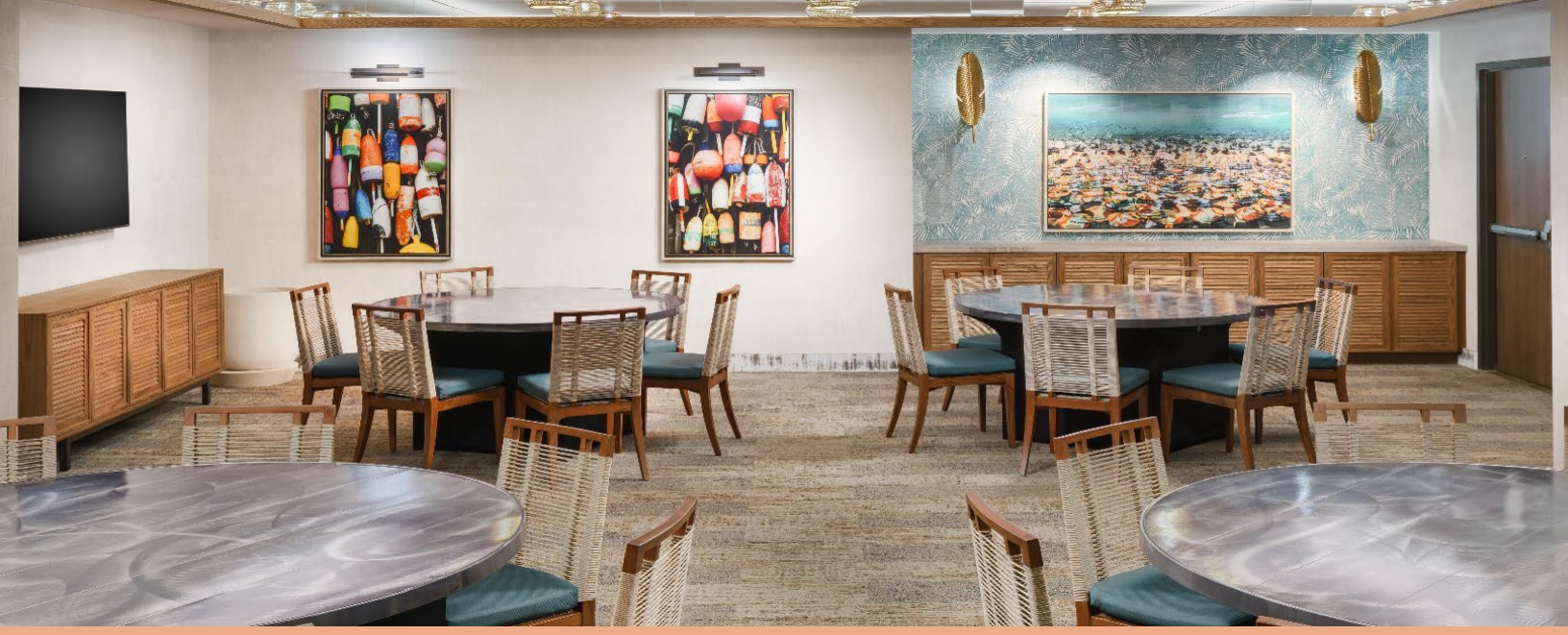

2026 CATERING & PRIVATE EVENTS

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!

COCONUT CHARLIE'S
BEACH BAR & GRILL • ST. PETE BE ACH

Hilton Garden Inn
St. Pete Beach Resort

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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.

LAWN

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

All food and beverage prices are subject to 25% 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

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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 Crudité

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

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, 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

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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

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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

AHI 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

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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

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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

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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

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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

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

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

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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