



BANQUET MENUS

2025



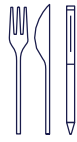
DOUBLETREE
by Hilton™

TAMPA BAY - NORTH
REDINGTON BEACH

17120 Gulf Blvd., North Redington Beach, FL 33708

Phone: 727-369-7139 Fax: 727-397-0699

www.DoubleTreeBeachResort.com



“ALA CARTE”

BEVERAGES

Starbucks™ Coffee (Veranda, Pike Place or Verona)	\$65 per gal
Starbucks Teavano™	\$4 each
Fresh Brewed Regular & Decaf Coffee	\$55 per gal
Fresh Squeezed Orange or Grapefruit Juices	\$54 per gal
Chilled Fruit Juices – Tomato, Mango, Cranberry or Apple	\$50 per gal
Assorted Individual Fruit Juices	\$ 5 each
Starbucks™ Frappuccino Ice Coffee	\$ 7 each
Selection of Soft Drinks	\$3.50 each
Bottled Water	\$3.50 each
Saratoga Sparkling Water	\$4.50 each
Hot Chocolate	\$4.50 each
2% or Whole White Milk Half Pint	\$3.50 each
Lemonade or Iced Tea	\$45.00 per gal
Individual Smoothies	\$8 each
Energy Drinks (Red Bull Regular or Watermelon)	\$6 each

PASTRIES, FRUIT & SNACKS

Hot Breakfast Sandwich with Egg, Cheese & Bacon or Sausage on English Muffin	\$7.95 each
Assorted Pastries (Fresh Baked Muffins, Croissants & Bagels)	\$42 per dozen
Premium Pastries: Blueberry or Cinnamon Raisin Scones	\$42 per dozen
Fresh Baked Blueberry Muffins	\$40 per dozen
Fresh Baked Butter Croissants	\$40 per dozen
Assorted Bagels with Cream Cheese & Butter	\$40 per dozen
Piping Hot Cinnamon Rolls	\$40 per dozen
Tropical Fresh Fruit Salad	\$ 5.95 per person
Delicious Chocolate Fudge Brownies	\$40 per dozen
Healthy Granola Bars	\$25 per dozen
Doubletree Chocolate Chip Cookies	\$45 per dozen
Hot Soft Pretzel Sticks with Spicy Mustard	\$45 per dozen
Fun Size Candy Bars (Snickers, Mounds, Hershey Chocolate, Reese’s Cups)	\$20 per dozen
Snack size Chips, (assorted Pretzels, Potato Chips, Tortilla Chips)	\$2.95 each
Energy Bars	\$39 per dozen

Prices do not include 7% Tax or 24% Service Charge
Food & Beverage Items and Prices are Subject to Change

THE BREAKFAST BUFFET PLUS

(MINIMUM 35 PERSON FOR BUFFET, LESS THAN 35 GUESTS ADD 20%)

BREAKFAST BUFFET

Fresh Squeezed Orange, Grapefruit, Cranberry & Tomato Juice

Warm Butter Croissants, Fresh Baked Muffins

Fresh Tropical Fruit Salad

Fresh Brewed Coffee & Assorted Herbal Teas

Continental Breakfast \$21 per person

ADD One Station \$26 per person

ADD Two Stations \$32 per person

CHOICE OF STATIONS

YOGURT STATION

Assorted flavors of fat free & regular & Greek yogurts

Fresh Seasonal Berries

Crunchy Granola

Raisins, Dried Cranberries

Toasted Coconut

BAGEL STATION

Assortment of Fresh Bagels (Whole Wheat, Blueberry, Onion & Plain)

Selection of Preserves, Cream cheese, Peanut Butter, Cinnamon Sugar,

Honey & Butter

Bagel Toaster for warming

FIESTA WRAP STATION

Scrambled Chorizo & Eggs, Cheddar Cheese

Diced Tomatoes, Green Onion & Jalapeno Peppers

Fresh Pico d'gallo & Sour Cream and Soft Warm Flour Tortillas

ALL AMERICAN STATION

Fluffy Scrambled Eggs

Crisp Bacon & Sausage Links

Hash Brown Potatoes

Upgrade to Starbucks™ Fresh Brewed Coffee and Teavana™ Herbal Tea \$5 per person

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BRUNCH BUFFET

(Minimum 35 Person)

BRUNCH BUFFET

Fresh Squeezed Orange & Grapefruit Juices
Tropical Mixed Fruit Cocktail with Craisons and Walnuts
Fluffy Scrambled Eggs
Crisp Bacon & Sausage Links
Home Fries Fresh
Baked Muffins
Pesto Crusted Salmon
Chicken Marsala
Yukon Gold Mashed Potatoes
Chef's Vegetable Medley
Dinner Rolls & Butter
Fresh Brewed Coffee & Assorted Herbal Teas

\$41 per person

Add a Special Touch...

Prime Rib Carving Station \$10 per person
Omelet Station \$9 per person
Chef's Assorted Desserts \$7 per person

(\$150.00 Chef Attendant Fee)

Upgrade to Starbucks™ Fresh Brewed Coffee and Teavana™ Herbal Tea \$5 per person

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LUNCHEON

LUNCHEON SALAD ENTRÉES

Include Rolls & Butter, Fresh Brewed Coffee and Iced Tea

COBB SALAD

Crisp Iceberg Lettuce Topped with Grilled Chicken, Tomatoes, Hard Boiled Egg, Kalamata Olives, Smoked Ham, Avocado, Cilantro & Feta Cheese served with Ranch Dressing
\$24 per person

FIESTA SALAD

Crisp Iceberg Lettuce topped with Seasoned Ground Beef, Shredded Cheddar, Avocado, Sour Cream, Pico de Gallo, Jalapenos and Tortilla Crisps.
\$23 per person

STEAK SALAD

Grilled Sirloin Steak, Fresh Baby Greens, Tomatoes, Cucumber & Bleu Cheese Crumbles, topped with House Made Croutons, served with Blue Cheese Dressing
\$27 per person

CHICKEN CAESAR SALAD

The Traditional Caesar topped with Blackened Chicken Breast
\$23 per person

SANDWICHES

Served with Iced Tea or Fresh Brewed Coffee

TUNA SALAD CROISSANT

Fresh Baked Butter Croissant filled with Creamy Tuna Salad, Lettuce, Tomato & Onion served with Dill Pickle Spear & Tiki Potato Chips
\$22 per person

CAPRESE WRAP

Buffalo Mozzarella Cheese, Diced Tomatoes, Fresh Spring Mix, & Balsamic Vinaigrette in a Whole Wheat Tortilla Wrap served with Fresh Fruit
\$22 per person

CHICKEN CAPRESE SANDWICH

Grilled Chicken Breast on Toasted Ciabatta Bun with Sliced Tomatoes, Fresh Buffalo Mozzarella & Pesto Mayonnaise Served with Pasta Salad
\$22 per person

CLUB WRAP

Smoked Turkey, Crisp Bacon, Swiss Cheese, Tomato, Lettuce & Chipotle Mayo in a Whole Wheat Tortilla Wrap served with Potato Salad
\$22 per person

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PLATED LUNCHEON

ENTREES

All Entrees Include Tossed Greens Salad, Rolls & Butter & Fresh Brewed Coffee or Iced Tea

CHICKEN MARSALA

Chicken Breast Sautéed with Shallots, Mushrooms and Finished with a Marsala Wine Sauce
Served with Red Skin Mashed Potatoes & Seasonal Vegetables
\$29 per person

GREEK CHICKEN

Marinated Grilled Chicken Breast Topped with Cucumber, Tomato & Feta Relish, Served with
Sunset Rice and Seasonal Vegetables (Gluten Free)
\$29 per person

LEMON PEPPER SALMON

Baked Salmon Filet with Lemon, Pepper, Dijon, Served atop Sunset Rice & Fresh Vegetable
\$32 per person

SHRIMP CREOLE

Jumbo blackened Shrimp tossed with Sautéed Bell Peppers, Onions & Cherry Tomatoes on a
bed of White Rice, Drizzled with Paprika Oil & served with Chef's Vegetables.
\$31 per person

SOUTH FLORIDA STEAK

Grilled Sirloin Steak Sliced and Topped with a Smoked Tomato, Cilantro Salsa, served Red Skin
Mashed Potatoes and Chef's Vegetable
\$29 per person

PEPPERCORN SIRLOIN OF BEEF

Sliced Tender Roast Beef with Peppercorn Demi-Glace served with Red Skin Mashed Potatoes
and Chef's Vegetable
\$30 per person

REDINGTON PASTA PRIMAVERA

Linguini tossed with Spring Vegetables and White Wine Sauce served with Toasted Garlic Bread
\$29 per person

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LUNCHEON BUFFETS

(Minimum 35 Person for Buffet, Less than 35 Guests Add 20%)

CORNER DELI BUFFET

Ham, Roast Turkey, & Salami
Sliced Swiss, Cheddar and Provolone Cheeses Kaiser
Rolls, Rye, Whole Wheat and White Breads
Assorted Condiments, Sliced Tomato, Onions, Leaf Lettuce & Kosher Pickle Spears
Creamy Potato Salad
Pasta Salad with Roasted Peppers, Olives & Feta
Fresh Cooked Tiki Potato Chips & Dip
Fresh Brewed Coffee and Iced Tea
\$33 per person

HOT LUNCH BUFFET

Includes Mixed Field Greens w/Assorted Dressings & Garnishments
Garlic Mashed Potatoes
Chef's Fresh Vegetable Medley
Rolls & Butter
Fresh Brewed Coffee and Iced Tea

ENTRÉE CHOICES

Blackened Mahi-Mahi with Mango Salsa
Broiled Grouper with Artichoke Caper Cream Sauce
Boneless Country Fried Chicken Tenders with Deep South Gravy
Chicken Marsala
Chicken Piccata (Gluten Free)
Spinach, Ricotta & Mozzarella Vegetarian Lasagna
Baked Penne Pasta with Tomato Basil Meat Sauce & Parmesan

One Entrée - \$33
Two Entrees - \$35
Three Entrees - \$38
per person

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PLATED DINNER ENTREES

Unless otherwise specified all Dinner Entrees include: Mixed Greens Salad, Fresh Seasonal Vegetables, Chef's Selection of Potato or Rice, Assorted Breads & Butter, Fresh Brewed Coffee and Iced Tea

10 OZ. PRIME RIB OF BEEF Served with Au Jus and Creamy Horseradish Sauce
\$49 per person

7 OZ. FILET MIGNON
Bacon Wrapped Filet served with Peppercorn Demi-Glace
\$57 per person

10 OZ. CHARBROILED NEW YORK STRIP
Tender Herford Beef New York Strip Steak topped with Mushrooms, Onions & Blue Cheese Crumbles
\$47 per person

SURF & TURF
4oz. Filet Mignon served with Three Crab Stuffed Jumbo Shrimp
\$62 per person

ISLAND MAHI MAHI
Fresh Local Mahi Filet Lightly Blackened and topped with Mango Salsa
\$46 per person

GROUPER OSCAR
Fresh Gulf Grouper topped with Blue Crab, Lemon Hollandaise Sauce &
Grilled Asparagus Spears
\$47 per person

MEDITERRANEAN SALMON
Grilled Salmon topped with a blend of Roasted Red Peppers, Kalamata Olives, Feta Cheese, Cherry
Tomatoes and Olive Oil
\$45 per person

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PLATED DINNER

ENTREES CONTINUED

CHICKEN MARSALA

Sautéed Chicken Breast with Shallots, Mushrooms and Marsala Wine Sauce

\$39 per person

CHICKEN PICCATA

Tender Chicken Breast Sauteed and topped with a Buttery Lemon Caper Sauce.

\$40 per person

GULF BEACH CHICKEN

Boneless Chicken Breast Stuffed with Fresh Mozzarella, Tomato and Spinach, served with Garlic Cream Sauce

\$42 per person

VEGETARIAN PASTA PRIMAVERA (vegan)

Fresh Mixed Vegetables tossed with Linguini & choice of Alfredo, Marinara or White Wine Sauce

\$40 per person

VEGETARIAN PORTOBELLO VEGGIE MEDLEY

Mushroom, Fresh Sliced Tomato, Buffalo Mozzarella & Roasted Red Peppers atop Sunset Rice with Balsamic Reduction & Fresh Basil

\$42 per person

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TROPICANA DINNER BUFFET

(Minimum 35 Person for Buffet, Less than 35 Guests Add 20%)

SALAD SELECTION~CHOICE OF TWO

Mixed Field Greens with Tomato, Onion and Cucumber with choice of Dressing

Caesar Salad Station

Greek Salad Romaine Lettuce, Cucumber, Tomatoes, Kalamata Olives, Red & Green Peppers & Feta

Tomato, Onion and Cucumber in Balsamic Vinaigrette Mango Cole Slaw

Chef's Potato Salad

Creamy Cole Slaw

Rotini Pasta Salad with Roasted Peppers, Olives and Feta Cheese with Balsamic Vinaigrette

SIDE SELECTIONS~CHOICE OF TWO

Baked Scalloped Potatoes

Red Skin Mashed Potatoes

Rosemary Roasted Red Potatoes

Wild Rice Pilaf

Tropical Coconut Rice

Seasonal Sautéed Vegetables

ENTRÉE SELECTIONS

Spice Rubbed Roasted Pork Loin with Tomato Cream Sauce

Chicken Piccata ~ Boneless Breast of Chicken topped with Butter, White Wine, Lemon & Caper Sauce

Chicken Marsala – Chicken Breast with Marsala Mushroom Sauce

Huli Huli Teriyaki Chicken –Marinated Boneless Chicken Thighs with Pineapple Teriyaki Glaze

Blackened Mahi with Mango Salsa

Pesto Crusted Salmon

Lemon Pepper Gulf Grouper with Herb Butter

Sliced Roast Sirloin with Burgundy Demi-Glaze

Filet Tips in Mushroom Onion Balsamic Gravy

Buffet Served with Rolls & Butter, Fresh Brewed Coffee and Iced Tea Station

One Entrée - \$41 per person Duo Entrees - \$48 per person Trio Entrees - \$53 per person

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THEMED BUFFETS

(Minimum 35 Persons for Buffet, Less than 35 Guests Add 20%)

GULFSHORE BUFFET \$55 per person

Fresh Mixed Greens with Assorted Garnish & Dressings or Traditional Caesar Salad (Plated)
Margarita Gremolata Chicken
Linguini with Clams
Blackened Mahi with Mangos Salsa
Oven Roasted Potatoes
Chef's Fresh Vegetable Medley
Assorted Rolls & Butter, Fresh Brewed Coffee & Iced Tea

Add: Chef Carved Prime Rib of Beef au jus with Creamy Horseradish Sauce + \$14 per person
(Chef Carving Fee \$150)

REDINGTON LUAU BUFFET \$53 per person

Tossed Salad Greens with Assorted Garnish and Mango Vinaigrette
Tropical Fruit Salad with Macadamia Nuts and Toasted Coconut
Creamy Potato Salad
Blackened Mahi with Mango Salsa
Island Roasted Kalua Pork
Huli Huli Teriyaki Chicken
Coconut Rice
Sautéed Seasonal Vegetables
Assorted Rolls & Butter

ITALIAN BUFFET \$49 per person

Traditional Caesar Salad or Caprese Salad (Plated)
Shrimp Scampi over Fettuccini Noodles
Chicken Piccata – Chicken Breast Sauteed and served with Lemon, Garlic & White Wine Sauce.
Italian Sausage with Green Pepper & Onion
Creamy Parmesan Polenta
Roasted Italian Vegetable Medley
Assorted Rolls & Butter
Iced Tea & Coffee

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THEME BUFFETS

(Minimum 35 Persons for Buffet, Less than 35 Guests Add 20%)

SUNSET PRIME AND SEAFOOD BUFFET \$55 per person

Caesar Salad Station

Watermelon Salad with Feta and Fresh Mint

Peel & Eat Shrimp on Ice with Key Lime Cocktail Sauce

Rotini Pasta Salad with Roasted Red Peppers, Kalamata Olives, Feta & Balsamic Vinaigrette

Blackened Mahi with Mango Salsa

Chef Carved Prime Rib of Beef Carving Station with Au Jus & Creamy Horseradish Sauce

Homemade Red Skin Mashed Potatoes

Chef's Fresh Vegetable

Breadbasket and Butter

Fresh Brewed Coffee and Iced Tea

(Carving Chef - Fee \$150)

ALL AMERICAN COOKOUT \$36 per person

Creamy Cole Slaw

Potato Salad

½ Lb. All Beef Hot Dogs

8oz. Hamburgers

Grilled Boneless Chicken Breast

Assorted Rolls and Buns,

Ketchup, Mustard, Mayonnaise, Pickle Relish Lettuce, Tomato, Onion and Cheese

Baked Beans

Corn on the Cob

Watermelon

Iced Tea & Lemonade

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ADDITIONAL COMPLEMENTS

SPECIALTY CULINARY

DISPLAYS

(SMALL SERVES 25-30, LARGE SERVES 50-60)

FRUIT AND CHEESES DISPLAY

Domestic Cheese Display Garnished with Fresh Fruit and Berries, served with assorted Crackers

Small \$225 Large \$395

CHACUTERIE DISPLAY

Assortment of Salami, Ham, Pepperoncini, Cheeses, Fruit, Olives & Nuts served with sliced Baguette & Assorted Crackers

Small \$295 Large \$450

RASPBERRY BRIE WHEEL

Creamy French Brie Wheel topped with Raspberry Pecan Coulis served with Crostini & Assorted Crackers

Small \$225 Large \$375

SEASONAL FRUIT DISPLAY

Fresh Fruit Display Served with Honey Yogurt Dip

Small \$175 Large \$325

FRESH VEGETABLE CRUDITÉS

Crisp Fresh Seasonal Vegetables with Creamy Buttermilk Ranch Dip

Small \$150 Large \$225

CHOCOLATE DIPPED STRAWBERRIES (Seasonal)

Fresh Plump Strawberries Dipped in Dark Chocolate and Served with Amaretto Whipped Cream & Powdered Sugar

Small \$175 (50 piece) Large \$340 (100 piece)

CAPTAINS SMOKED FISH SPREAD

Served with Diced Tomatoes, Capers, Diced Onions, Jalapenos and Assorted Crackers

Small \$250 Large \$455

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HORS D' OEUVRES

Priced per 50 Pieces

HOT

Island Wings with Blackened Season & Ranch Dip	\$150
Buffalo Wings with Bleu Cheese Dressing	\$140
Chicken Spring Rolls with Sweet & Sour Sauce	\$135
Meatballs with choice of sauce, Swedish, Italian or BBQ	\$125
Chicken Fingers with Honey Dijon Mustard	\$125
Spanakopita	\$135
Sea Scallops Wrapped in Bacon	\$175
Charlie's Boom Boom Shrimp	\$175
Crabmeat Stuffed Mushrooms	\$165
Vegetable Stuffed Mushrooms	\$135
Spinach Artichoke Dip with Pita Chips – Serves 40	\$135
Jalapeno Poppers	\$140
Assorted Mini Quiche	\$140
Miniature Chicken Cordon Bleu	\$150
Petite Beef Wellington	\$170
Mini Crab cakes with Cucumber Wasabi Sauce	\$175
Coconut Shrimp with Orange Cilantro Jam	\$200
Raspberry Brie Bites	\$145
Pulled Pork Sliders (50)	\$240
Mini Burger Sliders (50)	\$240

COLD

Chef's Tomato, Olive & Feta Bruschetta	\$140
Jumbo Shrimp on Ice with Key Lime Cocktail Sauce	\$190
Crostini with Smoked Salmon, Asparagus Tip & Creamy Garlic Spread	\$140
English Cucumbers with Herb Cheese	\$190
Roasted Roma Tomatoes with Herb Cheese & Asparagus Tips	\$140
Southern Style Deviled Eggs	\$140
Smoked Chicken Salad in Lettuce Boat	\$150
Sun-dried Tomato Hummus with Pita Chips Chilled (serves 25)	\$190

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HORS D' OEUVRE PACKAGES

(Minimum 35 Person for Buffet, Less than 35 Guests Add 20%)

Sailor's Choice

Fruit and Cheese Presentation served with Assorted Crackers

Vegetable Crudities and Dip

Buffalo Chicken Wings with Ranch Dip (2pp)

BBQ Meatballs (2pp)

Jalapeno Poppers (2pp)

Pulled Pork Sliders (2pp)

\$39 per person

Captain's Choice

Fruit and Cheese Presentation Garnished served with Assorted Crackers

Caprese Salad Cups with Cherry Tomato, Fresh Mozzarella & Fresh Basil

Chicken Fingers with Honey Mustard Dip (2pp)

Swedish Meatballs (2pp)

Chicken Spring Rolls with Sweet & Sour Dip (2pp)

Charlie's Boom Boom Shrimp (2pp)

Spanakopita (2pp)

\$48 per person

Admiral's Choice

Charcuterie Display Sliced Baguette & Assorted Crackers

Mini Crab Cakes with Cucumber Wasabi Sauce (2pp)

Sea Scallops Wrapped in Bacon (2pp)

Chicken Spring Rolls with Sweet & Sour Sauce (2pp)

Smoked Chicken Salad in Lettuce Boat (2pp)

Petite Beef Wellington (2pp)

Sun-Dried Tomato Hummus with Pita Chips

\$58 per person

Prices do not include 7% Tax or 24% Service Charge
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DESSERTS

DOUBLETREE COOKIE SUNDAE BAR

Warm Fresh Baked Doubletree Chocolate Chip Cookies Served with Vanilla Ice Cream Selection of Assorted Sprinkles and Sauces for Topping, Whipped Cream, Cherries and Nuts.

\$16 per person

(Station Attendant Fee \$100)

DELUXE PETITE DESSERT DISPLAY (50 Piece Tray)

Mini Cannoli, Chocolate Cream Puffs, Chocolate Brownies, Mini Cookies, Chocolate Covered Strawberries,

\$280

DESSERT SELECTION

Key Lime Pie Apple Pie	\$9 per person
Chocolate Decadence Cake	\$9 per person
Carrot Cake	\$9 per person
Cheesecake w/ Fruit Topping	\$9 per person
Vanilla or Chocolate Ice Cream Cup with Sugar Cookie Wafer	\$7 per person

SPECIALTY DESSERTS

Personalized Celebration Cake :	\$125 serves 20
Chocolate, Vanilla or Swirl Cake with Buttercream Icing	\$225 serves 40
	\$400 serves 80
DoubleTree Chocolate Chip Cookies	\$45 per dozen
Chocolate Covered Strawberries	\$45 per dozen
Deluxe Brownies- Double Chocolate with or without nuts	\$49 per dozen

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HOST BAR

Domestic Beer ~ Budweiser, Michelob, Bud, Coors, Miller, Michelob Light, O'Doul's	\$6
Imported Beer ~ Heineken, Corona, and Beck's	\$7
House Wine by the Glass ~ Coastal Vines, California)	\$9
Call Brands ~ Bacardi, Smirnoff, Beefeaters, Dewar's, Jack Daniels, Seagram's 7, Cuervo	\$8
Premium Brands ~ Naked Turtle, Grey Goose, Tanqueray, Chivas, Makers Mark, Crown Royal, 1800	\$9
Assorted Sodas, Juices & Bottled Water	\$4

SANGRIAS & PUNCH

Wedding Sangria (Red or White)	\$55 per gallon
Tropical Mai Tai Rum Punch	\$85 per gallon
Non-Alcoholic Tropical Fruit Punch	\$45 per gallon
Beverage Station: Assorted Soda, Iced Tea or Lemonade, Coffee, and Bottled Water (4 hours)	\$9 per person

HOURLY HOST BAR

Beer, Wine , And Soda	1 st Hour - \$15, Additional Hours \$9 Each
Beer, Wine, Call Brand Liquor & Soda, Beer, Wine,	1 st Hour - \$17, Additional Hours \$10 Each
Premium Brand Liquor & Soda	1 st Hour - \$19, Additional Hours \$11 Each

CASH BAR

Prices Include State of Florida Sales Tax

Domestic Beer ~ Budweiser, Michelob, Bud, Coors, Miller, Michelob Light	\$7
Imported Beer ~ Heineken, Corona, and Beck's	\$8
House Wine by the Glass ~ Coastal Vines, California	\$10
Call Brands ~ Bacardi, Smirnoff, Beefeaters, Dewar's, Jack Daniels, Seagram's 7, Cuervo	\$9
Premium Brands ~ Naked Turtle, Grey Goose, Tanqueray, Chivas, Makers Mark, Crown Royal, 1800	\$10
Sodas & Juices ~ Coke, Diet Coke, Sprite, Orange, Grapefruit, Tomato, Cranberry & Pineapple Juice	\$4

Bartender fee \$150.00 for Cash Bar
**Resort reserves the right to substitute brands*

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WINE LIST

HOUSE WINE

Coastal Vines, California \$34
~ Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon, Pinot Grigio

WHITE WINE

Pinot Grigio
Pighin, Italy \$39

Chardonnay
J. Lohr "Riverstone", California \$42
Imagery, California \$45

Riesling
J. Lohr, California \$39

Sauvignon Blanc
13 Celsius, New Zealand \$39
Tribute, California (Organic) \$45

Rose
Chloe, California \$39

RED WINE

Pinot Noir
Castle Rock, California \$39
King Estates, Oregon \$79
Meomi Pinot Noir \$49

Red Blend
Troublemaker, California \$39

Malbec
Trivento Reserve, Argentina \$39

Cabernet Sauvignon
J Lohr, California \$45
St. Francis, California \$49

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CHAMPAGNE & SPARKLING WINES

Coastal Vines Brut, California	\$32
Candoni Prosecco, "Sweet Sparkling", Italy	\$39
Korbel, Brut, California	\$45
Taittinger, Brut, Champagne, France	\$150
Dom Perignon, Brut, Champagne, France	Market Price

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