



Hilton
Garden Inn[™]
St. Pete Beach Resort

2026 Wedding Packages



WELCOME TO HILTON GARDEN INN

The Hilton Garden Inn St. Pete Beach Resort wants to welcome you to your new life together. Celebrate with your family and friends at our enchanting oceanfront hotel.

Our team is here to make sure each detail is customized and tailored for a memorable and seamless event, from securing guest rooms to planning a delicious menu. Our exceptional catering service ensures that your rehearsal, wedding, reception, and celebration are unforgettable!

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Hilton Garden Inn St. Pete Beach Resort
6100 Gulf Blvd,
St. Pete Beach, FL 33706





Packages

Ceremony Package | \$2,995

Gulf Front Ceremony location for up to 75 guests.

White Garden Chairs and Privacy Fence

Indoor Weather Backup Location

2 Post Bamboo Arch with Fabric

Day of Coordinator

Water Station

Please note, in order for us to reserve space for your ceremony, it must be booked in conjunction with a wedding reception. Parties over 75 subject to additional fees.

Wedding Package | priced per person

Four-Hour Hosted Call Bar

Cocktail Hour with Appetizer Display

Choice of In-house Centerpieces

Round Tables with choice of White or Black Table Linens

White or Black Linen Napkins

White Garden Chairs (Outdoor) or Banquet Chairs (Indoor)

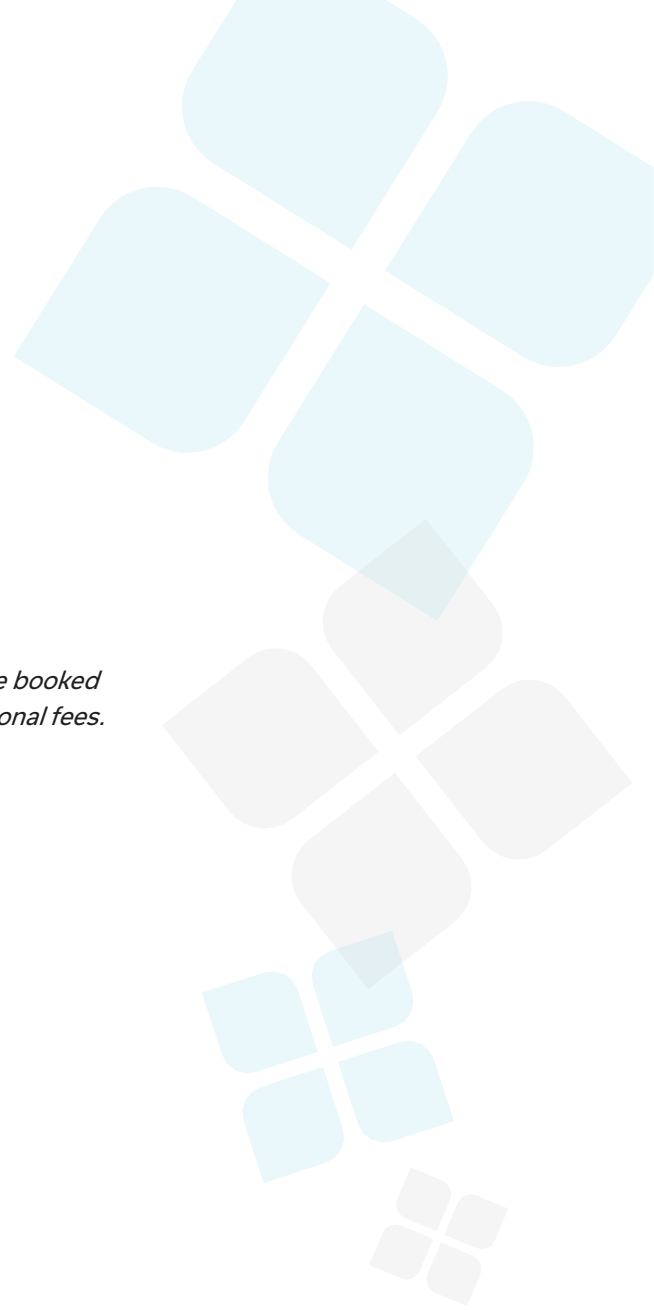
Banquet Tables for Sign-In, Gifts and Cake

Glassware, China/Melamine, Flatware

Champagne Toast

Cake Cutting Service

Food and beverage selections subject to change based on availability.





Menu Selection

Cocktail Hour

Includes one complimentary charcuterie board.

Charcuterie Board

Chef's Selections of Imported and Domestic Cured Meats and Cheeses

Marinated Vegetables, Olives, Artichokes, Assorted Dips and Chutneys, Baked Crostini

Plated Dinner | \$147 per person

All plated dinners include pre-set water, coffee station, bread and butter service.

Only available indoors or on the lawn space. Not applicable to the sand space.

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.

Salad Selection (Choice of one)

- Fresh Garden Salad - Spring Mix, Tomatoes, Cucumbers, Shredded Cheese, Shaved Red Onion and Herb Croutons
- Caesar Salad - Iceberg Lettuce, Shaved Parmesan and Herb Croutons

Entrée Selection (Choice of up to three)

- 72-hour Short Rib with Rosemary Demi Glace
- Blackened Mahi with Citrus Beurre Blanc
- Airline Chicken Marsala
- Penne Pasta with your choice of Alfredo or Marinara Sauce
- Pork Loin with Ginger Cranberry Red Wine Demi Glace
- Filet Medallions with Wild Mushroom Demi Glace

Side Selection (Choice of one)

- Island Rice
- Garlic Mashed Potatoes

Vegetable Selection (Choice of one)

- Roasted Asparagus
- Zucchini and Yellow Squash Medley

Dessert Selection (Choice of one)

- Assorted Mini Petit Fours
- Assorted Mini Royal Cheesecake Bites



Menu Selection

Buffet | \$142 per person

All buffets come with fresh brewed coffee & iced tea. 20 guest minimum required to order.

Salad Selection *(Choice of one)*

- Fresh Garden Salad - Spring Mix, Tomatoes, Cucumbers, Shredded Cheese, Shaved Red Onion and Herb Croutons
- Caesar Salad - Iceberg Lettuce, Shaved Parmesan and Herb Croutons

Entrée Selection *(Choice of two)*

- Blackened Mahi with Pineapple Salsa
- Jerk Chicken with Mango Chutney
- Fire-Grilled Pork Loin with Chimichurri
- Penne Pasta with your choice of Alfredo or Marinara Sauce

Sides Selection *(Choice of one)*

- Island Rice
- Garlic Mashed Potatoes

Vegetable Selection *(Choice of one)*

- Roasted Asparagus
- Zucchini and Yellow Squash Medley

Dessert Selection *(Choice of one)*

- Assorted Mini Petit Fours
- Assorted Mini Royal Cheesecake Bites



Bar

Hosted Call Bar

Bartender Fee / \$150 per bartender (1 bartender per 75 guests).

Beer:

Bud Light | Coors Light | Michelob Ultra | Budweiser

Wine:

Josh Phelps 'Grounded' Sauvignon Blanc and Cabernet | Mionetto Prosecco | The Seeker Pinot Noir
Benvolio Pinot Grigio

Liquor:

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

Non-Alcoholic:

Pepsi Products | Red Bull

Upgrade to Hosted Premium Bar | +\$20 per person (4 hours)

Beer:

Bud Light | Coors Light | Michelob Ultra | Budweiser

Wine:

Josh Phelps 'Grounded' Sauvignon Blanc and Cabernet | Mionetto Prosecco | Palisades Red Blend
Carmel Road Chardonnay

Liquor:

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

Non-Alcoholic:

Pepsi Products | Red Bull