



BEACH HOUSE

FORT LAUDERDALE
A HILTON RESORT

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



Breakfast

Breakfast

Buffets

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

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

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**

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

Breaks

Morning

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

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

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**

An operations 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

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

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

Food

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

The Market

Select Two or Three Sandwiches

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

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

An operations 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

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**

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

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

An operations 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

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

An operations 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 hand is holding a white plate with a variety of appetizers. On the left, there are three pieces of sushi: two are cucumber rolls with white filling, and one is a maki roll with a dark green exterior. In the center, there is a mound of salmon tartar topped with a slice of lime and a small portion of red caviar. To the right of the tartar is a small portion of brown, textured food, possibly a salad or another type of tartar. A sprig of green lettuce is placed behind the tartar. The background is blurred, showing other plates and bright, out-of-focus lights.

Reception

Reception

Canapés and Stations

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

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

An operations 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

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

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

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

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

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

An operations 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.

An operations 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

An operations 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

Moet & Chandon
Brut Champagne
France

Veuve Cliquot 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



@HiltonBeachHouse

Beach House Fort Lauderdale
505 North Fort Lauderdale Beach Boulevard,
Fort Lauderdale, Florida 33304

FLLFS_Sales@hilton.com
954.414.2222
hiltonbeachhouse.com