



## Meetings & Events Menus 2023-2024



The Bilmar Beach Resort is in beautiful Treasure Island, Florida directly on the beach with stunning Gulf of Mexico coastline views. You will enjoy 550 feet of gorgeous white sandy beach, (2) two heated swimming pools, Whirlpool spa, state of the art fitness room, 1-mile beachside walking trail, Waves Fun Zone and Patio and Famous Sloppy Joe's for breakfast, lunch or dinner. Hotel guests can enjoy the Sun Deck and Beachside Fire Pit Areas for gathering or networking.

The Bilmar offers 166 bright and cheerful guest rooms; 90% are beachfront! There are 4 main room types in addition to several suites and penthouses to choose from. With the new 1 gig internet and over 200 TV channels you can play, work or learn right from the comfort of your room.

The Bilmar Beach Resort has 8,000 square feet of event space as well as small meeting rooms, hospitality suites and breakout rooms. Our Catering Team is ready to help you plan and personalize any event you have in mind.



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## **Continental Breakfast**

20% surcharge added to price for groups less than 25

### **All Breakfasts Include:**

*Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas, Orange, Grapefruit and Cranberry Juice*

### **Beachside Continental Breakfast**

*Freshly Baked Assorted Pastries and Muffins with Fruit Preserves and Butter  
Sliced Seasonal Fresh Fruit*

### **Beachside Continental Breakfast Enhancement**

*Egg and Sausage on a Buttermilk Biscuit  
Buttermilk Biscuits with Sausage Gravy  
Bagels with Preserves and Cream Cheese  
Grilled Smokehouse Ham and Swiss cheese on a Croissant  
Applewood Smoked Bacon, Egg, and American Cheese on an English Muffin  
Fresh Berries, Granola and Yogurt  
Chilled Hard-Boiled Eggs  
Southwest Style Breakfast Burrito with Salsa*

### **Plated Breakfast**

*All Plated Breakfast include Florida Fresh Orange Juice, Mini Danish, Muffins,  
Freshly Brewed Coffee, and Tea*

#### **Morning Rise**

*Fluffy Scrambled Eggs  
Applewood Bacon or Sausage  
Spiced Breakfast Potatoes  
Fresh Fruit Garnish*

#### **Thick Cut French Toast**

*Cinnamon and Vanilla Dipped  
Applewood Bacon or Sausage  
Seasonal Fresh Berries  
Fresh Fruit Garnish*

#### **Eggs Benedict**

*Traditional Eggs Benedicts  
Spiced Breakfast Potatoes  
Seasonal Fresh Berries  
Fresh Fruit Garnish*

#### **Beach Side Crab Omelet**

*Succulent Crab, Swiss Cheese, Cream Cheese & Scallions.  
Bacon OR Sausage, Seasonal Fresh Berries,  
Fresh Fruit Garnish*



## **Breakfast Buffets**

20% surcharge added to price for groups less than 50

### **Bilmar Sunrise Buffet**

*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black,  
Herbal and Specialty Teas, Orange, Grapefruit and Cranberry Juice  
Sliced Seasonal Melons, Fruits and Berries with Honey Yogurt Dressing  
Freshly Baked Assorted Pastries and Muffins with Fruit Preserves and Butter  
Southern Style Grits  
Fluffy Scrambled Eggs*

### **Choose Two (2)**

*Applewood Smoked Bacon, Country Sausage, Turkey Sausage, or Grilled Smokehouse Ham, Homemade  
Biscuits and Sausage Gravy, Oven Roasted Breakfast Potatoes Seasoned with Herbs*

### **Bilmar Sunrise Buffet Enhancement**

*Buttermilk Griddle Cakes or Vanilla and Cinnamon French Toast, Warm Syrup and Whipped Butter  
Eggs Benedict topped with Citrus Hollandaise  
Smoked Salmon with Traditional Accompaniments and Sliced New York Style Bagels,  
Low Fat and Regular Cream Cheese  
\*Made to Order Omelets with Cheddar Jack and Swiss Cheeses, Diced Smokehouse Ham, Sliced  
Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon and Salsa  
(Also Available with Eggbeaters)*

**\*Chef Attendant required.**







## Beachside Brunch

20% surcharge added to price for groups less than 25

*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas, Orange, Grapefruit and Cranberry Juice*

*Freshly Baked Assorted Pastries and Muffins with Fruit Preserves and Butter*

*Sliced Seasonal Melons, Fruits and Berries*

*Pasta Salad*

*Scrambled Eggs with Cheddar Jack and Chives*

*Eggs Benedicts topped with Hollandaise*

*Crisp Applewood Smoked Bacon and Breakfast Sausage*

*Oven Roasted Breakfast Potatoes with Seasoned Herbs*

*Filet Tips with Wild Mushroom Demi*

*Chicken Picatta*

*Bourbon Glazed Salmon*

*Seasonal Vegetables with Herb Provencal*

*Assorted Mini Petit Fours and Tarts*



Prices are quoted per person, applicable gratuity not included, and 7% sales tax. Prices subject to change.  
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## Executive Package

The Executive Package offers our corporate clients the ease of planning food and beverage for one daily price.

20% surcharge added to price for groups less than 25

### Beachside Continental Breakfast

Service 8am-9am

*Freshly Baked Assorted Pastries and Muffins with Fruit Preserves and Butter, Coffee, Orange Juice, Sliced Seasonal Fresh Fruit, Ripe and Delicious Whole Fruit*

*Optional: Add an Enhancement from page 3 or 4*

### Mid-Morning Coffee Refresh

Service 10am

### Lunch Buffet

Service 12pm-12:45pm

Choose 1 Buffet Per Day (details on page 9)

*Deli Express  
Beachside Grille  
Tuscany Express  
South of the Border*

### Mid-Afternoon Refresh

Service 1:30pm

Choose 1 Per Day:

*Chocolate Chip Cookies  
Assorted Brownies  
Chips and Salsa  
Hummus and Pita Chips  
Choose Coffee or Iced Tea*

Add a Dinner Buffet with service 6pm-8pm. Choose from the following:

All served with Freshly Brewed Coffee, Iced Tea and Water

Bar Service and Dessert Menus available.

### Taste of Italy

*Antipasto Salad with Italian Meats, Olives and Cheese*

*Caesar Salad with Homemade Croutons*

*Cucumber and Artichoke Salad with Zesty Italian*

*Fresh Mozzarella and Tomato Bruschetta*

*Seared Breast of Chicken with Lemon Rosemary Beurre Blanc Sauce*

*Penne Pasta Tossed with Bolognese Sauce*

*Grilled Salmon with Roasted Plum Tomatoes*

*Freshly Baked Garlic Parmesan Bread Sticks*

### Tour of South America

*Jicama and Pineapple Slaw*

*Seasonal Mixed Greens with Balsamic Dressing*

*Fried Sweet Plantains*

*Roasted Pork Asado*

*Mojo Seasoned Chicken with Peppers and Onions*

*Caribbean Yellow Rice*

*Seasoned Black Beans*

*Seasonal Roasted Vegetables*

*Freshly Baked Rolls and Butter*

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## Themed Breaks

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### Beachside Afternoon Break

*Kettle Chips*  
*Ranch Dip*  
*Jumbo Pretzels*  
*Homemade Tortilla Chips*  
*Salsa Guacamole and Queso*  
*Iced Tea, Lemonade and Bottled Water*

### Mid-Morning Refresher

*Assorted Granola Bars*  
*Whole Fresh Fruit*  
*Fresh Berry Parfaits*  
*Bottled Water, Assorted Juices*  
*and Herbal Teas*

### PM Pause

*Freshly Baked Cookies*  
*Death by Chocolate Brownies*  
*Spiced Nuts*  
*Snickers & M&M*  
*Vegetable Crudité with Ranch Dip*  
*Bottled Water, Coffee and Decaffeinated Tea*

### Home Run

*Freshly Baked Pretzels with Mustard Sauce*  
*Caramel Popcorn*  
*Candied Nuts*  
*Assorted Candy Bars*  
*Mini Pinwheels*  
*Soft Drinks, Bottled Water, Coffee and*  
*Decaffeinated Tea*



## Cold Plated Lunches

### Treasure Island Cobb

*Mixed Greens, Tomatoes, Bacon, Bleu Cheese Crumbles, Eggs, Grilled Chicken, Cucumbers*

### Strawberry Salad

*Spring Greens, Strawberries, Candied Pecans, Feta with Balsamic Vinaigrette*

### Hummus Wrap

*Classic Hummus, Lettuce, Tomato, Cucumbers, Banana Peppers, Served in a Tortilla with Pasta Salad*

### Turkey Club

*Sliced Turkey, Gouda, Lettuce, Tomato, Bacon, Herb Mayo on Wheat, Served with Pasta Salad*



## Hot Plated Lunches

**All Hot Plated Lunches are served with Crisp Field Greens and Freshly Baked Rolls**

### Margarita Chicken

*Grilled Breast of Chicken, Pico de Gallo, Lime, Cuban Rice and Tortilla Strips*

### Grilled Mahi Mahi

*Grilled Mahi topped Mango Chutney, Served with Jasmine Rice and Seasonal Vegetables*

### Chicken Marsala

*Oven Roasted Breast of Chicken, Shitake Mushrooms, Served with Seasonal Vegetables and Roasted Potatoes*

### Broiled Salmon

*Broiled Salmon topped with Citrus Hollandaise, Served with Wild Rice Pilaf and Seasonal Vegetables*

### Lemon Garlic Shrimp Pasta

*Seared Shrimp, Tomatoes, Capers, Lemon Garlic Basil Sauce tossed with Penne Pasta, Served with Garlic Bread*

### Center Cut Boneless Pork

*Pepper Crusted Boneless Pork, Rosemary Dijon Sauce, Served with Roasted Potatoes and Seasonal Vegetables*

### Herb Sirloin

*Herb Marinated Grilled Sirloin, Roasted Garlic Demi, Served with Seasonal Vegetables and Garlic Mashed Potatoes*

### Filet Mignon & Shrimp

*5-ounce Grilled Filet of Tenderloin and Shrimp topped with Rosemary Demi, Served with Roasted Red Potatoes and Seasonal Vegetables*



## Lunch Buffets

20% surcharge added to price for groups under 25

### **Deli Express**

*Crisp Mixed Greens with Assorted Dressing*  
*Southern Potato Salad*  
*Fresh Fruit Salad*  
*Pasta Salad*  
*Deli Fresh Roasted Turkey, Roast Beef,*  
*Ham and Salami*  
*Swiss, Cheddar, Provolone Cheese*  
*Sliced Tomatoes, Lettuce, Onions, and Pickles*  
*Selections of Fresh Breads and Condiments*  
*Fudge Brownies*

### **Tuscany Express**

*Caesar Salad with Garlic Croutons and*  
*Parmesan Cheese*  
*Fresh Mozzarella and Tomato Caprese with Balsamic*  
*Dressing*  
*Penne Pasta with Bolognaise Sauce*  
*Breast of Chicken with Lemon Rosemary Sauce*  
*Roasted Eggplant and Plum Tomato Pesto*  
*Garlic Herb Bread*  
*Tiramisu Cake*

### **Beachside Grille**

*Mixed Greens with Assorted Dressings*  
*Southern Potato Salad*  
*Coleslaw*  
*Grilled Hamburgers, and All Beef Franks*  
*Grilled BBQ Breast of Chicken*  
*Swiss, Cheddar, Provolone Cheese*  
*BBQ Baked Beans with Bacon*  
*Buttered Corn on the Cob*  
*Sliced Tomatoes, Lettuce, Onions, and Pickles*  
*Selections of Fresh Breads and Condiments*  
*Seasonal Melon and Assorted Cookies*

### **South of the Border**

*Mixed Greens with Mango Vinaigrette*  
*Marinated Chicken and Beef Fajitas with*  
*Peppers and Onions, and warm Flour Tortillas*  
*Spanish Rice*  
*Black Beans*  
*Roasted Corn and Peppers*  
*Fresh Guacamole & Salsa*  
*Cinnamon Sugar Churros*





## On the Go Box Lunches

### **NY Express**

*Roast Ham, Turkey, Provolone  
Cheese, Lettuce, Tomato, Sliced  
Pickles, Italian Herb Mayo on a  
Hoagie*

*Pasta Salad*

*Bag of Kettle Chips*

*Gourmet Chocolate Chip Cookie  
Seasonal Whole Fruit*

### **Turkey & Gouda**

*Turkey, Gouda cheese, lettuce,  
tomato on a brioche roll*

*Pasta Salad*

*Bag of Kettle Chips*

*Double Chocolate Fudge Brownie  
Seasonal Whole Fruit*

### **Chicken Caesar Wrap**

*Grilled Chicken, Romaine lettuce,  
Caesar dressing wrapped in a  
tortilla*

*Fruit Salad*

*Bag of Kettle Chips*

*Gourmet Chocolate Chip Cookie  
Seasonal Whole Fruit*

**(Vegetarian Wrap Available Upon Request)**



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## Plated Dinners

20% surcharge added to price for groups less than 25

(All Plated Dinners Include) Chef's Selection of Seasonal Accompaniments, Mix Greens or Caesar Salad, Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

### Chicken Picatta

*Seared Breast of Chicken topped with Herb Caper Wine Sauce, served with Roasted Potatoes and Seasonal Vegetables*

### Chicken Marsala

*Grilled Breast of Chicken with Marsala Wine Sauce, Garlic Mashed Potatoes and Roasted Broccoli*

### Calypso Mahi-Mahi

*Grilled Mahi-Mahi topped with Roasted Tomato and Mango Lime Salsa, served with Stir Fry Vegetables and Jasmine Rice*

### Bourbon Glazed Salmon

*Grilled Salmon, served with Sweet Bourbon Glaze, Wild Rice and Chef's Seasonal Vegetable Medley*

### Gulf Coast Grouper

*Grilled Grouper topped with Crab Meat and Citrus Hollandaise Sauce, served with Wild Rice and Seasonal Vegetables*

### Slow Roasted Prime Rib

*Roasted Prime Rib, served with Au Jus, Garlic Mashed Potatoes, Chef's Seasonal Vegetables and Horseradish Sauce*

### Filet Mignon

*Grilled Center Cut Tenderloin wrapped in Applewood Bacon, served with wild Mushroom Jus, Gruyere Au Gratin Potato and Seasonal Vegetables*

### Steak & Shrimp Combo

*Petite Top Sirloin (2) Jumbo Grilled Shrimp Skewer, served with Citrus Herb Butter, Roasted Potatoes and Green Beans*

### Surf & Turf

*Grilled Petite Tenderloin paired with Florida Lobster Tail, served with Cabernet Thyme Glaze, Truffle infused Potato and Chef's Seasonal Vegetables*

### Vegetarian Delight

*Porcini Stuffed Ravioli with Sun Dried Tomato Basil Cream Sauce*



## **Bilmar Dinner Buffets**

20% surcharge added to price for groups under 50

### **Sunset Buffet**

#### **Your Choice of Two Salads:**

*Mixed Field Greens with Assorted Dressing*

*Caesar Salad with Homemade Croutons*

*Fresh Seasonal Fruit Salad*

*Tomato Cucumber Salad*

*Pasta Salad with Fresh Vegetables and Herb Dressing*

#### **Your Choice of two Entrées:**

*Filet Mignon Tips with Cabernet Sauce\**

*Pepper Crusted Flank Steak with Rosemary Demi*

*Roasted Pork Loin with Rosemary Dijon*

*Grilled Breast Chicken with Roasted Tomatoes and Lemon Caper Sauce*

*Mahi-Mahi, Salmon, or Snapper with choice of Citrus Herb Hollandaise, White Wine Lemon Garlic, Champagne Tarragon or Tequila Lime Cream Sauce*

#### **Your Choice of Two Accompaniments:**

*Confetti Rice Pilaf*

*Herb Roasted Red Potatoes*

*Garlic Mashed Potatoes*

*Parsley Garlic Yukon Potatoes*

*Penne Alla Vodka*

*Chef's Seasonal Vegetables*

*Broccoli Polonaise (Roasted Broccoli laced with Breadcrumbs)*

*Green Beans Almandine*

**\*Chef Attendant is required for carving**



## Bilmar Theme Buffets

20% surcharge added to price for groups under 50

### Taste of Italy

*Antipasto Salad with Italian Meats, Olives,  
Cheese and Peppers*  
*Caesar Salad with Homemade Croutons*  
*Cucumber and Tomato Salad with Zesty Italian*  
*Fresh Mozzarella and Tomato Bruschetta*  
*Seared Breast of Chicken with Lemon Rosemary*  
*Beurre Blanc Sauce*  
*Penne Pasta Tossed with Bolognese Sauce*  
*Grilled Snapper ala Puttanesca*  
*Freshly Baked Garlic Parmesan Bread Sticks*  
*Freshly Brewed Coffee, Iced Tea and Water*

### Bilmar Beach Luau

*Tropical Fruit Salad*  
*Seasonal Mixed Greens with Mango Dressing*  
*Caribbean Mango Chicken*  
*Grilled Mahi- Mahi with Apricot and Pineapple Salsa*  
*Sliced Beef with Teriyaki and Ginger Sauce*  
*Polynesian Stir-Fry Rice*  
*Chef's Seasonal Vegetables*  
*Freshly Baked Rolls and Jalapeno Honey Corn Bread*  
*Freshly Brewed Coffee, Iced Tea and Water*

### Tour of Key West

*Tropical Fruit Salad*  
*Seasonal Mixed Greens with Assorted Dressings*  
*Conch Fritters with Key West Remoulade*  
*Blackened Chicken Breast with Mango Lime Chutney*  
*Tequila Infused Mahi-Mahi with Tomato Cilantro Relish*  
*Citrus Pepper Rubbed Sliced Beef with Mojo Glaze*  
*Chef's Seasonal Vegetables*  
*Black Bean and Rice*  
*Freshly Baked Rolls and Butter*  
*Freshly Brewed Coffee, Iced Tea and Water*

### Tour of South America

*Pineapple Slaw*  
*Seasonal Mixed Greens with Balsamic Dressing*  
*Fried Sweet Plantains*  
*Jamaican Jerk Chicken*  
*Mojo Roasted Pork Caribbean Yellow Rice*  
*Seasoned Blacked Beans*  
*Seasonal Roasted Vegetables*  
*Freshly Baked Rolls and Butter*  
*Freshly Brewed Coffee, Iced Tea and Water*





## A La Cart Displays and Carving Station

### **Garden Vegetable Crudités**

*Served with Bleu Cheese and Spice Herb Dip*

*Small (Approximately 40 – 50 guests)*

*Large (Approximately 60 – 90 guests)*

### **Seasonal Fresh Fruit**

*Small (Approximately 40 – 50 guests)*

*Large (Approximately 60 – 90 guests)*

### **Imported & Domestic Cheese with Fruit**

*Small (Approximately 25-35 guests)*

*Medium (Approximately 40- 55 guests)*

*Large (Approximately 60 -90 guests)*

### **Tropical Pineapple Tree**

*Pineapple Tree Skewered with Seasonal Fruit*

*Approximately 50- 70 guests*

### **Smoked Salmon**

*Smoked salmon garnished with cucumbers, onions, caper, eggs and peppers*

*Approximately 50- 70 guests*

### **Roasted Tom Turkey Breast \***

*Served with Silver Dollar Rolls and Citrus Cranberry*

*Relish Small (Approximately 25 guests)*

### **Honey and Brown Sugar Glazed Ham\***

*Served with Hawaiian Rolls and Apricot Sauce*

*(Approximately 50 guests)*

### **Slow Roasted Prime Rib Au Jus\***

*Served with Silver Dollar Rolls and Horseradish Sauce*

*(Approximately 45 guests)*

### **Herb Crusted Tenderloin of Beef\***

*Served with Silver Dollar Rolls and Rosemary Demi*

*(Approximately 20 guests)*

### **Marinated Pork Tenderloin\***

*Served with Silver Dollar Rolls and Apple Cider Glaze*

*(Approximately 25 guests)*

**\*Chef Attendant is required for carving**



## A La Carte Hors D'oeuvres

### **Cold Hors D'oeuvres | 100 pieces each**

*Tomato & Fresh Mozzarella Bruschetta*

*Roasted Vegetables in Phyllo Cup*

*Mozzarella, Olives and Tomato Kabobs*

*Deviled Eggs*

*Artichoke & Olive Tapenade on Crostini*

*Smoked Turkey & Gouda Pinwheels*

*Italian Sandwich Sliders*

*Beef Carpaccio on Parmesan Crostini*

*Smoked Salmon Canapé's*

*Sesame Seared Tuna Sashimi*

*Iced Jumbo Gulf Shrimp*

*Stone Crab (In Season)*

### **Hot Hors D'oeuvres | 100 pieces each**

*Hawaiian Chicken Skewers*

*Chicken Lemongrass Pot stickers*

*Buffalo Style Wings*

*Thai Chicken Spring Rolls*

*Southwest Chicken Eggrolls*

*Southwest Chicken Empanadas*

*Hibachi Beef Skewers*

*Mini Beef Wellingtons*

*Italian or Swedish Balls*

*Crab Stuffed Mushrooms*

*Mushroom Caps with Chorizo Sausage*

*Sausage in Puff Pastry*

*Mini Crab Cakes*

*Scallop Wrapped in Bacon*

*Grouper Bites*

*Coconut Shrimp*

*Crab & Spinach Dip w/ Toasted Pita*

*Spanakopita*

*Vegetable Spring Rolls*



## Refreshments and A La Carte

Brewed Coffee	per Gallon
Herbal Teas	each
Cranberry, Grapefruit, Apple, Pineapple Juice	per Gallon
Florida Fresh Orange Juice	per Gallon
Iced Tea	per Gallon
Soft Drinks, Assorted	each
Bottled Water	each
Gatorade	each
Red Bull Energy Drink	each
Yogurt Parfaits with Berries	each
Ripe & Delicious Hand Fruits	per Dozen
Assorted Danishes	per Dozen
Assorted Breakfast Muffins	per Dozen
Bagels with Cream Cheese & Preserves	per Dozen
Ham & Cheese Croissants	per Dozen
Sliced Breakfast Breads	per Dozen
Sweet Cinnamon Rolls	per Dozen
Assorted Mini Pastries	per Dozen
Freshly Baked Assorted Cookies	per Dozen
Decadent Chocolate Fudge Brownies	per Dozen
Pure & Natural Granola and Energy Bars	per Dozen
Blend of Oven Roasted Nuts	per Pound
Miniature Candy Bars, Twizzlers, M&M	per Dozen
Warm Ballpark Pretzels with Mustard	per Dozen
Tortilla Chips, Guacamole and Salsa	per Quart
Toasted Pita Chips & Smooth Hummus	per Quart
(Approximately 20 guests)	
Sliced Seasonal Fresh Fruit with Honey Yogurt Dip	per Tray
(Approximately 40 guests)	



## A La Cart Dessert Enhancements

### Deluxe Ice Cream Station

*Create your own Sundae with Vanilla and Chocolate flavored ice cream. Toppings include Chocolate Syrup, Caramel Sauce, Sliced Strawberries, Chocolate Sprinkles, Marshmallow Fluff, Chopped Walnuts, Oreo Crumble and Whipped Cream*



### Dessert Station

*Chef's Selections of Assorted Mini Pastries, Cup Cakes and Petit Four*

### Plated Dessert Enhancement

*Raspberry White Chocolate Cheesecake  
Key Lime Pie  
New York Style Cheesecake  
Chocolate Tuxedo Bomb  
Peanut Butter Explosion*





## **Beverage Service**

### **Host Bar Sponsored by the Hour (per person)**

*Call Brands..... First Two Hours.....Each Additional Hour*  
*Premium Brands..... First Two Hours.....Each Additional Hour*

### **Host Bar Charged per Drink**

*Premium Brands*  
*Call Brands*  
*Imported Beer*  
*Domestic Beer*  
*Soft Drink*  
*Spring/sparkling Water*

### **Wines**

***Call Brand:*** BV Coastal Estates  
***Premium Brand:*** Joel Gott  
*Merlot, Cabernet Sauvignon, Pinot Noir,*  
*Chardonnay and Pinot Grigio*



### **Beers**

#### **Domestic**

*Budweiser*  
*Bud Light*  
*Blue Moon*  
*Heineken*  
*Coors Light*  
*Miller Lite*  
*Michelob Ultra*  
*Woodchuck Cider*  
*Yuengling Lager*

#### **Import**

*Corona Extra*  
*Corona Light*  
*Stella*  
*Guinness*

#### **Kegs**

*Michelob Ultra*  
*Bud Light*  
*Miller Light*  
*Yuengling Lager*

### **Spirits**

#### **Call Brands**

*Titos Vodka*  
*Captain Morgan Spiced Rum*  
*Bacardi White Rum*  
*Tanqueray London Dry Gin*  
*Jose Cuervo Gold*  
*Seagrams 7 Crown Whiskey*  
*Seagrams VO Canadian Whiskey*  
*Johnnie Walker Red Label*  
*Baileys Irish Cream Liqueur*  
*Southern Comfort*

#### **Premium Brands**

*Crown Royal Canadian Whiskey*  
*Ketel One Vodka*  
*Don Julio Blanco Tequila*  
*Johnnie Walker Black Label*  
*Grand Marnier*  
*Jack Daniels Tennessee Whiskey*  
*Jameson Irish Whiskey*  
*Bombay Sapphire*  
*Patron Silver*  
*Makers Mark Bourbon*

*Bartender Service Required*





## **Contact Information**

**Bilmar Beach Resort**  
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