



Sunset Wedding Dinner Reception Packages 2022

Packages Include the Following:

4 Hour Open Bar to Include Call Brands, Import & Domestic Beer, Wine and Sodas
(Smirnoff Vodka, Seagram 7, Beefeater Gin, Capt. Morgan, Cuervo Gold, Jack Daniels, Dewar's, Bacardi)

Upgrade to Premium Host Bar +\$10.00 per person
(Tito's, Chivas Regal, Bombay Sapphire, Capt. Morgan, Patron, Crown Royal, JW Black, Naked Turtle Rum)

Hot and Cold Hors D' Oeuvres

Entrée Selection

Champagne Toast

Reception Space

Reception Set Up

Dance Floor (if held indoors)

Quality White Table Cloths with White Linen Napkins

White Chair Covers with Sash in Choice of Color & Fabric
(Chair covers with Sash for additional seating over guest count, \$5.00 each.)

Gathering Vase with Sand, Seashells and Candle Centerpieces or White Lantern with Candle

Cutting and Serving of Wedding Cake

Special Group Room Rates for Wedding Guests



Pre-Dinner Hors d'oeuvres

(Included with Plated and Buffet Dinners)

***Imported and Domestic Cheese Display Garnished with Fresh Fruit and Crackers
Vegetable Stuffed Mushrooms
Tomato, Artichoke & Olive Bruschetta***

Sunset Plated Dinner

(Place Cards must be provide when selecting more than one Entrée Dinners)

***Entrees include Mixed Field Greens Salad,
Chef's fresh Vegetable, Rice or Potato, Rolls and Butter***

Entrée Selections:

Grouper Oscar

***Fresh Grouper Filet topped with Blue Crab,
Asparagus and Citrus Hollandaise Sauce
\$125.75 Per Person Saturday & Holidays
\$115.25 Per Person Friday & Sunday
\$105.65 Per Person Monday – Thursday***

Island Mahi

***Blackened Mahi topped with Chef's Signature Mango Salsa
\$123.75 Per Person Saturday & Holidays
\$113.42 Per Person Friday & Sunday
\$102.95 Per Person Monday – Thursday***

Parmesan Crusted Gulf Grouper

***Served with Mango Beurre Blanc
\$125.75 Per Person Saturday & Holidays
\$116.25 Per Person Friday & Sunday
\$105.64 Per Person Monday – Thursday***

Chili Rubbed Atlantic Salmon

***Topped with Mandarin Orange Sauce
\$123.75 Per Person Saturday & Holidays
\$113.50 Per Person Friday & Sunday
\$105.95 Per Person Monday – Thursday***



Sunset Plated Dinner Entrée Continued

8oz. Roast Prime Rib of Beef

*Texas Herford Prime Rib of Beef Slow Roasted served Au Jus
With Creamy Horseradish Sauce
\$124.75 Per Person Saturday & Holidays
\$114.25 Per Person Friday & Sunday
\$103.75 Per Person Monday - Thursday*

Filet Mignon

*8 oz. Bacon Wrapped Herford Beef Filet Mignon served
With Peppercorn Sauce
\$135.25 Per person Saturday & Holidays
\$124.25 Per Person Friday & Sunday
\$113.25 Per Person Monday - Thursday*

8oz. Grilled Sirloin Steak

*Tender Herford Beef Sirloin Steak topped with
Mushrooms, Onions & Bleu Cheese Crumbles
\$120.50 Per Person Saturday & Holidays
\$110.25 Per Person Friday & Sunday
\$100.00 Per Person Monday - Thursday*

Surf & Turf

*4oz. Filet Mignon served with Three Jumbo Crab Stuffed Shrimp
\$139.50 Per Person Saturday & Holidays
\$128.00 Per Person Friday & Sunday
\$117.00 Per Person Monday – Thursday*

Mixed Grill

*Filet Mignon Medallions with Peppercorn Sauce
and Grilled Lemon Pepper Chicken Breast
\$133.25 Per Person Saturday & Holidays
\$122.25 Per Person Friday & Sunday
\$111.31 Per Person Monday – Thursday*



Sunset Plated Dinner Entrée Continued

Gulf Beach Chicken

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

\$120.50 Per Person Saturday & Holidays

\$110.25 Per Person Friday & Sunday

\$100.00 Per Person Monday – Thursday

Chicken Marsala

Sautéed Chicken Breast with Shallots, Mushrooms and Marsala Wine

\$118.42 Per Person Saturday & Holidays

\$108.17 Per Person Friday & Sunday

\$98.25 Per Person Monday – Thursday

Grilled Greek Chicken

Grilled Boneless Chicken Breast topped with Cucumber, Tomato & Feta Relish

\$119.50 Per Person Saturday & Holidays

\$109.25 Per Person Friday & Sunday

\$98.95 Per Person Monday – Thursday

Vegetarian Pasta Primavera

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

\$118.50 Per Person Saturday & Holidays

\$108.50 Per Person Friday & Sunday

\$98.25 Per Person Monday – Thursday

Vegetarian Portobello Stacker

Mushroom Fresh Sliced Tomato, Buffalo Mozzarella & Roasted Red Peppers atop Mediterranean Quinoa drizzled with Balsamic Reduction & Fresh Basil

\$119.50 Per Person Saturday & Holidays

\$109.25 Per Person Friday & Sunday

\$99.25 Per Person Monday – Thursday



DOUBLE TREE RESORT
by Hilton™
TAMPA BAY-NORTH
REDINGTON BEACH

Additional Complements
“Specialty Culinary Displays”
(SMALL SERVES 25-30, LARGE SERVES 50-60)

DOMESTIC CHEESES

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

Small \$225.00 Large \$395.00

IMPORTED CHEESE DISPLAY

Selection of Fontina, Gouda, Camembert and Stilton Blue Cheese served with Fresh Fruit Garnish, Baguette Crostini & Assorted Crackers

Small \$325.00 Large \$595.00

RASPBERRY BRIE WHEEL

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

Small \$225.00 Large \$375.00

FRUIT DISPLAY

Seasonal Fruit Display Served with Honey Yogurt Dip

Small \$175.00 Large \$325.00

FRESH VEGETABLES

Crudités of Raw and Seasonal Vegetables with Assorted Dips

Small \$150.00 Large \$225.00

CHOCOLATE DIPPED STRAWBERRIES (Seasonal)

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

Small \$175.00 (50 piece) Large \$340.00 (100 piece)

ANTIPASTA DISPLAY

Cheeses, Marinated Artichoke Hearts & Vegetables, Salami, Ham, Pepperoncini & Olives served with sliced Baguette & Assorted Crackers

Small \$225.00 Large \$395.00

CAPTAINS SMOKED FISH SPREAD

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

Small \$250.00 Large \$455.00

SEAFOOD DISPLAY

Beautiful display of Jumbo Shrimp, Oysters on Half Shell, Island Ceviche and Smoked Fish Spread served with Fresh Lemon Wedges, Key West Cocktail Sauce, Caper Remoulade Sauce and Assorted Crackers and Chips

Small \$550.00 Large \$895.00



DOUBLE TREE RESORT
by Hilton™
TAMPA BAY-NORTH
REDINGTON BEACH

“Hors D’ Oeuvres”

Priced per 50 Pieces

HOT

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| <i>Island Wings with Blackened Season & Ranch Dip</i> | \$145. |
| <i>Buffalo Wings with Bleu Cheese Dressing</i> | \$135. |
| <i>Chicken or Vegetable Spring Egg Rolls with Sweet & Sour Sauce</i> | \$130. |
| <i>Swedish, Italian, Barbequed or Sweet & Sour Meatballs</i> | \$120. |
| <i>Chicken Fingers with Honey Dijon Mustard</i> | \$120. |
| <i>Spanakopita</i> | \$130. |
| <i>Parmesan, Spinach, Artichoke in Phyllo Shell</i> | \$130. |
| <i>Sea Scallops Wrapped in Bacon</i> | \$170. |
| <i>Crabmeat Stuffed Mushrooms</i> | \$160. |
| <i>Vegetable Stuffed Mushrooms</i> | \$130. |
| <i>Spinach Artichoke Dip with Pita Chips – Serves 40</i> | \$130. |
| <i>Jalapeno Poppers</i> | \$135. |
| <i>Assorted Mini Quiche</i> | \$135. |
| <i>Miniature Chicken Cordon Bleu</i> | \$145. |
| <i>Petite Beef Wellington</i> | \$165. |
| <i>Chicken or Beef Quesadillas</i> | \$140. |
| <i>Mini Crab cakes with Cucumber Wasabi Sauce</i> | \$170. |
| <i>Coconut Shrimp with Orange Cilantro Jam</i> | \$195. |
| <i>Raspberry Brie Bites</i> | \$140. |
| <i>Jerk Chicken Tenders with Orange Cilantro Sauce</i> | \$135. |
| <i>Oysters Rockefeller</i> | \$195. |
| <i>Pulled Pork Sliders (50)</i> | \$235. |
| <i>Chicken & Biscuit Sliders with Honey (50)</i> | \$235. |
| <i>Mini Burger Sliders (50)</i> | \$235. |

COLD

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| <i>Tomato, Artichoke, Olive & Onion Bruschetta</i> | \$135. |
| <i>Chicken, Ham, Tuna or Egg Salad Finger Sandwiches</i> | \$130. |
| <i>Gulf Oysters on the Half Shell</i> | \$185. |
| <i>Jumbo Shrimp on Ice</i> | \$185. |
| <i>Asparagus Wrapped in Smoked Salmon with Garlic Spread</i> | \$135. |
| <i>English Cucumbers with Herb Cheese</i> | \$135. |
| <i>Roasted Roma Tomatoes with Herb Cheese & Asparagus Tips</i> | \$135. |
| <i>Southern Style Deviled Eggs</i> | \$130. |
| <i>Smoked Chicken Salad in Mini Phyllo Cups</i> | \$140. |
| <i>Tuna or California Sushi Rolls</i> | \$185. |
| <i>Sun-dried Tomato Hummus with Pita Chips</i> | \$185. |
| <i>Chilled Island Ceviche with Pita Chips</i> | \$265. |

Children's Banquet Menu

*Please limit the entrée selection to only one for all children
(Ages 3-10)*

Hot Dog

Grilled Hot Dog with whatever you want on it, served with French fries

Cheeseburger

Cooked just the way you like it, served with French fries

Chicken Fingers

Golden chicken fingers, served with French fries

Spaghetti with Marinara

Fish & Chips with Fruit

Crispy Fried Fish Fingers with Fries and Fresh Fruit

Healthy Kid Choices

Chicken Caesar Salad

A fresh salad just for you big kids

Grilled Grouper

Served with fresh fruit

Grilled Chicken

Served with fresh fruit

Any meal \$28.95 each