



**BEACH HOUSE**

FORT LAUDERDALE  
A HILTON RESORT

# 2025 Banquet Menu



## At a Glance

Breakfast .....	5
Breaks.....	7
Lunch.....	13
Dinner.....	17
Reception .....	23
Bar.....	27
Wine .....	30
Summary.....	32

### Allergen Key

- V** Vegetarian
- GF** Gluten Free
- N** Contains Nuts



A close-up, shallow depth-of-field photograph of a breakfast meal. The central focus is a golden-brown croissant, split open to reveal a thick spread of dark red jam. To the left of the croissant, a small cluster of bright red grapes is visible. In the foreground, the bottom of the frame shows the tops of other pastries, including one with chocolate chips. The background is softly blurred, showing a white plate and a silver fork, suggesting a clean, minimalist table setting. The overall lighting is bright and natural, highlighting the textures of the baked goods and the freshness of the fruit.

Breakfast

# Breakfast

## Buffets

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### The Continental

House Baked Muffins,  
Croissants, and Danish  
Pastries **V**

House Made Parfaits  
Granola, Fresh Berries,  
Greek Yogurt **V**

Fresh Seasonal Fruits  
and Berries **GF, V**

Warm Steel Cut Oats  
Walnuts, Brown Sugar,  
Dried Cherries **GF, V**

Biscuits and Bagels  
Homestead Fruit Jam,  
Assorted Cream Cheese **V**

### All Buffets Include

Freshly Brewed  
Starbucks Coffee  
Regular and/or Decaffeinated

Selection of Gourmet Teas  
Black, Green and Herbal

Freshly Squeezed  
Florida Orange Juice

Freshly Squeezed  
Grapefruit Juice

### The Classic American

Farm Fresh  
Scrambled Eggs **GF**

Applewood  
Smoked Bacon **GF**

Breakfast Potatoes

House Baked Muffins,  
Croissants, and Danish  
Pastries **V**

Fresh Seasonal  
Fruits and Berries **GF, V**

Biscuits and Bagels  
Homestead Fruit Jam,  
Assorted Cream Cheese **V**

### The Healthy Start

Farm Fresh Egg White Frittata  
Spinach, Sweet Peppers,  
Mushrooms, Feta Cheese **GF, V**

Chicken Apple Sausage **GF**

Sweet Potato Hash **GF, V**

Oatmeal Muffins **GF, V**

Multigrain Toast with  
Avocado **V**

Fresh Seasonal Fruits  
and Berries **GF, V**

Biscuits and Bagels  
Homestead Fruit Jam,  
Assorted Cream Cheese **V**

House Made Green Juice  
Celery, Cucumber, Spinach,  
Freshly Squeezed Orange  
Juice **GF, V**

# Breakfast Enhancements

## Breakfast

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### Breakfast on the Go

Egg and Cheese Sandwich **V**

Warm Hash Brown Patty **V**

Mixed Berry Yogurt Cup **GF, V**

Freshly Squeezed Florida Orange Juice **GF, V**

**Packaged in Beach House branded insulated tote**

NOTE: Available for departing groups only.

### Breakfast a la Carte

Pork Sausage **GF**

Turkey Bacon **GF**

Turkey Sausage **GF**

Chicken Apple Sausage **GF**

Belgian Waffles **V**

Buttermilk Pancakes **V**

Cinnamon French Toast **V**  
Bourbon, Marscarpone, Berry Compote, Warm Maple Syrup

NOTE: All enhancements must be paired with an existing breakfast buffet.

### Eggs Your Way Station

Farm Fresh Eggs prepared in a variety of ways

Selection of ingredients include:

Swiss, American, and Cheddar Cheese

Mushrooms, Onions, Bell Peppers, Spinach, Tomatoes and Kale

Ham, Bacon, Sausage and Turkey

NOTE: Chef Attendant Fee applies. Must be paired with an existing breakfast buffet.

## Enhancements

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### Egg & Cheese Sandwich Enhancements

Add Sausage or Bacon

### Beverage Enhancements

Freshly Brewed Starbucks Iced Coffee

Starbucks Flavored Syrups

### Enhance Buffet with

Breakfast Egg Sandwich **V**

Smoked Salmon Bagel

Open Face Avocado Toast **V**

# Breaks

## Morning

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### AM Traditional **v**

Freshly Baked Breakfast  
Pastries and Muffins

Iced Coffee

### Yogurt Parfait **GF, v**

Greek Yogurts, Plain and  
Flavored

Assorted Fresh Berries

House Made Granola

Honeycomb Honey

Toasted Walnut and Almond  
Berry Compote

House Made Protein Balls

Wellness Shot

### Gluten Free **GF, v**

House Made Granola Bars

Greek Yogurts,  
Plain and Flavored

Flourless Chocolate Cake

Fresh Tropical Fruits, Grapes  
and Berries

Assorted Fruit Smoothies

### Essential Vitamin C **v**

Florida Citrus Fruit Salad **GF**

Candied Orange Slices **GF**

Cranberry Orange Cake

Lemon Poppyseed Muffins

Freshly Squeezed Florida  
Orange Juice **GF**

Muddled Fresh  
Berry Lemonade **GF**

# Breaks

## Afternoon

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### PM Traditional **v**

Freshly Baked Cookies and Biscotti

Iced Coffee

### Ball Park

Soft Pretzel Bites **v**

Mustard and Cheese Sauce

Mini Corn Dogs

Cracker Jacks **v**

Roasted Peanuts **N**

Powerade

### Chocolate Lovers **v**

Chocolate Covered Strawberries

S'mores Cookies

Chocolate Dipped Macaroons

Chocolate Fudge Brownies

Assorted Chocolate Covered Nuts and Dried Fruit **GF, N**

Chocolate Milk

### Power Trail Mix **v**

Assorted Nuts including Cashews, Almonds, Peanuts, Hazelnuts, and Walnuts **GF, N**

Pretzels

Dried Cranberries and Raisins **GF**

Mini Chocolate M&Ms and Dark Chocolate Chips **GF**

Wellness Shot

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### Charcuterie

International Meats and Cheeses, Artisanal Breads, Dried Fruits, House Made Jams, Pickles and Preserves

### Patisserie **v**

Fruit Tarts

Cheesecake

Freshly Baked Brownies

Chocolate Chip Cookies

### Classic Dips **v**

Tortilla Chips

Grilled Pita Bread

House Made Salsa **GF**

House Made Guacamole **GF**

Traditional Hummus **GF**

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.  
A maximum 30-minute service time.



# Breaks

## Beverage Packages

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### Half Day Beverage Package

4 Hours of Beverages,  
Including Starbucks  
Freshly Brewed Coffee

Selection of Gourmet Teas  
Black, Green and Herbal

Assorted Soft Drinks

Still and Sparkling Water

### Half Day Coffee & Tea Service

4 Hours of Beverages,  
Including Starbucks  
Freshly Brewed Coffee

Selection of Gourmet Teas  
Black, Green and Herbal

### Enhanced Beverage Package Selections

Freshly Brewed Iced Tea

Iced Coffee

Starbucks Flavored Syrups

### Full Day Beverage Package

8 Hours of Beverages,  
Including Starbucks Freshly  
Brewed Coffee

Selection of Gourmet Teas  
Black, Green and Herbal

Assorted Soft Drinks

Still and Sparkling Water

### Full Day Coffee & Tea Service

8 Hours of Beverages,  
Including Starbucks  
Freshly Brewed Coffee

Selection of Gourmet Teas  
Black, Green and Herbal

# Break Additions & Enhancements

## Beverages

Freshly Brewed  
Starbucks Coffee

Starbucks Bottled  
Frappuccino

Lemonade

Assorted Soft Drinks

Bottled Fresh Juices

Flavored Vitamin  
Water

Freshly Brewed Iced Tea

Starbucks Cold  
Brewed Coffee

Selection of Gourmet Teas

Hot Chocolate

Freshly Squeezed  
Orange Juice

Still and Sparkling  
Mineral Water

Red Bull

Artisanal Cold  
Brew Coffee

*A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.  
A maximum 30-minute service time.*

## Food

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Sliced Fresh Fruits **GF, V**

House Baked  
Breakfast Pastries **V**

Gourmet Muffins **V**

Granola Bars **V**

Warm Toasted  
Almonds **GF, V, N**

Trail Mix with  
Mixed Nuts **V, N**

Freshly Baked Brownies **V**

Individual Bags of  
Chips and Pretzels **V**

Individual Whole  
Fresh Fruit **GF, V**

Croissants **V**

Madeleines **V**

Power Bars **V**

Dark Chocolate  
Dipped Macaroons **V**

Rice Krispie  
Treats **V**

Fresh Baked  
Assorted Cookies **V, N**

Assorted  
Candy Bars **V, N**



Lunch



# Lunch

## Buffets

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### The Market

#### Select Two or Three Sandwiches

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Chicken Salad Wrap  
Grapes, Cashews, Apricots,  
Garlic Herb Wraps

Shrimp and Crab Sandwich  
Poached Shrimp, Jumbo Crab,  
Onions, Cilantro, Buttered Roll

Antipasto Melt Sandwich  
Salami, Capicola, Artichoke,  
Pesto Aioli, Ciabatta

*Served warm*

Classic Club Sandwich **N**  
Hand Carved Turkey Breast,  
Applewood Smoked Bacon,  
Butter Lettuce, Avocado, Aioli,  
Multigrain Bread

Italian Sandwich  
Prosciutto, Spicy Salami,  
Tomatoes, Provolone, Leaf  
Lettuce, Italian Spice, Aioli,  
Baguette

Chicken Caesar Wrap  
Romaine Lettuce, Chicken,  
Croutons, Caesar Dressing,  
Garlic Herb Wrap

Vegetable Wrap **V**  
Cucumbers, Red Onion,  
Alfalfa Sprouts, Roasted Red  
Peppers, Cheddar Cheese,  
Garlic Herb Wrap

### Select Two Accompaniments

Fingerling Potato Salad **GF**  
Herbs, Scallions, Bacon,  
Onions, Egg, Dijonnaise

Caesar Salad  
Romaine Lettuce, Croutons,  
Parmesan Cheese, Traditional  
Dressing

Organic Baby Greens Salad **V**  
Cherry Tomatoes,  
Cucumbers, Onions,  
Mushrooms, Chickpeas,  
Shredded Carrots, Croutons,  
Balsamic Vinaigrette

Greek Salad  
Tomatoes, Cucumbers,  
Red Onions, Olives and Feta  
Cheese with Lemon-Oregano  
Vinaigrette Dressing

Heirloom Tomato  
and Mozzarella Salad **GF**  
Basil Pesto Dressing

Mediterranean  
Quinoa Salad **GF, V**  
Kalamata Olives, Heirloom  
Tomatoes, Cucumbers,  
Greek Dressing

### Select Two-Bite Size Desserts

Freshly Baked Cookies

Churros

Brownies

Mini S'mores Tart

Assorted Cupcakes

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### Enhancements

#### Soup

Herb Lentil Soup **V**

Oven-Dried Tomato Bisque **V**

New England Clam  
Chowder

Cuban Style Black Bean **V**

Lemon Chicken and  
Couscous

#### Chips

Miss Vickie's Chips

# Lunch

## Buffets

### The Ocean

#### Select Two or Three Entrees

#### Select Two Salads

Classic Caesar Salad  
Romaine Lettuce, Shaved  
Parmesan Cheese, Traditional  
Dressing, House Croutons

Organic Baby Greens Salad **V**  
Cherry Tomatoes, Cucumbers,  
Onions, Mushrooms,  
Chickpeas, Shredded  
Carrots, Croutons, Balsamic  
Vinaigrette

Heirloom Tomato  
and Mozzarella Salad **GF**  
Basil Pesto Dressing

Mediterranean  
Quinoa Salad **GF, V**  
Kalamata Olives, Heirloom  
Tomatoes, Cucumbers,  
Greek Dressing

Fingerling Potato Salad **GF**  
Herbs, Scallions, Bacon,  
Onions, Egg, Dijonnaise

#### Select Two or Three Entrees

Grilled Churrasco Skirt Steak  
House Made Chimichurri

Asian Style Beef and Onions

Grilled Chicken  
Lemon Caper Sauce

Mojo Pulled Pork

Island Spiced Jerk Chicken  
with Pineapple Chutney

Pan Seared Fish of the Day

Pasta Primavera  
& Vegetables **V**  
Pomodoro Sauce

Thai Curry Tofu **V**  
Snow Peas, Carrots,  
Bean Sprouts

Planted Based Steak **V**  
Soy Protein, Wheat Gluten,  
Pea Protein and Vegetables

#### Select One Accompaniment

Wild Price Pilaf **V**

Sauteed Quinoa **GF, V**  
Zucchini, Seasonal Squash,  
Cherry Tomatoes

Roasted Rosemary  
Potatoes **GF, V**  
Torn Basil, Cipollini Onions,  
Heirloom Tomatoes

Sweet Plantain Mofongo  
Smoked Bacon,  
Cilantro **GF, V**

Cuban Style Black Beans  
and Rice **V**

Steamed Jasmine Rice **V**

Grilled Seasonal Vegetables **GF**

#### Select Two Desserts

Chocolate Orange Cake

Creme Brulee Cupcake

Sweet Strawberry Shortcake

Seasonal Fruit Tart

Pistachio Crusted New York  
Style Cheesecake

White Chocolate  
Espresso Bread Pudding

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.  
A maximum 60-minute service time.

# Lunch

## Buffets

### The Taco Buffet

**Starter**

Tortilla Soup

**Proteins**

Grilled Chicken  
Beef Barbacoa

**Essentials**

Shredded Cheese  
Shredded Lettuce  
Haas Avocado Guacamole  
Flour & Corn Tortillas

**Accompaniments**

Yellow Rice  
Pinto Beans

**Toppings**

Pico de Gallo  
Black Olives  
Jalapenos  
Tomatillo Sauce  
Sour Cream

**Desserts**

Tres Leches  
Churros with Dulce de Leche

**Enhancements**

Steak  
Shrimp  
Mahi Mahi

## Boxed

### Lunch On The Go

Peppercorn Crusted  
Beef Sandwich  
Arugula, Whole Grain Mustard

Tuna Salad Sandwich  
Parsley, Capers, Mayonnaise

Black Forest Ham Sandwich  
Gruyere Cheese, Dijon  
Mustard

Classic Club Sandwich  
Hand Carved Turkey Breast,  
Applewood Smoked Bacon,  
Butter Lettuce, Avocado, Aioli

Organic Grilled  
Vegetable Sandwich **V**  
Mixed Greens, Hummus

Chicken Salad Wrap  
Dried Apricots, Cashews,  
Fresh Grapes

Chicken Caesar Wrap  
Chicken Breast, Romaine  
Lettuce, Creamy Caesar  
Dressing and Crunchy  
Croutons

**Select One Accompaniment**

Fingerling Potato Salad **GF**

Pasta Salad  
Artichoke Hearts, Olives

Coconut and  
Mandarin Coleslaw

Heirloom Tomato  
and Mozzarella Salad **GF**

Quinoa Salad **GF, V**  
Herb Citrus Dressing

**Boxed Lunches Include:**

Whole Fresh Fruit  
Freshly Baked Cookies  
Individual Bag of Chips  
Choice of Soft Drink  
or Bottled Water  
Insulated Lunch Box

**Groups < 30 persons**  
**Select Two Sandwiches**

**Groups > 30 persons**  
**Select Three Sandwiches**

NOTE: For Day of  
Departure Only



Dinner



# Dinner

## Buffets

### The Oceanside

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#### Select Two Salads

Classic Caesar Salad  
Romaine Lettuce, Shaved  
Parmesan Cheese, Traditional  
Dressing

Organic Baby Greens Salad **V**  
Cherry Tomatoes, Cucumbers,  
Onions, Mushrooms,  
Chickpeas, Shredded Carrots,  
Croutons, Balsamic Vinaigrette

Hearts of Palm Salad **GF, V**  
Radishes, Mango,  
Cucumbers, Cilantro

Arugula Salad **GF, N**  
Peaches, Goat Cheese,  
Toasted Pecans, Raspberry  
Dressing

Farm Greens Salad **GF, N**  
Tomatoes, Walnuts, Apples,  
Blue Cheese Apple Dressing

Iceberg Wedge Salad **GF**  
Smoked Bacon, Heirloom  
Tomatoes, Blue Cheese,  
Citrus Dressing

#### Select Three Entrees

Seventy-Two Hour  
Braised Short Rib **GF**

Roasted Pork Loin

Wild Caught Salmon  
Lemon-Soy Marinade

Classic Prime Rib **GF**

Grilled Swordfish

Teriyaki Chicken Breast **GF**

Seared Florida Snapper  
Fire Roasted Tomatoes,  
Capers, Artichokes

Lemon Roasted  
Garlic Shrimp

Tuscan Style Chicken **GF**  
Sundried Tomatoes, Spinach,  
Roasted Garlic

#### Select Two Accompaniments

Vegetable Fried Rice **V**

Green Beans **GF**  
Chorizo, Black Olives

Roasted Yukon Gold Mashed  
Potatoes **GF**

Loaded Baked Potato Bar **GF**  
Chives, Sour Cream,  
Chopped Bacon, Cheddar  
Cheese, Butter

Cuban Style Black  
Beans and Rice **GF, V**

Grilled Seasonal  
Squash **GF, V**

Roasted Fingerling  
Potatoes **GF, V**

Romanesco Broccoli  
Gratin **GF**

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#### Select Three Desserts

Chocolate Raspberry Cake

Lemon Coconut Mousse

Black Forest Trifle

Hazelnut Mousse Cups **N**

Blueberry Chocolate Truffle

Coconut Cream Tartlet

Bourbon Creme Custard  
with Toasted Pistachio **N**

# Dinner

## Prix Fixe Buffets

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### The Beach Barbeque

Coconut and Mandarin Coleslaw **GF**

Tomato, Walnut and Blue Cheese Salad **GF**

Gemelli Pasta

Red Onions, Tomatoes, Mushrooms, Herbs,  
Creamy Citrus Vinaigrette

Pineapple Cilantro Barbeque

Bone-In Chicken **GF**

Smoked Beef Brisket **GF**

Grilled Salmon **GF**

Loaded Baked Potato Bar **GF**

Chives, Sour Cream, Chopped Bacon, Cheddar  
Cheese, Butter

Cornbread with Honey Butter

Grilled Street Corn **GF**

Roasted Peach and Bourbon Cobbler

Banana White Chocolate Mousse

### Signature 505 House

Iceberg Wedge Salad **GF**

Smoked Bacon, Heirloom Tomatoes, Blue  
Cheese, Citrus Dressing

Radicchio Chop **GF, V**

Shredded Carrots, Red Onion, Cherry Tomatoes,  
Garbanzo Beans, Lemon Dressing

Herb Roasted Chicken **GF**

Onions, Fresh Lime

Roasted Tomahawk Steak **GF**

Crispy Shallots

Fresh Catch of the Day **GF**

Lobster Mac and Cheese **GF**

Roasted Potato Mash

Grilled Asparagus **GF, V**

Rum Infused Chocolate Cake

Traditional New York Style Cheesecake

Coconut Creme Brûlée

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.  
A maximum 90-minute service time.

## The Patio

### Mixed Green Salad

Baby Lettuce, Arugula, Spinach, Chopped Cucumbers, Carrots, Broccoli, Seasoned Oil and Vinegar

### Caesar Salad

Romaine Lettuce, Freshly Shaved Parmesan Cheese, Croutons

### A Choice of Three Entree Stations

#### House Made Lasagna

Beef and Veal, Ricotta, Mozzarella Cheese, Creamy Bechamel

#### Meatballs & Spaghetti

Beef and Pork

#### Shrimp Fettucine Alfredo

#### Fresh Catch of the Day

Tuscan Grilled with Capers and Olives, Rice Pilaf

#### Cioppino

Sauteed Clams, Mussels, Shrimp in Fresh Tomato & Herb Sauce

#### Farro Mafaldine

Buttery Mushrooms

### A Choice of One Dessert

#### Tiramisu

#### Classic Cannoli

#### Chef's Choice Gelato

# Dinner

## Plated

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### Appetizers and Salads

#### Select One Salad

Herbed Beet Salad **GF, V, N**

Florida Citrus, Candied Beets, Pistachio Dust

Burrata and Heirloom Tomatoes **GF**

Baby Gem Lettuce Salad **GF, V**

Sweet Peppers, Cucumbers, Toasted

Garbanzo Beans

Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan Cheese,

Caesar Dressing, Crostini

Iceberg Wedge Salad **GF**

Smoked Bacon, Heirloom Tomatoes, Blue

Cheese Dressing

### Entrees

Allen Brothers Signature Daily Catch **GF**

Lemon, Red Onion Couscous

Roasted Chicken **GF**

Japanese Sweet Potato Hash

Stuffed Roasted Chicken Breast **GF**

Spinach, Sundried Tomatoes

Double Cut Pork Chop **GF**

Roasted Apple, Potato Mash

Twelve Ounce New York Strip **GF**

Cherry Tomatoes, Wild Mushroom Ragout, Red

Wine Reduction

*A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.*

*A maximum 90-minute service time.*



## Duet Entrees

Chicken & Fresh Catch  
Toasted Couscous, Sweet Peppers,  
Fire-Roasted Corn

New York Strip & Key West Pink Shrimp  
Mussolini Potato, Grilled Asparagus

Filet Mignon & Lobster  
Herb Gratin Potato, Fire Roasted Broccoli,  
On-The-Vine Cherry Tomato Confit

Chilean Sea Bass & Key West Pink Shrimp  
Shrimp Consume, Baby Potatoes, Sea Beans

## Desserts v

### Select One Dessert

Triple Chocolate Mousse Cake **GF**  
Baileys Creme Anglaise

Passion Fruit Gelee Cheesecake

Chocolate Hazelnut Dacquoise **N**

Note: Includes Bread Service,  
Coffee and Tea Service.

A white plate is held by a person, featuring a selection of Japanese food. On the left are two cucumber rolls (hosotate-maki) filled with white rice and green herbs. In the center is a portion of salmon salad (salmon sashimi) topped with a slice of lime and a garnish of red caviar. To the right of the salmon is a small mound of brown rice. A sprig of fresh green lettuce is placed behind the salmon. The background is blurred, showing other people and bright, out-of-focus lights, suggesting a social gathering or event.

Reception

# Reception

## Canapés and Stations

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### Cold Hors d'Oeuvres

Cherry Tomato  
and Mozzarella **GF, V**  
Balsamic Vinegar

Coconut Tuna Tartar **GF**

Crispy Prosciutto  
and Dried Fruit Crostini

Smoked Salmon Crepe

Antipasto Skewer **GF**  
Salami, Manchego, Olives

Lobster Toast  
Avocado and Espelette  
Pepper

Prosciutto Wrapped  
Asparagus **GF**

Blue Cheese Stuffed Belgian  
Endive **GF, V, N**  
Candied Pecans

### Hot Hors d'Oeuvres

Sacchetti Truffle  
Mac and Cheese **GF**  
Carbonara Sauce

Beef Empanadas  
Chimchurri

Applewood Smoked Bacon  
Wrapped Diver Scallops **GF**

Crab Cakes  
Roasted Corn and Fava  
Bean Casserole

Wild Mushroom Arancini **V**

Vegetable Spring Rolls **V**  
Ponzu Soy Sauce

Conch and Crab Fritters  
Cilantro Lime Remoulade

### Displays

Sushi Boat Display  
Assorted Pieces of  
Sushi Rolls and Sashimi

Mediterranean Display  
Assorted Pita Breads,  
Traditional and Roasted Garlic  
Hummus, Sundried Tomato  
Tapenade, Marinated Olives

Charcuterie Display  
International and Domestic  
Meats and Cheeses, Assorted  
Tapenades, Nuts and Dried  
Fruit with Artisan Breads

Seafood Raw Display  
Oysters on the Half Shell,  
Mussels, Clams, Crab Legs,  
Lobster, Shrimp, Ceviche

# Reception

## Canapés and Stations

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### Pasta

Four Cheese Ravioli

Garganelli Pasta

Garlic Bread

Freshly Shaved Pecorino

Romano Cheese

#### Choice of Two Sauces

Alfredo, Creamy Pesto, and  
Pomodoro Sauce

Add Chicken

Add Shrimp or Beef

Add Parmesan Cheese Wheel

### Taco

Choice of Grilled Chicken or  
Beef Barbacoa

Cheddar and Pepper Jack  
Cheeses

Pico de Gallo

Shredded Lettuce

Fresh Soft Flour Tortillas

Hard Taco Shells

Sour Cream

Salsa Verde

### Carving Meat

Roasted Rack of Lamb **GF**  
Tomato, Cucumber and Onion  
Relish, Freshly Toasted Mini  
Naan Breads

Sage Roasted Turkey **GF**  
Sage Gravy, Cranberry Relish,  
Sweet Potato Corn Bread

Jamaican Jerk Red Snapper **GF**  
Coconut Rice, House  
Pickled Vegetables

Roasted Pork Loin **GF**  
Grilled Mojo Onions,  
Fried Yucca

Prime Rib **GF**  
Au Jus, Mustard,  
Horseradish, Miniature Rolls

*A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.  
A maximum 90-minute service time.*



## Canapés and Stations

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### Paella

Saffron Rice, Chorizo Sausage,  
Chicken, Mussels, Shrimp,  
Clams

### Salad

Lettuce Options  
Baby Field of Greens, Arugula,  
Romaine

Topping Options  
Baby Heirloom Tomatoes,  
Euro Cucumbers, Grilled  
Artichokes, Kalamata Olives,  
Shaved Watermelon Radishes,  
Goat Cheese, Shaved  
Parmesan Cheese, Dried  
Seasonal Fruits, Toasted  
Walnuts

Dressing Options  
Citrus, Caesar, Greek

### Specialty Desserts

#### Select Three or Five Desserts

Assorted Petit Fours

Chocolate Truffles

Madeleines

Chocolate Covered  
Strawberries or Fruit

Florida Key Lime Tart

Coconut Cream Tartlet

NOTE: Stations Are Not Priced to  
be Stand Alone Dinners.

# The Bar



# The Bar

## Packages

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### Platinum

#### Beer

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

#### Wine

Columbia Crest Grand Estate  
Chardonnay  
**Washington State**  
Columbia Crest Grand Estate  
Cabernet Sauvignon  
**Washington State**  
Rionodo Prosecco Spumante  
**DOC, Italy**

#### Liquor

Absolute Vodka  
Tanqueray Gin  
BACARDI Superior Rum  
1800 Silver Tequila  
Bulleit Bourbon Whiskey  
Jack Daniel's  
Tennessee Whiskey  
Dewar's 12 Scotch Whisky

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### Signature

#### Beer

Bud Light  
Blue Moon Belgian White  
Local IPA  
Stella Artois  
Corona Extra  
Corona Light  
Heineken 0.0

#### Wine

Wente Estate Chardonnay  
**Livermore Valley, California**  
Wente Southern Hills  
Cabernet Sauvignon  
**Livermore Valley, California**  
Chandon Brut Classic  
**California**

#### Liquor

Tito's Handmade Vodka  
Hendrick's Gin  
Ron Zacapa Rum  
Casamigos Blanco Tequila  
Knob Creek  
Bourbon Whiskey  
Jameson Irish Whiskey  
Glenmorangie Ten-Year-Old  
Original Scotch Whiskey

# The Bar

## Packages

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### Presidential

#### Beer

Bud Light  
Blue Moon Belgian White  
Local IPA  
Modelo Especial  
Stella Artois  
Corona Extra  
Corona Light

#### Wine

Decoy by Duckhorn  
Chardonnay  
**Sonoma Coast, California**  
Decoy by Duckhorn  
Cabernet Sauvignon  
**Sonoma Coast, California**  
Moët & Chandon  
Imperial Brut  
**Epernay, France**

#### Liquor

Belvedere Vodka  
Tanqueray 10 Gin  
Flor de Cana 12 Rum  
Patron Silver Tequila  
Woodford Reserve Bourbon  
Whiskey  
Jameson Irish Whiskey  
The Macallan Twelve

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### Beer & Wine

#### Beer

Bud Light  
Corona Extra  
Corona Light  
Heineken Lager  
Heineken 0.0

#### Wine

Columbia Crest Grand Estate  
Chardonnay  
**Washington State**  
Columbia Crest Grand Estate  
Cabernet Sauvignon  
**Washington State**  
Rionodo Prosecco Spumante  
**DOC, Italy**

*A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.  
An added bartender fee is required. All bar packages include soda, water, juice and accoutrements.*

# The Bar

## Consumption

### Individual Drinks

#### Beer

- Bud Light
- Blue Moon Belgian White
- Stella Artois
- Corona Extra
- Corona Light
- Local IPA
- Assorted Selection of Seltzers

#### Wine

- Columbia Crest Grand Estate Chardonnay
- Washington State**
- Columbia Crest Grand Estate Cabernet Sauvignon
- Rionodo Prosecco Spumante
- DOC, Italy**

#### Cocktails

#### Mocktails

Additional Fees Applicable.

## Additional Fees Applicable

#### Bartender Fee

One (1) bartender per 50 persons in attendance based on a maximum of four-hours service.

#### Table Wine Service Fee

One (1) server per 50 persons in attendance based on a maximum of four-hours service.

NOTE: Inquire with us on a Master Class or Mixology Enhancement to your Bar Package.

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing. An added bartender fee is required. All bar packages include soda, water, juice and accoutrements.

# Wine List

## White

Chateau Ste  
Michelle Riesling  
**Washington State**

Decoy Chardonnay  
**California**

Aveleda Vinho Verde  
**Portugal**

Nortico Alvarinho  
**Portugal**

Terlato Family Pinot Grigio  
**Italy**

Bravium Russian  
River Chardonnay  
**California**

Baskoli Txakolina  
**Basque, Spain**

Casa Jipi Sauvignon Blanc  
**Mexico**

The Champion New Zealand  
Sauvignon Blanc

DryLands New Zealand  
Sauvignon Blanc

WhiteHaven New Zealand  
Sauvignon Blanc

Sonoma Cutrer Russian River  
Chardonnay

## Red

Wente "Sandstone" Merlot  
**California**

0-61 Red Blend  
**Chile**

H3 Cabernet  
**Washington State**

Outlier Pinot Noir  
**California**

Murrieta's Well  
"The Spur" Red Blend  
**California**

Sella Antica Super Tuscan  
**Italy**

San Simeon Pinot Noir  
**California**

Maal Biutiful Malbec  
**Argentina**

San Simeon Cabernet  
**California**

Tiare Pinot Nero  
**Italy**

Iconoclast Cabernet  
**California**

Gelso D'oro Nero  
**Italy**

Orin Swift 8 Years in the  
Desert Zinfandel Blend  
**California**

Frank Family Cabernet  
**California**

Mastroberardino Radici  
Reserva  
**Italy**

Marchese Chianti Classico  
**Italy**

RAEN Sonoma Coast  
Pinot Noir  
**California**

*A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.  
An added bartender fee is required. All bar packages include soda, water, juice and accoutrements.*



## Bubbles

Disegna Prosecco Organica  
**Italy**

Disegna Prosecco  
Organica Rose  
**Italy**

Poema Pura Organica  
Cava Rosa  
**Spain**

Poema Pura Organica  
Cava Brut  
**Spain**

La Marca Prosecco  
**Italy**

La Marca Prosecco Rose  
**Italy**

Moët & Chandon  
Brut Champagne  
**France**

Veuve Clicquot Yellow Label  
**France**

Dom Perignon Champagne  
**France**

## Rose

Maddalena Rose  
**California**

Montes Cherub  
**Chile**

Studio by Miraval  
**France**

Fleur De Mer  
**France**

Rumor Rose  
**France**

Maison Sainte  
Marguerite Symphonie  
**France**

Additional Fees  
Applicable. See page 32.

# Summary

## Pricing

A 26% taxable service charge and 7% sales tax will be applied to all food and beverage services.

Prices are subject to change and can only be guaranteed within 60 days of the event date.

It is our policy that no outside food and beverage of any kind may be brought into the resort by clients or their attendees.

## Service Fees

A chef attendant charge is applied for events utilizing stations and are valid for up to 90-minutes; there is an additional charge per chef per hour for each additional hour.

One chef is required for every 75 guests when utilizing stations.

A bartender fee is required for events serving alcohol.

One bartender is required for every 50 guests when utilizing a bar.

## Dietary Restrictions

As a respectful approach to providing flexible options for those seeking dietary restrictions when selecting menus, we offer the following allergen key:

**V = Vegetarian**

**GF= Gluten Free**

**N = Contains Nuts**

## Service Times

Break pricing is based on 30-minute service times.

Breakfast and Lunch pricing are based on 60-minute service times.

Dinner and Reception pricing is based on 90-minute service time.

## Alcohol

The sale and service of all alcoholic beverages is regulated by the Florida State Department of Alcoholic Beverage Control.

No alcoholic beverages of any kind may be brought into the resort.

Florida law requires that all alcohol sales will conclude at 1:30am in accordance with licensing.

## Buffet Inclusions

All buffets will include fresh brewed Starbucks coffee; regular and/or decaffeinated along with a selection of gourmet black, green and herbal teas.

## Bar Inclusions

All bar packages include soda, water, juice and accoutrements.

## Table Wine Service

One (1) server per 50 persons in attendance based on a maximum of four-hours service.





# A House by the Sea

I have this house by the sea  
A hidden abode where I can be  
Alone with the music of rushing waves  
Kept in this seashell that simply gave  
Me a taste of evasive solitude  
In a whispered sound... It was so good.

By Joumana Haddad



## BEACH HOUSE

FORT LAUDERDALE  
A HILTON RESORT



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