



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



DOUBLETREE RESORT
by Hilton™
TAMPA BAY-NORTH
REDINGTON BEACH

Pre-Dinner Hors d'oeuvres *(Included with Buffet Dinners)*

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

Sunset Dinner Buffets

(Minimum of 35 Guests)

BOUNTY OF THE SEA

Fresh Mixed Greens with Assorted Condiments & Dressings
Crab Couscous Salad
Margarita Gremolata Chicken
Linguini with Clams or Shrimp Scampi
Snow Crab Legs with Drawn Butter
Blackened Mahi with Mangos Salsa
Carving Station with Chef Carved Prime Rib of Beef
Oven Roasted Potatoes
Chef's Fresh Vegetable Medley
Assorted Rolls & Butter, Fresh Brewed Coffee & Iced Tea
\$151.25 per person Saturday & Holidays
\$139.75 per person Friday & Sunday
\$128.25 per person Monday - Thursday
(Chef Carver Fee \$95.00)

STEAK AND SEAFOOD OFF THE GRILL

Caesar Salad Station
Tropical Fruit Salad with Honey Walnut Dressing
Peel & Eat Shrimp with Key Lime Cocktail Sauce
Penne Pasta Salad with Roasted Red Peppers and Kalamata Olives
Blackened Mahi with Mango Salsa
Grilled Sirloin Steak with Chimichurri Sauce
(Upgrade Steak to Delmonico Steak or NY Strip Steak \$8.95)
Loaded Mashed Potatoes
Sunset Rice
Chef's Fresh Vegetable
Bread Basket and Butter
Fresh Brewed Coffee and Iced Tea
\$128.95 Per Person Saturday & Holidays
\$118.25 Per Person Friday & Sunday
\$107.75 Per Person Monday – Thursday
(Grill Chef \$95.00)



Sunset Tropicana Dinner Buffet

(Minimum 35 guests)

SALAD SELECTION~CHOICE OF TWO

- Mixed Field Greens with Tomato, Onion and Cucumber*
- Caesar Salad Station*
- Tomato, Onion and Cucumber in Balsamic Vinaigrette*
- Caprese Salad with Fresh Mozzarella, Tomatoes, & Balsamic Reduction*
- Tropical Fruit Salad with Walnuts & Honey Yogurt Dressing*
- Antipasto Salad with Fusilli Pasta and Parmesan Italian Dressing*
- Chef's Potato Salad*
- Mango Cole Slaw*
- Bohemian Veggie Slaw with Sweet Sesame Vinaigrette*
- Penne Pasta Salad with Roasted Peppers, Olives and Feta Cheese*

SIDE SELECTIONS~CHOICE OF TWO

- Yukon Gold Garlic Mashed Potatoes*
- Rosemary Roasted Red Potatoes*
- Oven Roasted Honey Sweet Potatoes with Raisin & Macadamia Nut Topping*
- Tropical Coconut Rice*
- Loaded Mashed Potatoes (Creamy Mashed Potatoes with cheddar, scallions, bacon & sour cream)*
- Sunset Rice with Roasted Corn & Peppers*
- Seasonal Sautéed Vegetables*

ADD: Mashed Potato Bar \$4.00 per person

ADD: Pasta Station with Choice of Two Pastas and Two Sauces \$4.25 per person

ENTRÉE SELECTIONS

- Spice Rubbed Roasted Pork Loin with Tomato Marsala Sauce*
- Grilled Greek Chicken ~ Marinated Chicken Breast topped with Cucumber, Tomato & Feta Relish*
- Chicken Marsala*
- Teriyaki Huli Huli Chicken with Grilled Pineapple*
- Parmesan Crusted Chicken ~ topped with Mushroom Pesto Cream Sauce & Diced Tomatoes*
- Blackened Mahi with Mango Salsa*
- Chili Rubbed Atlantic Salmon with Mandarin Orange Sauce*
- Sliced Sirloin London Broil with Cabernet Sauce*
- Filet Tips in Mushroom Onion Balsamic Gravy*
- Chef Carved Prime Rib + \$5.95 per person (Grill Chef \$95.00)***

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

	<i>One Entrée</i>	<i>Two Entrée</i>	<i>Three Entree</i>
<i>Saturday & Holiday:</i>	<i>\$116.95</i>	<i>\$126.95</i>	<i>\$136.95</i>
<i>Friday & Sunday:</i>	<i>\$107.95</i>	<i>\$117.95</i>	<i>\$121.30</i>
<i>Weekdays:</i>	<i>\$98.95</i>	<i>\$108.95</i>	<i>\$118.95</i>

Prices do not include 7% Tax or 21% Service Charge
 Food and Beverage Items and Prices are Subject to Change
 17120 Gulf Blvd. North Redington Beach, FL 33708
 Phone: 727-369-7139 Fax: 727-397-0699
www.NorthRedingtonBeach.Doubletree.com



Sunset Hors d'oeuvre Buffet Package

(Minimum 50 guests)

Dips & Spreads Station

Select 3

*Smoked Fish Spread with Assorted Crackers
Sun-Dried Tomato Hummus with Pita Chips
Hot Spinach Artichoke Dip with Blue Tortilla Chips
Cheese Fondue with Dipping Croutons
Scallop Ceviche with Pita Points*

Cold Hors d'oeuvres

Select 3

*Import and Domestic Cheese Display with Assorted Crackers
Fresh Vegetable Crudités and Creamy Gorgonzola Dip
Smoked Salmon with Caper Cream on Crostini
Smoked Chicken Salad in Phyllo Cups
Assorted Canapés
Tomato, Artichoke and Olive Bruschetta
Peel & Eat Shrimp with Key Lime Cocktail Sauce*

Hot Hors d'oeuvres

Select 3

*Scallops wrapped in Bacon
Vegetable Springs Rolls with Sweet & Sour Dipping Sauce
Vegetable Stuffed Mushrooms
Mini Crab cakes with Cucumber Wasabi Sauce
Jerk Chicken Tenders with Orange Cilantro Sauce
Swedish Meatballs
Petite Beef Wellington*

Chef's Carving Station

(Grill Chef \$95.00)

*Texas Herford Prime Rib of Beef Slow Roasted &
served with Rolls & Creamy Horseradish Sauce*

\$129.95 Per Person Saturday & Holidays

\$119.25 Per Person Friday & Sunday

\$108.50 Per Person Monday – Thursday



DOUBLETREE 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

<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

<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