



DOUBLETREE
by Hilton™

BIRMINGHAM
PERIMETER PARK

CATERING MENU



LET'S DO

BREAKFAST

BREAKFAST

All breakfast offerings include orange juice and regular and decaf Starbucks coffee.
10% tax and 24% gratuity will be applied.

PLATED BREAKFAST

COUNTRY FRITTATA \$21/PERSON

Ham and cheese frittata, grilled asparagus, roasted tomatoes, breakfast potatoes

ALL-AMERICAN \$22/PERSON

Scrambled eggs, breakfast potatoes, buttermilk biscuit, and choice of bacon, patty sausage, link sausage, or turkey sausage

EGGS BENEDICT \$27/PERSON

Grilled Canadian bacon, crispy English muffin, poached eggs, hollandaise, breakfast potatoes

SHRIMP AND GRITS \$30/PERSON

Sautéed Gulf shrimp with Conecuh sausage in a Creole sauce over creamy stone-ground grits

BREAKFAST BUFFETS

25 guest minimum. \$4.00 per person upcharge for less than 25 guests. Buffets are served for 60 minutes.

QUICK START BUFFET \$26/PERSON

Fresh-baked muffins, bagels, and Danishes, sliced fresh fruit and seasonal berries, assorted yogurts, oatmeal station with cinnamon, brown sugar, butter, dried fruit, and pecans

RED MOUNTAIN BREAKFAST BUFFET \$32/PERSON

Scrambled eggs, breakfast potatoes, sliced fresh fruit and seasonal berries, fresh-baked muffins and Danishes, assorted yogurts, assorted cereals and milk, and choice of bacon, patty sausage, link sausage, or turkey sausage

VULCAN BREAKFAST BUFFET \$36/PERSON

Grits with shredded cheese and butter, biscuits and country gravy, scrambled eggs, breakfast potatoes, sliced fresh fruit and seasonal berries, assorted cereals and milk, fresh-baked muffins and Danishes, assorted yogurts, choice of bacon, patty sausage, link sausage, or turkey sausage
Additional Breakfast Meat +\$3/Person

ENHANCEMENTS

Require additional \$100 chef attendant fee.

PANCAKE STATION \$15/PERSON

Made-to-order blueberry, chocolate chip, and banana pancakes made-to-order with maple syrup, Nutella drizzle, whipped cream, and powdered sugar

OMELET STATION \$16/PERSON

Made-to-order whole egg and egg white omelets with ham, bacon, sausage, onions, peppers, mushrooms, tomatoes, spinach, and assorted cheeses



TAKE A

BREAK

SNACK BREAK

All breaks offerings include filtered ice water. 10% tax and 24% gratuity will be applied. 25 guest minimum. \$4.00 per person upcharge for less than 25 guests. All breaks are served for 30 minutes.

MAIN STREET CANDY STORE

CHOICE OF 4-\$17/PERSON
CHOICE OF 6-\$22/PERSON
CHOICE OF 10-\$27/PERSON

M&M's, Peanut M&M's, Skittles, gummy bears, Sour Patch Kids, Swedish Fish, Sweet Tarts, Jaw Breakers, Jelly Belly Jellybeans, Lemon Heads, Red Hots, Jolly Ranchers, caramel chews, milk chocolate pretzels

BUILD YOUR OWN SNACK MIX

CHOICE OF 4-\$18/PERSON
CHOICE OF 6-\$23/PERSON
CHOICE OF 10-\$28/PERSON

Cinnamon pecans, salt and pepper pistachios, toasted walnuts, kettle cooked peanuts, blackened pumpkin seeds, toasted sunflower seeds, dried cherries, dried cranberries, dried apple chunks, dried blueberries, toasted coconut, banana chips, dried pineapple chunks, bagel chips, Cajun corn sticks, lemon pepper chickpeas, mustard pretzels, honey roasted sesame sticks

AS THE COOKIE CRUMBLES \$16/PERSON

Assorted cookies: chocolate chip, sugar, oatmeal raisin, peanut butter, and white chocolate macadamia with whole and skim milks

ALL-DAY BEVERAGES \$18/PERSON

Bottled Water
Assorted Soft Drinks
Regular and Decaf Starbucks Coffee
Assorted Hot Teas



A LA CARTE

Signature DoubleTree Cookies \$50/Dozen	Granola, Yogurt, and Berry Parfait \$6/Piece
Assorted Bagels with Cream Cheese \$50/Dozen	Protein Bars \$6/Piece
Assorted Fresh-Baked Muffins \$50/Dozen	Sausage Biscuits \$6/Piece
Assorted Pastries and Croissants \$50/Dozen	Assorted Candy Bars \$4/Piece
Hot Pretzels with Beer Cheese \$50/Dozen	White Cheddar Popcorn \$4/Piece
Brownies \$50/Dozen	Rice Krispy Treats \$4/Piece
Blondies \$72/Dozen	Individual Bags of Trail Mix \$4/Piece
Granola Bars \$44/Dozen	Ritz Bits Mini Peanut Butter Crackers \$4/Piece
Assorted Bags of Individual Chips \$44/Dozen	Starbucks Coffee \$80/gal
Assorted Yogurts \$33/Dozen	Soft Drinks \$5/Piece
Sliced Fresh Fruit \$10/Person	Bottled Water \$5/Piece
Individual Vegetable Crudit� \$9/Piece	Bottled Juices (Orange, Apple, Cranberry) \$6/Piece
Croissant with Egg, Sausage, and Cheese \$7/Piece	

LET'S --- MEET

ALL DAY MEETING PACKAGES

25 guest minimum. \$4.00 per person upcharge for less than 25 guests

TIER 1

\$100 per person plus Tax and Service Charge.
Buffet or plated option available.

ALL DAY BEVERAGES

Bottled Water
Assorted Soft Drinks
Regular & Decaf Starbucks Coffee
Assorted Hot Tea

AM BREAK

Individual Bags of Snack Mix
Granola Bars

LUNCH

Choice of Plated Entrée

PM BREAK

As the Cookie Crumbles
Assortment of Chocolate Chip, Oatmeal Raisin,
Peanut Butter, White Chocolate Macadamia, and
Sugar Cookies
Whole & Skim Milk

TIER 2

\$110 per person plus Tax and Service Charge.
Buffet or plated option available.

ALL DAY BEVERAGES

Bottled Water
Assorted Soft Drinks
Regular & Decaf Starbucks Coffee
Assorted Hot Tea

AM BREAK

Chef's Selection of Build Your Own Snack Mix

LUNCH

Choice of Build Your Own Buffet Tier 2 or Plated
Entrée

PM BREAK

Chef's Selection of Main Street Candy Store

TIER 3

\$120 per person plus Tax and Service Charge.
Buffet or plated option available.

BREAKFAST

Red Mountain Breakfast Buffet
Sliced Fresh Fruit and Seasonal Berries, Assorted
Cereals and Milk, Fresh Baked Muffins, and Danish,
Assorted Yogurts, Scrambled Eggs, Breakfast
Potatoes, and Choice of One Breakfast Meat:
Bacon, Patty Sausage, Link Sausage, or Turkey
Sausage

ALL DAY BEVERAGES

Bottled Water
Assorted Soft Drinks
Regular & Decaf Starbucks Coffee
Assorted Hot Tea

AM BREAK

Chef's Selection of Build your Own Snack Mix

LUNCH

Choice of Build Your Own Buffet Tier 2 or Plated
Entrée

PM BREAK

Chef's Selection of Main Street Candy Store

HALF DAY PACKAGE

\$90 per person plus Tax and Service Charge

HALF DAY BEVERAGES

Bottled Water
Assorted Soft Drinks
Regular & Decaf Starbucks Coffee
Assorted Hot Tea

AM BREAK

Chef's Selection of Build your Own Snack Mix

LUNCH

Choice of Plated Option

LET'S DO

LUNCH & DINNER



DOUBLETREE BY HILTON BIRMINGHAM PERIMETER PARK

GRAB & GO

A minimum of 25 of each sandwich or salad selection is required if multiple selections are requested for the same event. All boxed lunches include chips, a cookie, whole fruit, and bottled water. 10% tax and 24% gratuity will be applied.

HAM AND SWISS SANDWICH \$23/PERSON

Honey ham, aged swiss, Dijon mustard, leaf lettuce, and tomato on Kaiser roll

TBLT SANDWICH \$23/PERSON

Sliced roasted turkey, bacon, leaf lettuce, tomato, and mayo on whole wheat bun

CHILLED ROAST BEEF SANDWICH \$30/PERSON

Deli-sliced roast beef, aged cheddar cheese, caramelized onions, horseradish sauce, and arugula on pretzel bun

CHICKEN CAESAR SALAD \$23/PERSON

Chilled grilled chicken, crisp romaine, parmesan, croutons, Caesar dressing

COBB SALAD \$31/PERSON

Chilled grilled chicken, mixed greens, bacon, hard-boiled egg, blue cheese, avocado, tomato, red wine vinaigrette



PLATED OPTIONS

All plated offerings include filtered ice water, sweet or unsweet tea, and dinner rolls. 10% tax and 24% gratuity will be applied.

STARTERS: CHOOSE 1

MIXED GREEN SALAD

Tomatoes, cucumbers, and olives with ranch or balsamic vinaigrette

CAESAR SALAD

Crisp romaine, parmesan, croutons, and Caesar dressing

TOMATO BASIL SOUP

Creamy tomato soup with garlic croutons

MINISTRONE SOUP

Old classic with Italian vegetables and pasta

CAPRESE SALAD +\$1/PERSON

Tomato, fresh mozzarella, basil, olive oil, balsamic glaze

WEDGE SALAD +\$1/PERSON

Iceberg, tomato, blue cheese, bacon, balsamic vinaigrette

ENTRÉES: CHOOSE 1

CAJUN PASTA \$26

Blackened chicken, andouille sausage, roasted red pepper cream sauce

FRIED CHICKEN \$31

Southern fried chicken breast, mac and cheese, green beans, pickled tomato and red onion relish

CAST IRON CHICKEN \$32

Seared chicken breast, pan jus, roasted potatoes, asparagus

HERB-CRUSTED PORK LOIN \$30

Herb-crusted pork loin, sweet potato mash, roasted brussels sprouts

BLACKENED CATFISH \$31

Pan-seared catfish fillet, dirty rice, corn maque choux, Tabasco-butter sauce

HAMBURGER STEAK \$35

Grilled and chopped steak, creamy mashed potatoes, broccolini, caramelized onion gravy

FLORENTINE-STUFFED CHICKEN \$35

Spinach, artichoke, and asiago cheese-stuffed semi-boneless chicken breast, rice pilaf, broccolini

SALMON FILLET \$35

Pan-seared salmon fillet, white bean ragout, pickled tomato relish

BRAISED BONELESS BEEF SHORT RIB \$48

Braised beef short ribs, creamed cauliflower, caramelized vegetables, natural au jus

GRILLED SIRLOIN STEAK \$44

Mashed potatoes, grilled asparagus, blistered tomatoes, red wine demi-glace

DESSERTS: CHOOSE 1

NEW YORK CHEESECAKE WITH STRAWBERRIES

PECAN PIE WITH SALTED CARMEL SAUCE

KEY LIME PIE

FLOURLESS CHOCOLATE TORTE WITH RASPBERRY PURÉE

STRAWBERRY SHORTCAKE

SPECIALTY BUFFETS

All buffet offerings are served with filtered ice water, sweet or unsweetened iced tea.
25 guest minimum. \$4.00 per person upcharge for less than 25 guests. Buffets are served for 60 minutes.
10% tax and 24% gratuity will be applied.

MAGIC CITY DELI BUFFET \$36/PERSON

Soup

Mixed salad greens, cucumbers, tomatoes, carrots, croutons, ranch and balsamic vinaigrette dressings

Mustard potato salad

Smoked turkey, black forest ham, roast beef, genoa salami, cheddar, swiss, provolone, pepper jack

Sliced tomatoes, leaf lettuce, dill pickles, mayo, dijon mustard, (sliced white, whole wheat, & rye breads)

Individual bags of chips

Cookies and brownies

BHAM GRILL-OUT \$39/PERSON

Mixed salad greens, garden vegetables, ranch and balsamic vinaigrette

Broccoli slaw

Angus beef burgers, grilled BBQ chicken breast, veggie burgers

Lettuce, tomato, onions, pickles, cheddar, provolone, swiss, ketchup, mustard, assorted buns

Baked beans, corn on the cob, homestyle potato chips

Apple cobbler

LITTLE ITALY \$48/PERSON

Minestrone soup

Tomato and fresh mozzarella salad

Caesar salad with romaine, parmesan, croutons, and Caesar dressing

Grilled Italian sausage with peppers and onions

Traditional meat lasagna

Penne alla vodka

Sautéed Italian vegetables

Tiramisu

TASTE OF ALABAMA \$54/PERSON

Mixed salad greens, cucumbers, tomatoes, carrots, croutons, ranch and balsamic vinaigrette

Mustard potato salad

Broccoli slaw

Smoked pork ribs with Lower Alabama BBQ Sauce

Southern fried chicken

Pulled BBQ pork with slider buns

Mac and cheese, collard greens, cornbread

Pecan pie and banana pudding



BUILD YOUR OWN

TIER 1 \$39/PERSON

Includes dinner rolls, 1 starter, 1 entrée, 2 sides, and 1 dessert

TIER 2 \$44/PERSON

Includes dinner rolls, 2 starters, 2 entrées, 2 sides, and 2 desserts

TIER 3 \$53/PERSON

Includes dinner rolls, 3 starters, 3 entrées, 3 sides, and 2 desserts

10% tax and 24% gratuity will be applied.

STARTERS

Mixed Green Salad

Caesar Salad

Pasta Salad

Coleslaw

Potato Salad

Tomato and Fresh Mozzarella Salad +\$1/Person

Wedge Salad +\$1/Person

Tomato Basil Soup

Minestrone Soup

Chicken and Wild Rice Soup

ENTRÉES

Southern Fried Chicken

Homestyle Meatloaf with Caramelized Onion Gravy

BBQ Chicken

Blackened Catfish with Tabasco Butter Sauce

Pan-Seared Chicken Breast with Pan Jus

Roasted Pork Loin with Mustard Demi-Glace

Pulled BBQ Pork

Beef Lasagna with Marinara Sauce

Florentine-Stuffed Chicken

Shrimp and Penne Alfredo

Pan Seared Salmon Fillet
with Pickled Tomato Relish
+\$3/Person

Braised Boneless Beef Short Ribs
with Natural Au Jus
+\$4/Person

SIDES

Mac and Cheese

Creamy Mashed Potatoes

Broccolini

Dirty Rice

Corn Maque Choux

Roasted Potatoes

Rice Pilaf

Seasonal Sautéed Vegetables

Green Beans

Asparagus

DESSERTS

New York Cheesecake with Strawberries

Pecan Pie with Salted Caramel Sauce

Flourless Chocolate Torte with Raspberry Purée

Strawberry Shortcake

Key Lime Pie



JOIN US AT THE

RECEPTION

HORS D'OEUVRES

Displayed or butler-passed (\$0.50 per piece additional charge).
50 piece minimum per item. 10% tax and 24% gratuity will be applied.

HOT

BEEF KABOB

\$250/50 Pieces

CHICKEN LEMONGRASS POT STICKERS

\$250/50 Pieces

ANDOUILLE SAUSAGE EN CROUTE

\$250/50 Pieces

BBQ PULLED PORK BISCUIT

\$250/50 Pieces

SMOKED CANDIED BACON JAM TART

\$200/50 Pieces

SPICY BUFFALO WINGS

\$250/50 Pieces

SOUTHERN CHICKEN FINGERS WITH HONEY MUSTARD

\$250/50 Pieces

CONECUH PIGS IN A BLANKET WITH CREOLE MUSTARD

\$250/50 Pieces

BLACK ANGUS MINI CHEESEBURGERS

\$250/50 Pieces

LOW COUNTRY BOIL KABOB

\$300/50 Pieces

MARYLAND LUMP CRAB CAKE

\$300/50 Pieces

BRIE PEAR AND ALMOND BEGGARS PURSE

\$250/50 Pieces

MUSHROOM PHYLLO BEGGARS PURSE

\$250/50 Pieces

PIMENTO CHEESE FRITTER

\$250/50 Pieces

CRISPY ASPARAGUS ASIAGO ROLL

\$250/50 Pieces

NASHVILLE HOT CHICKEN AND WAFFLE

\$300/50 Pieces

COLD

GREEN TOMATO BRUSCHETTA

\$250/50 Pieces

MEDITERRANEAN ANTIPASTO SKEWER

\$250/50 Pieces

PROSCIUTTO-WRAPPED GRILLED ASPARAGUS SPEARS

\$250/50 Piece

PIMENTO CHEESE AND SHAVED CELERY CROSTINI

\$250/50 Piece

WEST INDIES CRAB SALAD AND PICKLED ONION CROSTINI

\$300/50 Piece

CAPRESE BRUSCHETTA

\$250/50 Piece

POACHED JUMBO SHRIMP WITH COCKTAIL SAUCE

\$300/50 Piece

ASSORTED MINI DESSERTS

\$300/50/Piece

FIG AND GOAT CHEESE MINI

\$250/50 Pieces



DISPLAYS

10% tax and 24% gratuity will be applied. 25 guest minimum. \$6.00 per person upcharge for less than 25 guests.

VEGETABLE CRUDITÉ DISPLAY \$10/PERSON

Chilled heirloom tomatoes, broccolini, zucchini, yellow squash, baby carrots, celery, Greek olives, ranch and balsamic vinaigrette

FRESH FRUIT DISPLAY \$11/PERSON

Assorted fresh seasonal fruits and berries served with Greek yogurt dip

CHEESE BOARD DISPLAY \$12/PERSON

Imported and domestic cheeses with fresh berries and assorted crackers

LOCAL MEAT AND CHEESE DISPLAY \$17/PERSON

Conecuh Sausage, local cheeses, honey, mustards, preserves and jams, assorted crackers

SMOKED SALMON DISPLAY \$17/PERSON

Smoked salmon, chopped hard-boiled egg, dill cream cheese, lemon wedges, capers, red onion, cucumber, avocado, crostini

ANTIPASTO DISPLAY \$17/PERSON

Roasted eggplant, marinated grilled asparagus, blistered Campari tomatoes, garlic roasted squash and zucchini, thinly sliced cured capicola, prosciutto, mortadella, Genoa salami, pearl mozzarella salad, herb-grilled artichokes, marinated mushrooms, pepperoncini, marinated olives



ACTION STATIONS

Action stations require an attendant per every 100 guests.
 Action stations priced per person are not available as a standalone option.
 \$100 attendant per attendant per hour. Maximum service for 2 hours.
 10% tax and 24% gratuity will be applied. 25 guest minimum. \$4.00 per person upcharge for less than 25 guests.

QUESADILLA STATION \$15/PERSON

Made-to-order quesadillas with salsa, guacamole, and sour cream:
 Grilled steak with roasted poblano peppers, and jack cheese
 Grilled chicken with sweet peppers, onions, and cheddar cheese

PASTA STATION \$17/PERSON

Made-to-order pasta dishes with garlic bread and parmesan:
 Rigatoni with Italian sausage, peppers, and onions tossed in smoked tomato sauce
 Penne with grilled chicken, mushrooms, and spinach tossed in roasted garlic alfredo sauce

SHRIMP AND GRITS STATION \$19/PERSON

Sautéed Gulf shrimp with Conecuh sausage in a Creole sauce over creamy stone-ground grits

ROASTED BONELESS BREAST \$300

Cajun-fried whole turkey, Creole mustard sauce, silver dollar rolls
 Serves 30

BEEF TENDERLOIN STATION \$- MARKET PRICE

Herb-crusted beef tenderloin with red wine demi-glace and silver dollar rolls
 Typically serves serves 25

ROASTED PRIME RIB STATION \$- MARKET PRICE

Roasted prime rib, au jus, horseradish cream, silver dollar rolls
 Typically serves serves 35

RAISE A --- GLASS

CHEERS

Subject to state and local taxes.

One bartender required per 75 guests. A \$100.00 fee per bartender for first 2 hours will be applied. Each additional hour is an additional \$100.00 per bartender per hour.

SILVER BAR

HOSTED BAR \$10/DRINK
CASH BAR \$11/DRINK

Smirnoff Vodka
Beefeater Gin
Bacardi Superior Rum
Jose Cuervo Tequila
Jim Beam Bourbon
Seagram's 7 Crown Whiskey
J&B Rare Scotch

GOLD BAR

HOSTED BAR \$11/DRINK
CASH BAR \$12/DRINK

Tito's Vodka
Tanqueray Gin
Hornitos Tequila
Bacardi Gold Rum
Captain Morgan Rum
Jack Daniel's Whiskey
Crown Royal Whiskey
Johnnie Walker Red Scotch
Courvoisier VS Cognac
Baileys Irish Cream
Peach Schnapps

PLATINUM BAR

HOSTED BAR \$12/DRINK
CASH BAR \$13/DRINK

Ketel One Vodka
Bombay Sapphire Gin
1800 Reposado Tequila
Captain Morgan Rum
Maker's Mark Bourbon
Johnnie Walker Red Scotch
Jameson Whiskey
Hennessy Cognac
Baileys Irish Cream
Kahlúa

\$250 MINIMUM FOR CASH BARS

DOUBLETREE BY HILTON BIRMINGHAM PERIMETER PARK



CHEERS

Subject to state and local taxes.

One bartender required per 75 guests. A \$100.00 fee per bartender for first 2 hours will be applied. Each additional hour is an additional \$100.00 per bartender per hour.

DOMESTIC BEER

HOSTED BAR \$8/BEER

CASH BAR \$9/BEER

Budweiser
Bud Light
Michelob Ultra
Miller Lite
Coors Light
Blue Moon
Samuel Adams

IMPORTED BEER

HOSTED BAR \$9/BEER

CASH BAR \$10/BEER

Heineken
Stella Artois
Amstel Light
Beck's
Guinness

HOUSE WINE

HOSTED BAR \$8/GLASS

CASH BAR \$9/GLASS

Trinity Oaks Chardonnay
Trinity Oaks Merlot



DOUBLETREE BY HILTON BIRMINGHAM PERIMETER PARK

\$250 MINIMUM FOR CASH BARS

MIC --- CHECK

AUDIO VISUAL

POPULAR PACKAGES

MEETING ROOM PROJECTOR PACKAGE \$525

HD projector, draped AV cart and tripod screen, and cabling

TIER 1 BREAKOUT SUPPORT PACKAGE \$115

25' extension cord, power strip, video cables, adapters (as needed), and 1 hour set-up assistance

50" HD-LCD MONITOR, STAND, AND MEDIA SHELF \$410

BRING-YOUR-OWN PACKAGE \$175

Draped AV cart and tripod screen, cabling

POST-IT™ FLIP CHART PACKAGE \$80

Hardback easel, Post-It™ pad, and four colored markers

FLIP CHART PACKAGE \$70

Hardback easel, standard pad, and four colored markers

STANDARD LABOR RATES

AV SET-UP AND RECOVERY \$75/HR PER TECHNICIAN

IN-ROOM OPERATORS \$85/HR PER TECHNICIAN

5 HOUR MINIMUM CHARGE

Ask for full details - labor rates vary based on complexity and time.

POPULAR COMPONENTS

AUDIO

Conferencing System <25 attendees \$135
 Speakerphone and 2 extension microphones
Wireless Microphone \$175
Wired Microphone \$55
4 Channel Mixer \$60
16 Channel Mixer \$130
 1000w Speaker on Stand \$115
 Room | House Sound System \$75

DISPLAY

60" HD-LCD Monitor, Stand and Media Shelf \$450
Laptop Computer \$210
Wireless Presentation Remote \$40

MISCELLANEOUS

Power Strip or 25' Extension Cord \$20
Draped AV Cart \$20
Large White Board \$60

AUDIO VISUAL

LIGHTING

LED UP-LIGHTING KITS (4 PER KIT) >\$240

Programmable to match any logo or color scheme

LED CUSTOM GOBO KITS >\$200

Light up walls or entry areas with brand names, logos, or initials

PODIUM SPOTLIGHT \$150

DRAPERY SECTIONS

BLACK VELOUR 10' WIDE X < 16' HIGH \$150

Other colors available. Call for pricing.

POLICIES & PROCEDURES

Estimates are recommended and will be valid for 30 days.
Set up and recovery labor will be added to each order.

CANCELLATION CHARGES

SPECIAL ORDERS

Cancelled < 168 hours of event = 50% of total estimated charge

Cancelled < 96 hours of event = 100% of total estimated charge

ON-SITE INVENTORY RESERVATIONS

Cancelled < 24 hours of event = 50% of one day charge

Cancelled < 12 hours of event = 100% of one day charge

Final charges may vary due to unforeseen requirements or circumstances beyond our control.

ABBREVIATED MENU

This menu features only frequently requested products and services. Consult AV Services for full offering including indoor/outdoor LED video wall displays, edge blending, seamless switchers and controllers, HD convertors and signal distribution, wireless intercoms, MACs and line-array speakers.

For personal assistance please contact our
Director of AV Services at Birmingham.Hilton-PerimeterPark@ITA.com

Menu is subject to change without notice.
Prices are per room, per day and do not include applicable taxes,
fees or service charges.



EVENT INFORMATION

EVENT GUARANTEE GUIDELINES

Given that food and beverage prices fluctuate in accordance with market conditions, menu prices for planned food and beverage functions will be established not earlier than six (6) months prior to your Event. At that time, we will confirm in writing your menu prices for your planned food and beverage functions.

Six months prior to your event, we require a final estimated program of events in order to finalize your specific daily requirements.

72 hours (three days) before your Event, you must inform us of the exact number of people who will attend your Event functions by contacting your assigned Event Manager by email or phone. Guarantees by text message cannot be accepted. We will not undertake to serve more than 3% above this guaranteed minimum.

OUTSIDE FOOD AND BEVERAGE GUIDELINES

Due to applicable law, you may not bring alcoholic beverages into the Hotel for your Event. You must obtain our prior approval before you bring any food or non-alcoholic beverages from outside sources into our Hotel. Service fees will apply to any outside food or beverage served in our function space, regardless whether Hotel labor is required.

Due to supply chain logistics that are out of the control of the Hotel including seasonal availability of product, holidays and weekends, if for any reason you do not provide the Hotel with your final menu selections and room set specifications at least ten (10) days prior to your major arrival day, the Hotel will assess an extra fee equal to \$1.00 per menu per person to offset extra costs Hotel may incur when placing expedited food product orders to Hotel's suppliers.

If your Event includes organized food and beverage functions, there may be increases in prices due to unforeseen changes in market conditions at the time of your Event. We will communicate these increases to you in advance. We will require written confirmation that you agree to pay these increased prices, or at our option we may make reasonable substitutions in menus and you agree to accept such substitutions.

If your Event includes organized food and beverage functions, you agree to begin your Event promptly at the scheduled start time and agree to have your guests, invitees and other persons vacate the designated Event space at the end time indicated on the final Event Order. You further agree to reimburse us for any overtime wage payments or other expenses incurred by us because of your failure to comply with these requirements.

One bartender required per 75 guests. A \$100.00 fee per bartender for first 2 hours will be applied. Each additional hour is an additional \$100.00 per bartender per hour.

A cake cutting fee of \$2.00 per person will apply and will include plates and cutlery.

Service Charges comprise of a gratuity of 12.50% of the total food and beverage revenue, which will be provided to wait staff employees, service employees and/or service bartenders. No other fees or charges, other than the gratuity above, shall be considered a tip, gratuity or service charge for any employee. The remaining portion of the service charge is an administrative fee of 10.50% of the total food and beverage revenue, and applicable taxes. The administrative fee, and any other fees or charges (including but not limited to a set-up fee, staffing fee, culinary fee, delivery fee, carving fee, AV fee, room rental fee, bar fee, etc.) are retained by the Hotel and are not a tip, gratuity or service charge for any employee and are not the property of the employee(s) providing service to you.

Current applicable taxes are: 10% on Food, 10% Audio Visual and Miscellaneous, 13% on Beer, 10% on Wine, 22% on Liquor.