

WEDDING MENU 2024




Hilton
TAMPA DOWNTOWN



Your Hilton Wedding

Wedding Ceremony

Starting At \$1,000++ To Include:

Indoor or Outdoor Event Space
30-Minute Ceremony
Grey Banquet Chairs
Ceremony Rehearsal the Evening Prior

Ceremony Locations:

- **Indoor Ballroom**

Up To 1,000 Guests

- **Esplanade Patio**

Up To 150 Guests

(Traditional Red Brick Courtyard Nestled In The Heart of Downtown Tampa In A Canopy Of Oak Trees With A Cascading Waterfall Backdrop, Indoor Backup Location Included)

Please Discuss Options and Pricing With Your Catering Sales Manager

Wedding Reception

All Wedding Reception Packages Include A Complimentary Bridal Suite For The Night Of Your Event Along With:

Champagne Toast For All Guests
Dance Floor
House Linens, Tables & Chairs
Votive Candles For Your Guest Tables
Selection Of Four (4) Passed Hors
D'oeuvres
Gold Hosted Bar For Four (4) Hours
Dinner Selection Starting At
132.00 Per Guest

Reception



Reception

All Dinner Menus Include Selection Of (4) Passed Hors D'oeuvres. Add Additional Appetizers By The Dozen.

COLD HORS D'OEUVRES

Select Two

Lemon Poached Jumbo Shrimp, Sweet Chili, And Horseradish Spiked Cocktail Sauce

Rock Lobster And Shrimp Ceviche, Tomato Sofrito Avocado Cruda

Tuna Poke, Sesame, Seaweed Salad, Sriracha Aioli, Wonton Crisp

Smoked Salmon, Lemon Fine Herb Triple Crème Fraiche, Grilled Ciabatta Toast

Summer Caprese Of Watermelon, Baby Tomato, Mozzarella, Basil, Balsamic Glaze, And Sea Salt

Tomato Basil Bruschetta, Triple Cream Cheese, Micro Basil

Avocada Tostada, Spiced Pepitas, Cotija, Micro Cilantro, Corn Tortilla

Tampa Chicken Salad Bruschetta, Sun-Dried Apricot, Spiced Crushed Pecans, Celery, Sweet Onion, Herb Citrus Honey Lime Aioli

Shaved Angus Beef, Caramelized Onions, Horseradish Crème, Crostini

Hummus And Pita, Roast Pepper And Spiced Chickpea Fritti

Prosciutto, Burrata, Melon Toast, Crushed Black Pepper, Evoo

All prices are subject to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.
A 25% Service Charge and 7.5% Florida Sales Tax will be added to all prices.





Reception

All Dinner Menus Include Selection Of (4) Passed Hors D'oeuvres. Add Additional Appetizers By The Dozen.

HOT HORS D'OEUVRES

Select Two

Bacon-Wrapped Scallops, Sweet Heat-Spiced Bbq Rub

Coconut Shrimp, Bourbon Spiked Orange Marmalade

Prosciutto Wrapped Shrimp, Lemon Herb Butter

Crab, Avocado Blt, Brioche Toast, Remoulade

Tandoori Chicken Satay, Mango Relish

Chicken Or Beef Empanada, Chipotle Aioli

Beef Wellington Bite

Chicken & Lemongrass Pot Sticker, Sweet Chili Soy, And Orange Ginger Sauce

Korean Bbq Pork Belly Bite, Sesame Seeds, Pickled Onions

Cuban Bruschetta, Shredded Mojo Pork Ham And Salami, Dijon, Swiss And Provolone Cheese, Mojo Pickle Relish

Chorizo Tostones, Crumbled Chorizo, Plantain Chip, Chili Lime Spiced Aioli, Manchego & Cotija

Medley Mushroom Tartlet, Crisp Shallot And Parmesan Tapenade

All prices are subject to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.
A 25% Service Charge and 7.5% Florida Sales Tax will be added to all prices.

Reception

*All Dinner Menus Include Selection Of (4) Passed
Hors D'oeuvres.*

ENHANCEMENT STATIONS & DISPLAYS

Cheese Please!

Chef's Favorite Selection Of Domestic And International Cheese Plate, Vine Ripe Grapes, Marinated Olives, Preserved Fruit, Sea-Salted Tree Nuts, Petit Olive Oil Toasts, And Crackers

24.00 Per Guest

Antipasti D'Italia

Prosciutto Di Parma, Salami, Sopressata, Selection Of Italian Crafted Cheese, Marinated Olives, Artichokes, Roast Tomatoes And Peppers, Herb Pesto, Grilled Crostini Breads

27.00 Per Guest

Veggissimo! Vegetables 3 Ways

Grilled, Pickled and Ice Crisp Vegetables, Hummus, Buttermilk Ranch, Green Goddess, Caramelized Onion Dip, Pita and Naan Crisps

22.00 per Guest

From The Sea

Oysters On The Half Shell, Poached Shrimp Cocktail, Crab Claws, Sesame Seared Ahi Tuna
Classic Cocktail Sauce, Mignonette, Sriracha Aioli, Ceviche Vinaigrette, Lemons and Limes

38.00 Per Guest

All prices are subject to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.

A 25% Service Charge and 7.5% Florida Sales Tax will be added to all prices.



Reception

*All Dinner Menus Include Selection Of (4) Passed
Hors D'oeuvres.*

ENHANCEMENT STATIONS & DISPLAYS- LATE NIGHT SNACKS

Mini Me Slider Station

Select Three

- Bacon And Smoked Cheddar Burger, LTO, Brioche, Spicy Aioli
- Shaved Pepper Steak Bao, Onions, Peppers, Sriracha Kewpie, Pickled Onions, Cilantro, Steamed Bao Bun
- BBQ Pulled Pork, Slaw, Buttermilk Biscuit
- Open-Faced Cubano, Mojo Pork, Ham, Salami, Swiss And Provolone, Pickles
- Chicken Parma, Pomodoro Sauce, Mozzarella, Basil Focaccia
- Crispy Chicken And Waffles, Maple Hot Butter Sauce, Petit Waffle, Cole Slaw
- Shrimp Po Boy Open-Faced, Popcorn Shrimp, Cajun Mayo, Arugula, Tomato, Olive Caper Salad
- Vegetarian Beyond Burger Gyro, Pita Coin, Tzatziki, Lemon Cucumber Salsa, Cinnamon Spike
- Crab & Avocado BLT, Brioche, Remoulade

30.00 Per Guest

Pizzaioli Paradise (Neapolitan Pizza Flatbreads)

Select Three

- Roast Chicken, Arugula Pesto, Mozzarella & Ricotta
- Margherita, San Marzano Tomatoes, Mozzarella, Basil
- Italian Sausage & Pepperoni
- Prosciutto, Fig, Arugula Pesto, Swiss And Provolone Cheese
- Chorizo, Onions, Peppers, Jalapeno Garlic Oil, Monterey Jack, Cotija, Cilantro, And Scallions
- Cubano Of Mojo Pork, Ham, Salami, Garlic Mustard Oil, Swiss And Provolone Cheese, Chopped Pickles
- Chicken, Mozzarella, Pickled Onions, Scallions, Buffalo Hot And Blue Cheese Sauce

28.00 Per Guest

Empanada Mama

Beef, Chicken, And Chorizo Empanadas (Sub Vegetable For Any Of The Options At No Charge)
Smoked Chipotle Aioli, Citrus Garlic, Herb Pesto, Avocado Cruda, Sriracha Lime Mayo

26.00 Per Guest

All prices are subject to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.

A 25% Service Charge and 7.5% Florida Sales Tax will be added to all prices.

DINNER BUFFET



Dinner Buffet

All buffets are served with freshly baked artisan dinner rolls, iced water and two hours of coffee/tea service.

LATIN CARNIVAL

Cuban inspired Black bean soup,
Cuban bread, and butter

Crisp greens, red onions, tomatoes,
pickled radish, crispy chili lime spiced
garbanzos, cotija, chipotle ranch

Citrus shrimp and crab salad, baby
peppers, onions, tomatoes, avocado,
lemon cilantro vinaigrette

Churrasco steak, chimichurri jus

Pan-Seared Mahi, Florida Orange
ginger saffron beurre blanc

Roast chicken, mojo marinade,
saffron natural jus

Spanish yellow rice

Roast peppers, onions, squash, corn,
cilantro garlic butter

Maduros sweet plantains

132.00 Per Guest

All prices are subject to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.
A 25% Service Charge and 7.5% Florida Sales Tax will be added to all prices.





Dinner Buffet

All buffets are served with freshly baked artisan dinner rolls, iced water and two hours of coffee/tea service.

BY LAND & SEA

Shrimp, conch, & corn chowder, sea salted crackers

Baby Campari tomatoes & for di latte mozzarella, balsamic reduction, EVOO, sea salt and micro basil

Hydro Bibb wedge, avocado, pickled onions, Rainbow tomatoes, pork belly croutons, smoked cheddar, spiced pecans, chipotle buttermilk ranch

Saffron-scented Quinoa salad, crisp chickpeas, lemon cucumber salsa cruda, citrus vinaigrette, fine herbs

Skillet roast Ocala raised chicken, black garlic, caper, and herb sugo

Atlantic salmon, crushed Marzano tomatoes, lemon basil butter

Sliced roast beef striploin, red wine & marrow glaze, baby onion, carrot, and pepper confit

Crushed fingerling potatoes, Swiss chard, parmesan, crisp chorizo, fine herb butter, and sea salt

Baby shrimp scampi mac and cheese, parmesan, garlic, and herb breadcrumbs

Local harvest seasonally inspired vegetable medley

138.00 Per Guest

All prices are subject to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.
A 25% Service Charge and 7.5% Florida Sales Tax will be added to all prices.

Dinner Buffet

All buffets are served with freshly baked artisan dinner rolls, iced water and two hours of coffee/tea service.

DOWNTOWN

Tomato Basil Bisque, triple creme cheese baguettini

Young Greens, mandarin oranges, strawberries, rainbow tomatoes, hearts of palm, toasted pepitas, citrus & honey vinaigrette

Arugula Salad, crushed pistachios, watermelon, feta, Meyer lemon vinaigrette

Quinoa Tabbouleh, lemon cucumber salsa, spice and crisp garbanzo

Roast Free-Range Chicken Breast, fire roast pepper cream velouté

Creole snapper, tomato garlic lemon jus, Manzanilla, and capers

Braised Short Ribs, Cabernet & Rosemary demi jus

Spanish Saffron Rice and Wild Corn Pilaf, whole roast baby bell peppers, rainbow carrots, verts, sweet pearl onion, Meyer lemon garlic butter

140.00 Per Guest

All prices are subject to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.
A 25% Service Charge and 7.5% Florida Sales Tax will be added to all prices.





Dinner Buffet

All buffets are served with freshly baked artisan dinner rolls, iced water and two hours of coffee/tea service.

THE BRIDGE TO DAVIS ISLE

Lobster Bisque

Romaine hearts, Prosciutto di Parma, melon pearl medley, Parmesan Reggiano, toasted Marcona almonds, red wine vinaigrette

Baby spinach salad, sundried apricots, rainbow tomatoes, crumbled chevre, zinfandel vinaigrette

Mezze of Hummus, quinoa tabbouleh, marinated olive salad, tzatziki, grilled naan, zaatar EVOO

Grilled and chilled octopus ceviche, aji Amarillo, avocado salsa cruda, coriander lemon pesto

Petit bone-in Chicken breast, Chorizo, foie gras, manchego, pommery piquillo crème

Jumbo Tiger Prawns, Limoncello scampi garlic butter

Atlantic Lobster, Lemon Beurre Monte

Carved Roast Beef Tenderloin Mignon, Boudreaux vin braised onion glaze, Provencal herbs and peppercorn butter

Lobster Potato Gratin, wild rice, blistered heirloom carrots and tomatoes, crispy shallots

Grilled jumbo asparagus, citronette and sea salt

180.00 Per Guest

All prices are subject to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.
A 25% Service Charge and 7.5% Florida Sales Tax will be added to all prices.

PLATED DINNER



Plated Dinner

All plated meals include a selection of one salad, two entrees, freshly baked artisan dinner rolls, iced water & coffee/tea service.

FIRST COURSE

Select One

Tampa Caesar

Romaine and kale, rainbow tomato cruda, parmesan, garlic and herb creme focaccia crouton, citrus vinaigrette

Florida Sunshine Salad 2.0

Young greens, mandarin oranges, strawberries, rainbow tomatoes, hearts of palm, toasted pepitas, citrus & honey vinaigrette

Caprese Remix

Baby rainbow tomatoes, bocconcini mozzarella, arugula, lemon vinaigrette, balsamic glaze, micro basil

Grilled and Chilled Summer Squash Salad

Roast tomatoes, prosciutto ribbons, pecorino, balsamic syrup, and EVOO

Salad Semplice

Garden greens, baby heirloom tomatoes, Euro cucumbers, baby bell peppers, shaved red onions, garlic and herb croutons, balsamic vinaigrette

Hydro Bibb Wedge

Avocado, pickled onions, rainbow tomatoes, pork belly croutons, Vermont cheddar, spiced pecans, chipotle buttermilk ranch

Saffron-Scented Quinoa Salad

Romaine ribbons, crisp chickpeas, lemon cucumber salsa cruda, citrus vinaigrette, fine herbs,

Arugula, Mint and Watermelon Salad

Greek feta, crushed pistachios, Modena glaze

Baby Spinach Salad

Sundried apricots, rainbow tomatoes, crumbled chevre, zinfandel vinaigrette

All prices are subject to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.
A 25% Service Charge and 7.5% Florida Sales Tax will be added to all prices.



Plated Dinner

All plated meals include a selection of one salad, two entrees, freshly baked artisan dinner rolls, iced water & coffee/tea service.

STARTER ENHANCEMENTS

Sesame and Cracked Pepper Ahi Tuna

Micro citrus poached new potato, arugula and hericot vert salad, olives, capers, pickled onions, preserved lemon aioli

12.00 Per Guest

Lobster Croque Monsieur

Butter poached, fine herb Dijonnaise and triple crème croustade, challah toast

12.00 Per Guest

Tomato Basil Bisque

Cream braised roast tomatoes, Tomato basil salsa, petit grilled triple cream cheese crouton

10.00 Per Guest

Wild Mushroom Risotto

Forrest harvest mushroom medley, brulee cipollini, Reggiano and herb cacio curds

10.00 Per Guest

Spicy Gulf Shrimp & Crab Bisque

Roast corn chive and cream confit, avocado sofrito cruda

12.00 Per Guest

Lobster Gnocchi

Potato and parmesan gnocchi, Marzano tomato and diavolo butter, basil

14.00 Per Guest

Jumbo Prawn Cocktail

Piquillo chili & bloody mary cocktail sauce, honey lime and cilantro slaw

13.00 Per Guest

Blackened Shrimp

Limoncello and smoked chili butter glaze, avocado pulp, micro cilantro, ancient grain toast

13.00 Per Guest

All prices are subject to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.

A 25% Service Charge and 7.5% Florida Sales Tax will be added to all prices.

Plated Dinner

All plated meals include a selection of one salad, two entrees, freshly baked artisan dinner rolls, iced water & coffee/tea service.

MAIN COURSE TIERRA (LAND)

Roast Free-Range Bone In Chicken Breast

White Wine And Herb Butter Poached Wild Mushrooms, Parmesan Potatoes, Broccolini

152.00 Per Guest

Grilled Chicken

Rosemary Brodo, Couscous Fregola, Slow Roast Roman Tomatoes, Artichokes, Mediterranean Olives, Tuscan Kale

150.00 Per Guest

Grilled Florida Cattle Ranch Strip Steak

Red Wine Reduction, Crushed Potatoes, Brulee Onions, Asparagus, Sea Salt

164.00 Per Guest

Filet Mignon

Fine Herb And Garlic Butter, Au Gratin Potatoes & Triple Crème, Shaved Brussel Sprouts, And Balsamic Glace

172.00 Per Guest

Braised Short Ribs

Cabernet & Rosemary Demi Jus, Baby Potatoes, Carrots, Cipollini, And Squash

166.00 Per Guest

Grass-Fed Pork Chop

French Cut And Cider Brined Pork, Harvest Sundried Fruit Chutney, Orange Juice And Maple Roast Sweet Potatoes, Crisp Rainbow Chard, And Shallot Butter

158.00 Per Guest

Domestic Rack Of Lamb

Natural Demi Jus, Coriander And Mint Churri, Crushed Peruvian Potatoes Sweet Pearl Onions And Aji Oil, Baby Carrots And Parsnips

168.00 Per Guest

All prices are subject to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed. A 25% Service Charge and 7.5% Florida Sales Tax will be added to all prices.





Plated Dinner

All plated meals include a selection of one salad, two entrees, freshly baked artisan dinner rolls, iced water & coffee/tea service.

MAIN COURSE SEA

Cioppino

Gulf shrimp, scallops, & local grouper, pistachio caper herb pesto, saffron-scented risotto, fennel & soffrito brood, white wine Marzano tomato butter

168.00 Per Guest

Pan-seared Grouper

Lemon and saffron rice, haricot verts, carrot & ginger coulis

164.00 Per Guest

Red Snapper & Rock Lobster

Locally sourced snapper with rock lobster butter crumb tapenade, crushed potatoes and Spanish chorizo, sea broth butter braised cannellini and baby kale, crisp capers

172.00 Per Guest

Baked Atlantic Salmon

English pea and citrus scented risotto, green beans and shallots, Meyer lemon butter sauce

158.00 Per Guest

MAIN COURSE DUET

Petit Filet Mignon and Florida Lobster Tail

Red wine and bone broth glaze, lemon butter, mashed bliss potatoes, citrus asparagus

185.00 Per Guest

Lemon Chicken Breast & Gulf Shrimp Scampi

White wine and caper natural jus, garlic and herb butter, citrus and saffron rice, haricot vert

180.00 Per Guest

All prices are subject to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.
A 25% Service Charge and 7.5% Florida Sales Tax will be added to all prices.

BAR



Bar Packages

All bars require 1 bartender per 100 guests, with a 150.00 bartender fee each. Should a bartender be required for more than four hours, the fee will be 50.00 per additional hour.

GOLD BAR | 4 HOURS

Spirits:

Vodka

ABSOLUT

Gin

Tanqueray

Rum

BARCARDI Superior

Tequila

1800 Silver

Bourbon

Bulleit

Whiskey

Jack Daniel's

Scotch

Dewar's 12 Year

Sparkling Wine

Riondo, Spumante DOC, Veneto, Italy

White Wine

Chardonnay Columbia Crest Grand Estates, Columbia Valley, Washington

Red Wine

Cabernet Sauvignon Columbia Crest Grand Estates, Columbia Valley, Washington

Beer

Blue Moon, Bud Light, Stella Artois, Corona Extra, Corona Premier, Samuel Adams Boston Lager, Heineken 0.0

All Wedding Reception Packages
Include the Gold Hosted Bar for Four (4)
Hours.

Each Additional Hour
12.00 Per Guest

All prices are subject to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.
A 25% Service Charge and 7.5% Florida Sales Tax will be added to all prices.



Bar Packages

All bars require 1 bartender per 100 guests, with a 150.00 bartender fee each. Should a bartender be required for more than four hours, the fee will be 50.00 per additional hour.

BAR ENHANCEMENTS

COMPLETE DIAMOND BAR ENHANCEMENT | 4 HOURS

Spirits:

Vodka

Tito's

Gin

Hendrick's

Rum

Ron Zacapa

Tequila

Casamigos Blanco

Bourbon

Knob Creek

Whiskey

Jameson

Scotch

Glenmorangie Original 10 Year

Sparkling Wine

Chandon Brut Sparkling, Napa Valley, CA

White Wine

Chardonnay Wente Estate Grown, Livermore Valley, CA

Red Wine

Cabernet Sauvignon Wente Southern Hills, Livermore Valley, CA

Beer

Blue Moon, Bud Light, Stella Artois, Corona Extra, Corona Premier, Miller lite, Cigar City Jai-alai IPA, Heineken 0.0

5.00 Per Guest

15.00 For Each Additional Hour Per Guest

SPIRIT ONLY ENHANCEMENTS

Grey Goose

5.00 Per Guest

Johnnie Walker Black

5.00 Per Guest

Glenlivet 12 Year

5.00 Per Guest

Hennessy

5.00 Per Guest

All prices are subject to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.

A 25% Service Charge and 7.5% Florida Sales Tax will be added to all prices.





Bar Packages

All bars require 1 bartender per 100 guests, with a 150.00 bartender fee each. Should a bartender be required for more than four hours, the fee will be 50.00 per additional hour.

CONSUMPTION & CASH

Gold Hosted Bar - Consumption

Gold Cocktails: **15.00**

Gold Wine: **15.00**

Gold Sparkling: **14.00**

Domestic Beer: **7.00**

Imported Beer: **8.00**

Craft Beer: **8.00**

Cognacs/Cordials: **15.00**

Still Bottled Water: **6.50**

Sparkling Bottled Water: **7.50**

Soft Drinks: **6.50**

Gold Hosted Bar - Cash

Gold Cocktails: **15.00**

Gold Wine: **15.00**

Gold Sparkling: **15.00**

Domestic Beer: **8.00**

Imported Beer: **9.00**

Craft Beer: **9.00**

Cognacs/Cordials: **14.00**

Still Bottled Water: **7.50**

Sparkling Bottled Water: **7.50**

Soft Drinks: **7.50**

All prices are subject to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.

A 25% Service Charge and 7.5% Florida Sales Tax will be added to all prices.

Bar Packages

All bars require 1 bartender per 100 guests, with a 150.00 bartender fee each. Should a bartender be required for more than four hours, the fee will be 50.00 per additional hour.

CONSUMPTION & CASH

Diamond Hosted Bar - Consumption

- Diamond Cocktails: 16.00
- Diamond Wine: 16.00
- Diamond Sparkling: 16.00
- Domestic Beer: 7.00
- Imported Beer: 8.00
- Craft Beer: 8.00
- Cognacs/Cordials: 15.00
- Still Bottled Water: 6.50
- Sparkling Bottled Water: 7.50
- Soft Drinks: 6.50

Diamond Hosted Bar - Cash

- Diamond Cocktails: 17.00
- Diamond Wine: 17.00
- Diamond Sparkling: 17.00
- Domestic Beer: 8.00
- Imported Beer: 9.00
- Craft Beer: 9.00
- Cognacs/Cordials: 14.00
- Still Bottled Water: 7.50
- Sparkling Bottled Water: 7.50
- Soft Drinks: 7.50

All prices are subject to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed. A 25% Service Charge and 7.5% Florida Sales Tax will be added to all prices.







Wedding Information

The Hilton Tampa Downtown is happy to provide custom menus upon request, for an additional charge, and our culinary team will tend to special dietary needs. Please ask your Catering Sales Manager for suggestions and assistance. All reservations and agreements are made upon, and subject to, the rules and regulations of the Hilton Tampa Downtown and the following conditions:

Menu Preparation

To ensure every detail is handled in a professional manner, the Hotel requires that your menu selections are finalized no later than three weeks prior to your function. At that point you will receive a copy of the banquet event orders, to which you may make changes to, up to one week before the wedding. All event orders require a signature to be confirmed.

Guarantees

We need your assistance in making your event a success. The Hilton Tampa Downtown requires notification to the Catering Department of the exact number of banquet or reception guests by 12pm local time three (3) business days prior to the function. This confirmed number constitutes the guarantee. Once this number is given, the count may be increased but not decreased. Guarantees for Saturday, Sunday or Monday events must be confirmed the preceding Thursday. Tuesday events must be confirmed on the preceding Friday. If less than the guaranteed number of guests attend the function, the original guarantee number will be assessed. If no guarantee is given, the expected number of people will be considered your guarantee. Guarantees are not automatically taken from the sales contract.

Service Charge and Tax

A 25% service charge is added to all food, beverage and rental charges. Applicable State and 7.5% Local Sales Tax is added to all food, beverage and rental charges including service charge. The service charges and taxes are subject to change without notice.

Pricing

The prices herein are subject to increase in the event of any increase in food, beverage or other costs of the operation at the time of the function. The customer grants the right for the Hotel to increase such prices or to make reasonable substitutions on the menu with prior notice to the customer. The customer shall have the right to terminate the event order and replace the menu in question to an alternative menu within seven (7) days after such written notice from the Hotel is given.

Payment

A non-refundable deposit is due at signing of contract. The remaining balance will be due (15) fifteen days prior to event date.

Wedding Information

Food and Beverage

The Hotel reserves the right to supply all food and beverage. All food and beverage prices are subject to change without notice unless menu prices are contracted with the Catering Department. The Hotel does not allow any food or beverage to be brought on property from outside sources without approval. The Hotel prohibits the removal of any remaining food or beverage after the function has concluded.

We are committed to preparing our menus with the focus on environmental and social responsible grown products. To maintain this focus, please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak to your Hilton contact.

Consumption of Alcoholic Beverages

All alcoholic beverages are required to be purchased through the Hotel. The Hotel reserves the right to deny or suspend service due to possible over-consumption or intoxication. The Hotel reserves the right to card any individuals under the age of 40 and can deny service if proper identification is not provided. The Florida State Liquor Commission regulates the sales and service of alcoholic beverages and the Hilton Tampa Downtown is the only licensee authorized to sell and service alcoholic beverages on the premises.

Contractual Liability

Performance of the agreement is contingent upon the ability of the Hotel management to complete the same, and is subject to labor troubles, disputes or strikes, accidents, government (federal, state or municipal) requisitions, restrictions upon travel, transportation, food, beverages or supplies and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall the Hilton Tampa Downtown be liable for the loss of profit or for similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty or otherwise.

Outdoor Functions

Due to the demands of the scheduling, staff and equipment movement, the Hotel will decide the day of your function, no later than five (5) hours prior to your function, whether the function will be held inside or outside. If the weather forecast is 40% chance of rain or higher, extreme temperature or lightning, the event will automatically be moved inside to ensure the safety of guests and staff, NO EXCEPTIONS. Curfew for outdoor functions is 11:00PM for entertainment (i.e., DJ, bands, etc.)





Wedding Information

Room Set-Up Change Fees

Functions that require changes in the room set-up within (8) hours of the event will be assessed a fee no less than \$100.00 per room to cover additional labor. The Hotel reserves the right to make changes in all approved floor diagrams to best accommodate your guests in the function.

Lost and Found

The Hilton Tampa Downtown does not accept any responsibility for the damage or loss of any merchandise or article left in the Hotel prior to, during or following the function.

Damage

The customer agrees to be responsible and reimburse the Hotel for any damage done by the customer, customer's guests or contractors.

Storage/Drayage

Due to fire regulations, customers or contractors cannot use public areas and service hallways within the Hotel for storage of supplies or equipment. Customers are responsible for items brought onto property and responsible for packing them and taking them with them upon departure. The Hilton Tampa Downtown accepts no responsibility for any items brought onto property that are left behind following the event.

Signs and Banners

The Hotel reserves the right to approve all signage. All signs must be professionally printed. Printed signs outside the function rooms should be free standing or on an easel. The Hotel will assist in placing all signs and banners and will charge a minimum of \$35.00 per banner. The total number and size of any given banner(s) will determine the charge for hanging.



Hilton

TAMPA DOWNTOWN