



# 2026 CATERING & PRIVATE EVENTS



FOR EVERYTHING FROM A CELEBRATION IN THE SAND TO A TRAINING, RETREAT, OR MEETING, THE HILTON GARDEN INN ST. PETE BEACH RESORT IS HERE TO MAKE YOUR VISIONS SHINE! COMBINING CREATIVE INDOOR AND OUTDOOR EVENT SPACES WITH A DYNAMIC TEAM AND A TASTE OF THE BEACH, WE ARE HERE TO MAKE YOUR NEXT EVENT SPECIAL.

AND IF YOU DON'T SEE EXACTLY WHAT YOU'RE LOOKING FOR — NO WORRIES! SCHEDULE A CONSULTATION WITH YOUR SALES CONTACT AND OUR CHEF SO WE CAN HELP CREATE YOUR PERFECT MENU.

LOOKING FORWARD TO SERVING YOU!

## FROM MEETING SPACES AND DINING ROOMS, TO SUNSETS AND TOES IN THE SAND.



### PRIVATE BANQUET ROOM

Our Indoor Private Banquet Room can accommodate groups of up to 80 people, depending on setup.

### GRILL

Our Indoor Dining Room can accommodate groups of up to 70 people for seated events. Available during lunch hours. Buyout options in the evenings on select dates.

### SAND SPACE

Our Sand Space can accommodate around 150 people, perfect for casual events.

### LAWN

Our Lawn Space can accommodate around 100 people, depending on setup.

*All food and beverage prices are subject to 24% service charge and applicable sales tax (currently 7%). For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak with your Hilton Garden Inn Sales contact person.*



## BREAKFAST BUFFETS

All buffet pricing is based on 1 ½ hours of service time. A minimum of 15 guests is required to book a buffet. All breakfast buffets include: Freshly Brewed Coffee, a Selection of Herbal Teas and Orange Juice.

### CONTINENTAL BREAKFAST | \$19 PER PERSON

Sliced Fresh Fruit, Assorted Danishes, Freshly Baked Bagels with Cream Cheese, and Muffins

### GARDEN BREAKFAST | \$28 PER PERSON

Scrambled Eggs, Choice of Protein (Bacon or Sausage), Sliced Seasonal Fresh Fruit, Potatoes, Yogurt Parfait with Berries and Granola, Assorted Muffins and Danishes

### BUILD YOUR OWN BRUNCH BUFFET | \$35 PER PERSON

Fresh fruit, scrambled eggs, breakfast potatoes with peppers and onions, and yogurt parfait with granola and berries. Comes with your choice of:

- Waffles, Pancakes, or French Toast with Butter and Syrup
- Sausage, Ham, or Bacon
- Toast, Bagels, or Croissants served with Butter and Jam

### OMELET STATION | \$20 PER PERSON

\$150 chef attendant fee per 25 guests

Fillings: Canadian Bacon, Sausage, Bacon, Mushroom, Tomato, Onion, Peppers, Jalapeños, American Cheese, Shredded Cheddar, Gruyere, Feta

## ENHANCEMENTS

20 guests minimum to order.

- **SMOKED SALMON DISPLAY | +\$20 PER PERSON**  
With Pickled Red Onion, Eggs, Caper Dill Crème Fraiche
- **SHRIMP COCKTAIL | +\$25 PER PERSON**  
With Lemon Wedges and Cocktail Sauce
- **BISCUITS AND GRAVY | +\$10 PER PERSON**
- **SLICED SEASONAL FRUIT | +\$19 PER PERSON**  
With Vanilla Greek Yogurt, Granola, and Local Honey



## BREAKS

All Break pricing is based on 30 minutes of service time unless otherwise noted.  
All Breaks served with complimentary water station.

### SWEET SHOPPE | \$24 PER PERSON

Freshly Baked Cookies, S'mores Brownies, Blondies, Lemon Bars

### MEDITERRANEAN | \$18 PER PERSON

Hummus, Pita Chips, Vegetable Crudit 

### THE PERFECT BITE | \$22 PER PERSON

Build your own trail mix station: Granola, Raisins, Dried Cranberries, Chocolate Chips, M&M's, Salted Peanuts

### YOGURT CREATION | \$25 PER PERSON

Build your own yogurt parfait station: Low Fat Yogurt and Greek Yogurt, Finely Chopped Walnuts, Fresh Berries, Dried Cranberries, Fruit Preserves, Chopped Seasonal Fruit, Honey, Chocolate, Granola

### SALTY SEA BREAK | \$20 PER PERSON

Popcorn, Plantain Chips, Cracker Jacks, and Fried Pretzel Bites with Mustard and Beer Cheese

### GAME TIME BREAK | \$30 PER PERSON

Florida Hot Sun Wings, Served with Celery, Ranch, And Bleu Cheese. Florida Bay Seasoned House Chips, Fried Pretzel Bites, Pork Rinds, Tortilla Chips & Salsa, Beer Cheese, Spicy Brown Mustard

## A LA CARTE

ASSORTED BAGELS W/CREAM CHEESE.....	\$32 PER DOZEN
ASSORTED PASTRIES, CROISSANTS, MUFFINS.....	\$35 PER DOZEN
ASSORTED BAKED COOKIES.....	\$35 PER DOZEN
CHOCOLATE BROWNIES.....	\$36 PER DOZEN
ASSORTED FRUITS.....	\$25 PER DOZEN
TORTILLA CHIPS W/SALSA.....	\$7 PER PERSON (MINIMUM OF 20 PEOPLE)
POTATO CHIPS W/DIPS.....	\$7 PER PERSON (MINIMUM OF 20 PEOPLE)
HUMMUS W/PITA CHIPS.....	\$8 PER PERSON (MINIMUM OF 20 PEOPLE)
MIXED NUTS.....	\$9 PER PERSON (MINIMUM OF 20 PEOPLE)

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## LUNCH BUFFETS

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All buffets include: Freshly Brewed Iced Tea, and Freshly Brewed Regular and Decaf Coffee.

### TACO BAR | \$37 PER PERSON

Chipotle Braised Chicken and Mojo Pork Tacos with Southwestern Salad: Chopped Greens, Roasted Corn, Heirloom Tomatoes, Cucumber, Carrots, and Chipotle Ranch Dressing  
Served with Corn and Flour Tortillas, Black Beans, Yellow Rice, Cheddar Cheese, Cilantro, Pickled Red Onion, Jalapeño, Pico de Gallo, Sour Cream, Chopped Lettuce, and Queso Fresco  
Chef's Selection of Dessert

### BEACHSIDE BBQ | CHOOSE 2 PROTEINS: \$39 PER PERSON | CHOOSE 3 PROTEINS: \$45 PER PERSON

Choice of Bourbon Glazed Chicken Thighs, Grilled Mahi Mahi with Mango Salsa, Pulled Pork Loin with Guava BBQ with Seasonal Salad Bar: Artisanal Greens, Heirloom Tomato, Cucumber, Carrots, Croutons, Shredded Cheese, and Choice of Dressing  
Served with Tropical Slaw with Grilled Pineapple and Toasted Coconut, Honey-Jalapeño Cornbread, White Cheddar Mac n Cheese, and Seasonal Grilled Vegetable Medley  
Chef's Selection of Dessert

### MARKET DELI | \$34 PER PERSON

Turkey, Ham, Roast Beef, Grilled Vegetables, American Cheese, Lettuce, Tomatoes, Onion, Pickles, White, Wheat, and Sourdough Breads, Fresh Garden Salad, Choice of Potato Salad or Pasta Salad and Fresh Baked Cookies



## BOXED LUNCHEONS | \$25 PER PERSON

Served with Chips, Cookie, and Bottled Water or Canned Soda. Maximum of 3 choices.

### CHICKEN CURRY SALAD WRAP

Chicken Curry Salad with Lettuce and Tomato, Wrapped in a Tortilla

### ITALIAN SANDWICH

Ham, Salami, Provolone, Pepperoni, Lettuce, Tomato, Onion, and Banana Pepper on Crispy Ciabatta

### TURKEY SANDWICH

Sliced Turkey Breast, Lettuce, Tomato, American Cheese, on Wheat Bread

### ROAST BEEF WRAP

Roast Beef, Cheddar, Lettuce, Tomato, Horsey Sauce, Wrapped in a Tortilla

### VEGGIE WRAP

Hummus, Grilled Vegetables, Arugula, Wrapped in a Tortilla

### GRILLED CHICKEN CAESAR SALAD

Iceberg Lettuce, Shaved Parmesan, Herb Croutons, Grilled Chicken

### GRILLED CHICKEN HOUSE SALAD

Spring Mix, Tomato, Red Onion, Cucumber, Shredded Monterey Jack Cheese, Grilled Chicken Breast



## HORS D'OEUVRES

Pricing based on 20 pieces. Hors d'oeuvres may be served buffet style or butler passed.  
 Butler fee is \$150 per server, plus applicable taxes and fees. One server per 75 guests.

PROSCIUTTO AND MELON WITH BALSAMIC GLAZE .....	\$100
BACON WRAPPED DATES .....	\$80
TENDERLOIN CARPACCIO ON CROSTINI WITH HORSERADISH CREAM .....	\$140
TERIYAKI CHICKEN SKEWERS WITH PINEAPPLE .....	\$100
VEGETABLE SPRING ROLLS WITH CITRUS PONZU SAUCE .....	\$80
CHICKEN & WAFFLES WITH BOURBON MAPLE GLAZE .....	\$120
COCONUT CRUSTED GULF SHRIMP WITH THAI CHILI SAUCE .....	\$100
CARNE ASADA STEAK SKEWER WITH CHIMICHURRI .....	\$120
SMOKED GOUDA MAC AND CHEESE BITES WITH BACON JAM .....	\$100
TOMATO AND MOZZARELLA BRUSCHETTA ON CROSTINI .....	\$100
BACON WRAPPED SCALLOPS WITH ISLAND BARBECUE SAUCE .....	\$120
MINI CRABCAKES WITH TARTAR SAUCE .....	\$140
CHILLED POACHED SHRIMP WITH COCKTAIL SAUCE AND LEMON .....	\$140
TUNA POKE ON WONTON CHIPS .....	\$120
CHEESE CURDS WITH SPICY MARINARA .....	\$60

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## DISPLAY STATIONS

Display stations are priced per person, per event. All stations must be ordered for the full guest count. If not paired with buffet or plated meal, minimum of 3 selections required to order.

### MINI TACO DISPLAY | \$37 PER PERSON

*Select three tacos*

#### ACHI TUNA TACOS

Sesame Ginger Vinaigrette, Avocado Aioli, Fresh Scallion

#### BRAISED 10-HOUR PORK BUTT TACOS

Tropical Slaw, Pickled Onion, Ancho Lime Aioli

#### BLACKENED MAHI TACOS

Tropical Slaw, Lemon Cilantro

#### BRAISED CHICKEN TACOS

Shredded Cabbage, Pico de Gallo, Chipotle Crema

#### GRILLED SKIRT STEAK TACOS

Chimichurri, Roasted Tomato Salsa, Sofrito Aioli

### ANTIPASTO DISPLAY | \$20 PER PERSON

Fresh Mozzarella, Provolone, Fontina, Prosciutto, Salami, Capicola, Marinated Mushrooms, Artichokes, Pepperoncini, Roasted Red Peppers, Figs, Olives, Crostini

### CHARCUTERIE BOARD | \$25 PER PERSON

Walnuts, Berries, Jam, Mustard, Soppressata, Prosciutto, Salami, Grapes, Honey, International and Domestic Cheeses, Crostini

### FRUIT & CHEESE DISPLAY | \$15 PER PERSON

International and Domestic Cheeses, Blueberries, Grapes, Strawberries, Raspberries, Blackberries, Melons, Crostini

### RAW BAR | \$40 PER PERSON

Oysters, Clams, Mussels, Shrimp, Crab Claws, Served with Lemon Wedges, Cocktail Sauce, Mignonette, and Grated Horseradish

### CHICKEN WING BAR | \$20 PER PERSON

Island Guava BBQ, Caribbean Jerk, Garlic Parm, and Hot Florida Sun Wings, Served With Celery, Carrots, Ranch, Bleu Cheese, and House Chips

### SLIDER BAR | \$20 PER PERSON

BBQ Mojo Pulled Pork, Angus Beef and Cheddar, Chicken Tinga, Served on Hawaiian Buns  
Build your Own Toppings: Lettuce, Tomato, Onion, Pickle, Ketchup, Mustard, Mayo, Hot Sauce, BBQ Sauce, Pickled Jalapeno

### MAC & CHEESE BAR | \$20 PER PERSON

White Cheddar Mac and Cheese Base with an array of toppings: Hot Sauce, Pulled Pork, BBQ Sauce, Truffle Oil, Scallions, Bacon, Grated Parmesan, Bleu Cheese Crumbles, Queso, Jalapenos, Toasted Bread Crumbs, Sausage, Chicken Tinga

### SEAFOOD BOIL | \$50 PER PERSON

Cooked in Florida Bay Seasoning, Lemon, and IPA Garlic Butter, Corn, Potatoes, Andouille Sausage, Shrimp, Clams, Mussels, Crab Legs, Served with Cheddar Jalapeno Corn Bread or Strawberry Shortcake



## DINNER BUFFETS

All buffet pricing is based on 1 ½ hours of service time. Minimum of 20 guests required to book a buffet.  
All buffets include: Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaf Coffee, and a Selection of Herbal Teas.

### BUILD YOUR OWN BUFFET | \$55 PER PERSON

**Choice of One Salad:**

- Fresh Garden Salad
- Caesar Salad

**Choice of Two Entrée Options:**

- Mojo Pork Loin with Guava BBQ Sauce
- 72-Hour Braised Short Rib
- Chicken Marsala
- Mahi Mahi with Mango Salsa
- Cajun Rubbed Shrimp Skewers

**Choice of Two Side Options:**

- Yukon Garlic Mashed Potatoes
- Coconut Rice
- Grilled Seasonal Vegetable Medley
- Garlic Parmesan Green Beans
- Sautéed Asparagus with Lemon Accent

**Choice of One Dessert:**

- Blueberry Cheesecake
- Coconut Key Lime Pie
- Chocolate Cake

### ITALIAN BUFFET | \$50 PER PERSON

**Choice of One Salad:**

- Caesar Salad
- Caprese Salad

**Choice of Two Entrée Options:**

- Sausage, Peppers, & Onions
- Steak Pizzaiola  
*Sliced Beef, Mushrooms, Peppers, Onions, Red Wine Demi-Glace, Marinara Sauce, Romano Cheese*
- Chicken Marsala
- Mahi Puttanesca

**Choice of One Pasta Dish:**

- Penne Pasta with Meatballs
- Bowtie Bolognese

### FLORIBBEAN BUFFET | \$70 PER PERSON

Comes with Rice and Peas & Curried Vegetables and Conch Fritters with Calypso Sauce

**Choice of One Salad:**

- Hearts of Palm Salad with Arugula, Cucumber, Onion, and Mango
- Fruit Salad with Coconut

**Choice of Two Entrée Options:**

- Jerk Chicken
- Mojo Pork
- Rasta Pasta

**Choice of One Vegetable:**

- Plantains
- Yucca Fries

### BBQ BUFFET | \$60 PER PERSON

Comes with Lemonade, Cornbread, BBQ Ribs, BBQ Chicken and BBQ Pulled Pork

**Choice of Three Sides:**

- Collard Greens
- Mac & Cheese
- Baked Beans
- Potato Salad
- Cole Slaw



## PLATED ENTRÉES

Please offer your guests a maximum of 3 selections for their choice of entrée. Entrée counts must be provided to your catering manager 10 business days prior to the event date. Meal cards will need to be provided by the client indicating the guest's choice of entrée.

### ENTRÉES INCLUDE:

Warm Rolls and Butter, Fresh Garden Salad or Caesar Salad and Freshly Brewed Iced Tea, Freshly Brewed Coffee, and a Selection of Hot Herbal Teas.

### BRAISED BEEF SHORT RIB | \$40 PER PERSON

Garlic Butter Whipped Potatoes, Roasted Brussels & Bacon Lardons with Red Wine Demi Glaze

### 6OZ FILET MIGNON | \$60 PER PERSON

Yukon Mashed Potatoes, Lemon Zest Asparagus, with Sauce Bordelaise

### 12OZ GRILLED NEW YORK STRIP STEAK | \$55 PER PERSON

Crispy Fingerling Potatoes, Confit Tomato with Shallot Sauce

### VERLASSO SALMON | \$45 PER PERSON

Jasmine Rice & Vegetable Salad with Orange Ginger Reduction

### SHRIMP AND LOBSTER MAC & CHEESE | \$42 PER PERSON

Mascarpone & Asiago Cheese, Cavatelli Pasta, Toasted Panko

### GRILLED MAHI | \$46 PER PERSON

Jasmine Rice, Roasted Asparagus with Meyer Lemon Piccata

### BACON WRAPPED PORK TENDERLOIN | \$38 PER PERSON

Garlic Butter Whipped Potato, Braised Red Cabbage, Red Wine Demi, Roasted Cauliflower Medley

### AIRLINE CHICKEN | \$40 PER PERSON

Crispy Fingerlings, Grilled Broccolini, with Wild Mushroom Marsala

### PASTA PRIMAVERA | \$35 PER PERSON

Fresh Rigatoni, Grilled Artichoke Hearts, Sundried Tomatoes, Wild Mushrooms, Baby Spinach, Basil Pesto

### KIDS MEAL | \$15 PER PERSON

*All Kids Meals are Served with Kids' Drink and Fries*

**CHICKEN TENDERS**

**MAC N CHEESE**

**CHEESEBURGER**



## DESSERT SELECTIONS

Please offer your guests a maximum of 3 selections for their choice of entrée. Entrée counts must be provided to your catering manager 10 business days prior to the event date. Meal cards will need to be provided by the client indicating the guest's choice of entrée.

**KEY LIME PIE | \$15 PER PERSON**

**STRAWBERRY SHORTCAKE | \$12 PER PERSON**

**COOKIES | \$10 PER PERSON**

**CHOCOLATE BROWNIES | \$10 PER PERSON**

**CHURRO DONUTS | \$15 PER PERSON**

**CARROT CAKE | \$10 PER PERSON**

**TIRAMISU | \$15 PER PERSON**

**MACARONS | \$10 PER PERSON**



## BEVERAGE PACKAGE

### NON-ALCOHOLIC BEVERAGES

REGULAR COFFEE .....	\$55 PER GALLON
DECAFFEINATED COFFEE .....	\$55 PER GALLON
HOT TEA .....	\$49 PER GALLON
ICED TEA .....	\$49 PER GALLON
LEMONADE .....	\$45 PER GALLON
APPLE JUICE .....	\$50 PER GALLON
FRESHLY SQUEEZED ORANGE JUICE .....	\$55 PER GALLON
ASSORTED SODAS .....	\$5 EACH
BOTTLED ICELANDIC WATER .....	\$6 EACH
RED BULL .....	\$8 EACH

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## HOSTED BAR PACKAGES

Bartender Fee: \$150 per bartender | 1 bartender per 75 guests

### HOSTED ALCOHOLIC BAR PACKAGES

#### HOSTED SODA BAR | \$16 PER PERSON (2 HOURS)

Pepsi Products

#### HOSTED BEER, WINE & SODA BAR | \$25 PER PERSON (2 HOURS)

Each Additional Hour +\$10 per person | Pepsi Products

**BEER:** Michelob Ultra, Bud Light, Coors Light, Budweiser, Modelo, Sam Adam's Seasonal, Bell's Two-Hearted IPA

**WINE:** Haras de Pirque Chardonnay & Cabernet Sauvignon, Mionetto Prosecco

#### HOSTED CALL BAR | \$35 PER PERSON (2 HOURS)

Each Additional Hour +\$10 per person | Pepsi Products & Red Bull

**BEER:** Michelob Ultra, Bud Light, Coors Light, Budweiser

**WINE:** Josh Phelps 'Grounded' Sauvignon Blanc & Cabernet, Mionetto Prosecco, The Seeker Pinot Noir, Benvolio Pinot Grigio

**LIQUOR:** Helix Vodka, Askur Gin, Bounty Rum, Mi Campo Blanco Tequila, Evan Williams Whiskey

#### HOSTED PREMIUM BAR | \$40 PER PERSON (2 HOURS)

Each Additional Hour +\$18 per person | Pepsi Products & Red Bull

**BEER:** Michelob Ultra, Bud Light, Coors Light, Budweiser

**WINE:** Josh Phelps 'Grounded' Sauvignon Blanc & Cabernet, Mionetto Prosecco, Palisades Red Blend, Carmel Road Chardonnay

**LIQUOR:** NEFT Vodka, Botanist Gin, Bounty Rum, Flecha Azul Tequila, Michter's Rye Bourbon

## BAR ENHANCEMENTS

#### BUILD YOUR OWN BLOODY MARY | \$30 PER PERSON PER HOUR

Helix Vodka and Toppings: Lemon Wedges, Lime Wedges, Worcestershire Sauce, Chipotle Tabasco, Celery Salt, Garden Seasoning, Pickle Juice, Salt & Pepper, Jumbo Shrimp, Celery Stalks, Green Queen Olives and Pickle Spears

### CASH BAR PRICING

Choose one tier for the cash bar, a \$250 minimum spending is required.

#### PEPSI PRODUCTS | \$5

#### WINE | \$10

Benvolio Pinot Grigio, The Seeker Pinot Noir, Palisades Red Blend, Carmel Road Chardonnay, Mionetto Prosecco

#### DOMESTIC BEER | \$6

Michelob Ultra, Bud Light, Coors Light, Budweiser, 3 Daughter's Pineapple Cider

#### CALL TIER | \$15

Helix Vodka, Askur Gin, Bounty Rum, Mi Campo Blanco Tequila, Evan Williams Whiskey

#### PREMIUM TIER | \$17

NEFT Vodka, Botanist Gin, Bounty Rum, Flecha Azul Tequila, Michter's Rye Bourbon

#### ASSORTED SELTZERS | \$9

Nutrl, High Noon

#### SELECT CRAFT + LOCAL BEERS | \$8

Modelo, Sam Adam's Seasonal, Bell's Two-Hearted IPA

#### NON-ALCOHOLIC & WATER | \$6

Assorted Red Bull Flavors  
Icelandic Water

#### MIMOSA STATION | \$25 PER PERSON PER HOUR

Mionetto Prosecco with Assorted Fruit Juices and Purees; Garnishes include Strawberries, Raspberries, Blackberries, and Blueberries

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