

(Minimum of 50 Guests Required)

One and One-Half Hour Buffet Dinner

Assorted Mixed Greens Salad Bar

Cucumbers, Cherry Tomatoes,
Chopped Bacon, Hot Peppers, Mushrooms,
Red Onions, Cheddar Cheese, Croutons,
Tomatoes and Onions in a Citrus Basil
Marinade

Traditional Caesar Salad

Tropical Fruits and Nuts Tossed with Grand
Marnier

Raw Bar

Shrimp Cocktail, Snow Crab and Oysters on
the Half Shell

Japanese Sushi Station

Seafood Gumbo Station

Main Course

Blackened Mahi Mahi

Slow Braised Beef Short Ribs with Fried
Onions

Seasoned Chicken Breast

Basmati Rice

Sautéed Assorted Vegetables

Desserts

Key Lime Pie, Chocolate Fondant and
Assorted Cheesecakes

Chef Required: \$150 Per Chef

\$120 Per Person

-Add Live Maine Lobster (one per person)
\$27

Caribbean Luau

One and One-Half Hour Buffet Dinner

St. Croix Salad Bar

Tropical Fruit and Berries Display
Hawaiian Grilled Pineapple Salad
Fresh Garden Salad with Mango Vinaigrette
Hearts of Palm with Mushrooms, Roasted
Peppers and Almonds

Jamaican Spiced Grilled Prawn

Grilled Jerk Chicken in Mango Chutney

Whole Roasted Pig on a Bhula Bhula Board

St. John's Pan

Baked Mahi

Island Rice

Fresh Seasonal Vegetables

Fried Plantains

St. Martinique Dessert Bar

Pineapple Upside Down Cake with
Caramelized Brown Sugar and Key Lime Pie

Chef's Fee: \$150, One Chef Per 50 People

\$98 Per Person

DINNER BUFFET (CONTINUED)

Everglades City Grilled Steak & Fish

1 Hour Unlimited Consumption

Shucked Oysters

Peeled Shrimp

Steamed Clams

One and One-Half Hour Buffet Dinner

Everglades Salad Bar

Fresh Garden Salad with Two Dressings

Seafood Salad

Cole Slaw

Mangrove Landing

Grilled New York Strip Steak

Blackened Grouper

Grilled Marinated Chicken Breast with
grilled Pineapple Salsa

Airboat Accompaniments

Medley of Fresh Vegetables

Roasted Red Potatoes

Cornbread

Swamp Buggy Desserts

English Bread Pudding with an Apricot
Glaze

Chocolate Mud Pie

Key Lime Pie

Chef's Fee: \$150, One Chef Per 50 People

\$98 Per Person

Viva Italia Island Style

One and One-Half Hour Buffet Dinner

Zuppa e Insalata

Minestrone Soup

Antipasto Display

Caesar Salad

Mozzarella, Tomato and Basil

Drizzled with Balsamic Vinaigrette

Portofino Pasta Station

*Choice of two Pasta and
two Sauces

Linguini, Penne or Tri-Colored Rotini

Sautéed in Virgin Olive Oil and Garlic
Bolognese, Pesto or Alfredo Sauce

Garlic Bread and Focaccia Bread

Roma Regulars

Maine Lobster Agnolotti

Mini Beef Short Ribs in a
Marsala Wine Reduction

Chicken Roulade Stuffed with

Provolone, Artichoke,

Roasted Red Peppers and Spinach

Mushroom and Asparagus Risotto

Venice Dessert Bar

Tiramisu and Cannolis

Chef's Fee: \$150, One Chef Per 50 People

\$89 Per Person

DINNER BUFFET (CONTINUED)

Mardi Gras

Masquerade Salad Bar
Tropical Fruit and Berries Display
Grilled Pineapple Salad
Caesar Salad with Shaved Gruyère

Home-Style Louisiana
Down South Jambalaya Cooked with
Chicken and Andouille Sausage

Down By the Bayou Entrees
Shrimp Scampi over Cappellini Pasta
Louisiana Dry Rub Brisket
Garlic Caraway and Mustard Encrusted
Pork Chop

On the Side of Bourbon Street
Potato Casserole
Creole Cabbage

"N'awlins" Treats
Kahlua Bread Pudding
Beignets with Powdered Sugar
Vanilla Bean Ice Cream

\$88 Per Person

Southwestern "Florida" Barbecue

One and One-Half Hour Buffet Dinner

Salad Bar

Basket of Crispy Crudités
Tossed Mixed Greens with Two Dressings,
Plum Tomatoes, Croutons, Shredded
Carrots, Cheddar Cheese and Chopped
Bacon

Tri-Colored Pasta Salad
Cole Slaw
Baked Beans with Bacon
Corn on the Cob

Open Fire Barbecued Chicken
Baby Back Ribs
Char-Grilled Skirt Steak with
Tri-Colored Peppers
Grilled Mahi Mahi with Mango Chutney

Desserts
Pineapple Pie and Pecan Pie

Chef's Fee: \$150, One Chef Per 50 People

\$85 Per Person

DINNER BUFFET (CONTINUED)

The Tailgate Party

Kettle Potato Chips with Onion Dip

Salad Station

Mixed Greens, Tomatoes, Onion,
Cucumbers, Carrots, Cheddar Cheese,
Chopped Bacon, Croutons, Olives, Broccoli,
Cauliflower, Grapes and Sliced Green
Apples
Fresh Watermelon Spears

Sliders and Wings

Buffalo Wings with Bleu Cheese and Celery
Mini Wagyu Beef Sliders with
Cheddar Cheese
Pulled Pork Sliders Tossed with
Cattleman's BBQ Sauce

Sausage and Hot Dogs in Soft Bakery Buns

Toppings to Include:

Grilled Peppers, Grilled Onions, Relish,
Mustard, Ketchup and Chopped Onions

French Fry Station

French Fries with Chili, Cheese,
Chopped Bacon and Sour Cream

Mini Chocolate Cupcakes

with Peanut Butter Icing

Carrot Cake Bites

\$79 Per Person

APPETIZERS

All appetizers listed are to be purchased as an addition to a Dinner Entree Selection. Choice of One:

Seared Sea Scallops

Saffron Beurre Blanc and Red Pepper Oil

\$12 Per Person

Ahi Hawaiian Yellowfin Tuna Tartare

Micro Greens, Yellow Pepper Coulis and Soya Wasabi

\$12 Per Person

Mustard Encrusted Baby Lamb Chops

Savory Coating of Dijon Mustard, Garlic and Rosemary

\$12 Per Person

Striped Butternut Squash Agnolotti (Vegetarian)

Warm Asparagus and Shitake Mushroom Salad with Roasted Red Pepper Emulsion

\$12 Per Person

Marco Style Crab Cakes

Sautéed Blue Crab Cake with a Butter Sauce
\$10 Per Person

Jumbo Shrimp Cocktail

Served with Cocktail Sauce and Lemon
\$10 Per Person

Beef Carpaccio

Thinly Sliced Filet Mignon topped with Capers, Black Pepper, Micro Greens and Drizzled with Olive Oil and Lemon

\$14 Per Person

Quinoa Cake (Vegetarian/Vegan)

Sweet Potato and Black Bean Quinoa Cake with a Pomegranate Dressing

\$11 Per Person

SALAD

All Salads are to be purchased as an addition to a Dinner Entree Selection. Choice of One:

Asian Pear and Baby Spinach Salad

Candied Pecans with a Warm Bacon
Vinaigrette

*Vegan Option: Spiced Pear Vinaigrette

\$8 Per Person

Mediterranean Salad

Baby Mixed Greens, Cherry Tomatoes,
Kalamata Olives, Artichokes and Feta
Cheese with a Lemon Vinaigrette

\$8 Per Person

Wedge Salad

Iceberg Lettuce with Bleu Cheese Dressing,
Apple-wood Smoked Bacon, Chopped Eggs
and Tomatoes

\$7 Per Person

Julius Caesar Salad

The Imperial Salad with Homemade
Pumpnickel Croutons and Aged
Parmiagiano - Reggiano Cheese

\$7 Per Person

PLATED DINNER

Minimum of 25 Guests or a setup fee of \$100 to apply

We will be happy to accommodate your choice of up to 3 entrées with a 72-hour notice of entrée selections. However, they will all be charged at the higher priced entrée.

Cilantro Lime Jerk Chicken

Sautéed Chicken Breast
Served with Island Rice and
Fried Plantains Topped with Pineapple
Chutney
\$58 Per Person

Chicken Cordon Bleu

Roasted Chicken Breast
Stuffed with Prosciutto, Fresh Mozzarella,
Roasted Red Pepper and Herbs
with a Lemon Cream Sauce
Served with Saffron Rice and Vegetables
\$58 Per Person

Mustard-Encrusted Rack of Lamb

Served with Pea Risotto and Asparagus
\$65 Per Person

Grilled Filet Mignon

Topped with a Tarragon Butter
Served with Chive Mashed Potatoes
and Fresh Vegetables
\$66 Per Person

Aged New York Strip Steak

Topped with a Red Wine Demi-Glace
Served with Garlic Herbed Fingerling
Potatoes and Vegetables
\$62 Per Person

King Oyster Mushroom Quinoa (Vegetarian)

Served with Bok Choy
\$26 Per Person

PLATED DINNER (CONTINUED)

Sautéed Chilean Sea Bass

Served Over Quinoa Pilaf with
Yellow Pepper Oil

\$73 Per Person

Baked Grouper Fillet

Served with Mushroom Risotto,
Steamed Asparagus and Drizzled
with a Lemon Sauce

\$62 Per Person

Macadamia Nut Mahi Mahi

Topped with Tropical Fruit Salsa and
Served with Spaghetti Squash Ravioli

\$56 Per Person

Duo Entrées

Port of the Isle Duo

Grilled Petit Filet Mignon with a Cabernet
Sauce and Florida Lobster Tail with Garlic
Butter

Served with Fingerling Potatoes and
Seasonal Vegetables

\$92 Per Person

Chicken and Salmon Duo

Boneless Chicken Breast and Salmon Filet Glazed
with a Teriyaki Sauce

Served with a Vegetable Stir Fry

\$65 Per Person

DESSERTS

All desserts listed are to be purchased as an addition to a Dinner Entree Selection. Choice of One:

Chocolate Cups

Filled with Peanut Butter Cream

\$8 Per Person

Crème Brulee

A Decadent Custard Topped with
Caramelized Sugar

\$8 Per Person

Tiramisu

Lady Fingers Soaked in an
Espresso Liquor and Topped
with Mascarpone Cheese and
Chocolate Shavings

\$8 Per Person

Cheesecake

Creamy Cheesecake with a Flaky Graham
Cracker Crust and Topped with Raspberry
Sauce

\$8 Per Person

Key Lime Pie

The Famous Florida Treat with
Raspberry Sauce

\$7 Per Person

HOST BAR

One Hour Minimum

BARTENDER AND CASHIER FEES

One bartender for every one hundred guests Bartender fee of \$150 per bartender for each event
 Cashier fee of \$150 per cashier for each event One cashier per 100 people

HOSPITALITY BARS / SPECIAL ORDERS

The HILTON MARCO ISLAND BEACH RESORT is the only licensed authority to sell and serve liquor for consumption on the premises. Therefore, no liquor may be brought into the hotel. Bottle sales are available for hospitality suites only. When requesting special brands, quantities must be noted. The specified amount purchased will be charged to the individual or organization.

Call Brand Bar Package

For First Hour **\$24 Per Person**
 Each Additional Hour **\$20 Per Person**

Call Brands

- Smirnoff Vodka
- Beefeater
- Cruzan
- Jim Beam
- Canadian Club
- J & B
- Cuervo Gold Tequila
- Chardonnay and Cabernet - Canyon Road
- Domestic Beer and Imported Beer
- Soft Drinks
- Non- Alcoholic Beer
- Bottled Water

Hosted Bar Pricing

(Beverage service charged per drink)

- Call Brand Cocktails **\$10**
- Premium Brand Cocktails **\$12**
- Domestic Beer **\$7** / Imported Beer **\$8**
- Soft Drinks **\$5**
- Bottled Water **\$5**
- Cordials **\$12**
- Frozen Drinks **\$14**
- Wine (Call) **\$10**/ Wine (Premium) **\$12**

Premium Brand Bar Package

For First Hour **\$28 Per Person**
 Each Additional Hour **\$24 Per Person**

Premium Brands

- Ketel One
- Bombay Sapphire
- Bacardi
- Captain Morgan
- Gentleman Jack
- Crown Royal
- Johnnie Walker Black
- Patron Silver
- Premium Chardonnay – Layer Cake
- Premium Cabernet – Layer Cake
- Domestic Beer and Imported Beer
- Soft Drinks
- Non- Alcoholic Beer
- Bottled Water

CASH BAR

One Hour Minimum

BARTENDER AND CASHIER FEES

One bartender for every one hundred guests Bartender fee of \$150 per bartender for each event
Cashier fee of \$150 per cashier for each event One cashier per 100 people

HOSPITALITY BARS / SPECIAL ORDERS

The HILTON MARCO ISLAND BEACH RESORT is the only licensed authority to sell and serve liquor for consumption on the premises. Therefore, no liquor may be brought into the hotel. Bottle sales are available for hospitality suites only. When requesting special brands, quantities must be noted. The specified amount purchased will be charged to the individual or organization.

Call Brands

Smirnoff Vodka
Beefeater
Cruzan
Jim Beam
Canadian Club
J&B
Cuervo Gold Tequila
Chardonnay and Cabernet - Canyon Road
Domestic Beer and Imported Beer
Soft Drinks
Non- Alcoholic Beer
Bottled Water

Premium Brands

Ketel One
Bombay Sapphire
Bacardi
Captain Morgan
Gentleman Jack
Crown Royal
Johnnie Walker Black
Patron Silver
Premium Chardonnay – Layer Cake
Premium Cabernet – Layer Cake
Domestic Beer and Imported Beer
Soft Drinks
Non- Alcoholic Beer
Bottled Water

Cash Bar Pricing

(Guest to purchase own drink tickets)

*Tax and gratuity included

Call Brand Cocktails **\$10**

Premium Brand Cocktails **\$12**

Domestic Beer **\$7** / Imported Beer **\$8**

Soft Drinks **\$5**

Bottled Water **\$5**

Cordials **\$12**

Frozen Drinks **\$14**

Wine (Call) **\$10** / Wine (Premium) **\$12**

HOSPITALITY BARS

PRICES LISTED ARE FOR LITER BOTTLES

Vodka

Grey Goose	\$195
Ketel One	\$170
Absolut	\$145
Smirnoff	\$100

Gin

Bombay Sapphire	\$155
Tanqueray	\$130
Beefeater	\$115

Scotch

Johnnie Walker Black	\$205
Chivas Regal	\$170
Dewars	\$150

Beer

Domestic	\$7
Imported	\$8

Wine

See Wine Selections Tab

Whiskey

Crown Royal	\$175
Canadian Club	\$120

Bourbon

Gentleman's Jack	\$165
Maker's Mark	\$150
Jack Daniels	\$150
Jim Beam	\$115

Rum

Captain Morgan	\$110
Bacardi Silver	\$100

Tequila

Patron	\$175
Cuervo Gold	\$120

Cordials

Courvosier	\$185
Grand Marnier	\$185
Kahlua	\$140
Bailey's Irish Cream	\$130

Additional Mixer and Snack Suggestions:

Fresh Florida Orange Juice	\$23 per liter
Fresh Florida Grapefruit Juice	\$23 per liter
Cranberry Juice	\$23 per liter
Tomato Juice	\$23 per liter
Bloody Mary Mix	\$12 per liter
Soft Drinks	\$5 each
Club Soda, Tonic Water and Ginger Ale	\$6 per liter

Dry Snack Combo

(Pretzels, Potato Chips, Tortilla Chips, Honey Roasted Nuts, Chip Dip and Salsa)
\$10 per person

The above prices include ice, glassware, bar fruit, napkins, stir sticks and appropriate mixers for each bottle of liquor purchased. (Club Soda, Tonic Water, and Ginger Ale). Daily replenish of ice, glassware, bar fruit, napkins and stir sticks at \$8 per person.

HOSPITALITY BARS/SPECIAL ORDERS

HILTON MARCO ISLAND BEACH RESORT AND SPA is the only licensed authority to sell and serve liquor for consumption on the premises. Therefore, no liquor may be brought into the hotel. Bottle sales are available for hospitality suites only.

When requesting special brands, quantities must be noted. The specified amount purchased will be charged to the individual or organization.

WINE

PRICES LISTED ARE PER BOTTLE

Champagne & Sparkling Wines

Charles de Fere, Jean Louis Brut, Burgundy, France	\$36
Moet & Chandon "Imperial" Brut, Champagne, France	\$110
Veuve Clicquot ""Yellow Label" Brut, Champagne, France	\$150

Sauvignon Blanc

Nobilo, Marlborough, New Zealand	\$45
Honig, Napa Valley	\$60
Duckhorn, Napa Valley	\$80

Pinot Grigio

Santa Margherita, Italy	\$60
Altanuta, Italy	\$45

Chardonnay

Tom Gore, California	\$42
Newton, Napa Valley	\$68
Sonoma Cutrer, Sonoma Coast	\$70
Cakebread, Napa Valley	\$80

Pinot Noir

Meomi, Sonoma Coast	\$48
Rodney Strong, Russian River	\$50
La Crema, Sonoma Coast	\$64
Fess Parker, California	\$68

Merlot

14 Hands	\$44
Alexander Valley, Alexander Valley	\$48
Sterling, California	\$64
Robert Mondavi, California	\$70
Silverado, Napa Valley, California	\$80

Cabernet Sauvignon

Casa Lapostale, Rapel Valley, Chile	\$40
Broadside, Paso Robels, California	\$45
Hess, North Coast	\$60
Napa Cellars, Napa Valley	\$80

ADDITIONAL INFORMATION

Meeting & Banquet Space

Meeting and banquet space is committed to the Patron only for hours listed herein. The Hotel retains the right to make reasonable substitution in meeting and banquet space, and the Patron agrees to accept such substitution. In the event such a substitution is necessary, the Hotel agrees to assist traffic flow with signage and notation on lobby reader board. All changes in meeting room sets must be arranged at least 72 hours before the start of a function or there will be a fee of \$10.00 per person or minimum charge of \$500.00 charged to the group.

Guarantees

Final guarantees on banquet functions are required no less than 72 hours prior to the start time of each function. After this time, the guarantee is not subject to reduction and can only be increased. Any increases in excess of 5% over the guarantee will result in a charge of 1 and 1/2 times the base price for each additional person served. Guarantee changes must be made directly with your Convention Services Manager. A change in rooming list does not constitute a guarantee change. Banquet charges will be based on the final guarantee, or actual number of guests served, whichever is greater. If no guarantee is received within the 72 hour period, the expected number of guests in attendance will become the guarantee. Banquet menu prices are guaranteed 90 days prior to group arrival.

Compliance with Regulations

The Patron agrees to conduct the Events in an orderly manner in full compliance with applicable laws, regulations, and Hotel rules. The Patron assumes full responsibility for the conduct of its attendees during any time the premises are under control of the Patron, Patron's agent, invitees, employees or independent contractors employed by the Patron.

ADDITIONAL INFORMATION (CONTINUED)

Liquor

The Patron understands that the Hotel is the only licensed authority to sell and serve liquor on the premises; therefore no liquor may be brought into the Hotel from outside sources. Any violations will result in corkage and service fees billed to the Patron's Master Account.

Off Property & Outside Functions

If the National Weather Service forecasts a chance of rain (30% or above) the scheduled function will take place in the designated indoor back-up room. This decision will be made no less than 4 hours prior to the scheduled event.

Should the client request the function outside, against the advice of the Hotel, the indoor location will also be set-up and a set-up charge of \$10.00 per person, with a minimum charge of \$500.00 will be applied to the bill. All off property catering and Boat Cruises arranged by the hotel will have an alternate weather back-up location at the Hilton. For all off property catering functions add \$10.00 per person to menu price. The minimum charge is \$500.00.

Turtle Nesting Season & Poolside Functions

February 1- April 30 - POOL FUNCTIONS CANNOT

BEGIN PRIOR TO 7:00PM. May 1 - October 31 is Turtle Nesting Season on Marco Island.

All beach functions must be completed by 8:00PM and pool functions by 9:00PM. At other times of the year, functions must end at 10:00PM.

Menus

We are more than happy to prepare up to a choice of 3 entrées, however they will all be charged at the highest priced entrée. A 72 hour notice in entrée selection is required.

Service Charges & Florida State Sales Tax

A taxable 23% Service Charge and Florida State Sales Tax will be added to all catered food and beverage. An additional 8% taxable Service Charge will be added to all off property and outdoor venues. Prices are subject to change without notice.

CONFERENCE RELATED CHARGES

As all Meetings and Special Events are unique to each group, there may be additional charges that apply. These include, but are not limited to, the following:

Internet/Phone

House Phone **\$25 Per Day**

Outside Phone Line **\$150 Each**

Meeting Room Wireless Internet Access
(Private Network) **\$10 Per Person Per Day**

Hardwire Internet Line **\$150 Each**

Staging

Podium **\$25 Per Day/Per Podium**

Staging **\$50 Per Piece** (6' x 8' each)
(Maximum of 10 pieces available)

Dance Floor

Small **\$50** (12' X 12')

Medium **\$75** (15' X 18')

Large **\$100** (21' X 21')

Banner

Banner Hanging **\$50 Each**

Power

Power Drop on the Beach **\$150 Per Drop**
(15 amp - 20 amp max.)

Power Drop **\$200** (100 amp)

Power Drop **\$400** (200 amp)

(Meeting Room Only)

Generator **\$850 Per Generator**

(includes delivery and pick-up)

Outdoor lighting/heating

Tiki Torches **\$25.00 Each**

Street Lanterns **\$75.00 Each**

Fire Pits **\$250 Each**

(\$50 For Any Additional Propane Tanks)

Outdoor Mushroom Heater **\$250 Each**

(Recommended 1 per 25)

Linen Labor

White Floor Length Linen **\$20 Each**

Labor for Chair Covers

(when provided by an Outside Vendor)

\$10 Per Chair

Labor for Table Linens

(when provided by an Outside Vendor)

\$15 Per Table

*Other Linen Choices Available. Please Request with Your Conference Services and Catering Manager.

Box Handling

Box Handling Fee **\$3.00 Per Box In / Out**

Shipping Charges – Shipping Carrier Rates

Room Deliveries and Amenity Deliveries

\$3.00 Per Delivery

Prices

Effective August 1, 2014 - August 21, 2015

All outside vendors must be pre-approved by the conference services manager.

EVENT TECHNOLOGY

Event Technology Services - Provided by PSAV Presentation Services

We turn ordinary meetings into memorable experiences so the message lasts. Whether you're planning an intimate board meeting or an elaborate production, we mix creativity with the right technology to make you look like a hero. With PSAV Presentation Services, you're guaranteed an exciting, stress-free and rewarding communications experience.

As a leader in the industry, we invest in the newest technology enabling us to respond to all your meeting needs. We offer a full line of projection, lighting, staging audio equipment and numerous meeting essentials. All of our state of the art equipment is maintained and operated on site at the Hilton Marco Island Beach Resort and Spa by dedicated event technology experts. We understand that you rely on our expertise to successfully deliver your meeting message.

Meeting Room LCD Package

Meeting Room LCD Projector
Projection Cart/Stand, Tripod Screen,
All Cabling, Extension Cords, etc.

\$610 Per Day

Add a Wireless Mouse

\$50

Ballroom LCD Package

Ballroom LCD Projector
Projection Cart/Stand
Professionally Dressed Fastfold Screen
All Cabling, Extension Cords, etc

\$785 Per Day - 7.5" x 10"

\$825 Per Day - 9.5" x 12"

LCD Screen Support Package

Projection Cart/Stand
Tripod Screen
All cabling, Extension Cords, etc.
Basic Setup Assistance

\$180 Per Day

Add a Wireless Mouse

\$50

Add a Flipchart

\$65

Standard Sound Package

Two Powered Speakers
4 Channel Audio Mixer
Floor Stands
Wired Microphone

\$400 Per Day

Upgrade to a wireless microphone

\$585

Audio:

Podium with Microphone & House Sound

\$235 Per Day

Wireless Microphone - Handheld or Lavalier

\$185 Per Day

Laptop/iPod Connection

\$75 Per Day

4-Channel Mixer

\$65 Per Day

12-Channel Mixer

\$145 Per Day

Powered Speaker

\$105 Per Day

Additional Audio Equipment Available,

Call for Pricing

EVENT TECHNOLOGY (CONTINUED)

Wireless Upgrade Package

Add a wireless microphone with house sound patch and wireless slide presenter

Wireless Lavalier Microphone Wireless Slide Presenter

\$335 Per Day

Stage Lighting Package

Four Lecko Lights/Stage Wash

Portable Dimmer & Controller

Floor Stands, All Cabling, Extension Cords, etc.

\$340 Per Day

Lighting:

Source 4 Par

\$55 Per Day

Source 4 Leko

\$55 Per Day

LED Lighting Instrument (set of 10)

\$975 Per Day

Airstar Moon Balloon

\$725 Per Day

Additional Lighting Equipment Available,
Call for Pricing

Labor:

Basic Technician

\$70 Per Hour

Specialized Technician

\$95 Per Hour

Specialty Labor will be quoted as needed.

All sets requiring labor will be billed on a 4-hour minimum.

Video:

DVD Player

\$95 Per Day

Meeting Room Projector (3,500 Lumens)

\$480 Per Day

Ballroom Projector (5,000 Lumens)

\$990 Per Day

32" HD LCD Monitor with Stand

\$245 Per Day

42" HD Plasma Monitor with Stand

\$405 Per Day

Additional Video Equipment Available,
Call for Pricing

Miscellaneous:

Flipchart Package

\$70 Per Day

Wireless Mouse

\$55 Per Day

Conference Speaker Phone

\$165 Per Day

Laptop Computer

\$245 Per Day

Laser Pointer

\$55 Per Day

Pricing does not include applicable labor, service charges, or tax. Labor will be charged for setup and tear down of video projections, audio reinforcement, stage lighting, fastfold screens and drape at the rates listed above. Additional labor may apply for nights and weekends.

Audio Components

No company or client is permitted to patch any audio equipment into the house sound system.