



BILMAR BEACH RESORT

Wedding's



www.BilmarBeachResort.com

S T I N E I N Z O C

YOUR TEAM



4 VENDORS

Our Recommended Vendors

7 DAY OF COORDINATORS

Ceremony/Reception coordination.

CEREMONIES



8 BEACH CEREMONY

serene beach wedding ceremony where two hearts intertwine

10 VENUES

Our venues offers romantic beach weddings, elegant ballroom receptions, and vibrant sundeck celebrations.

WEDDING PACKAGES



13 PLATED, BUFFET & DISPLAYED.

Diverse culinary creations, elegantly presented.

26 COCKTAIL PACKAGES

Custom cocktails, premium spirits, memorable celebration.

30 REHEARSAL/BRUNCH OPTIONS

Start your Wedding experience with rehearsal dinner and end it with a farewell brunch with us!

HOTEL

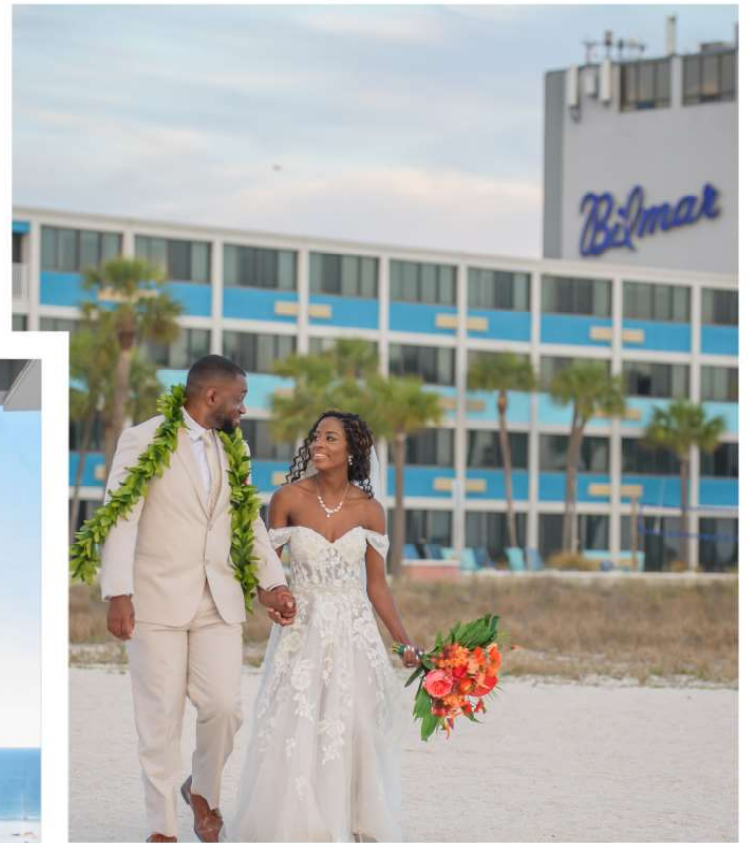
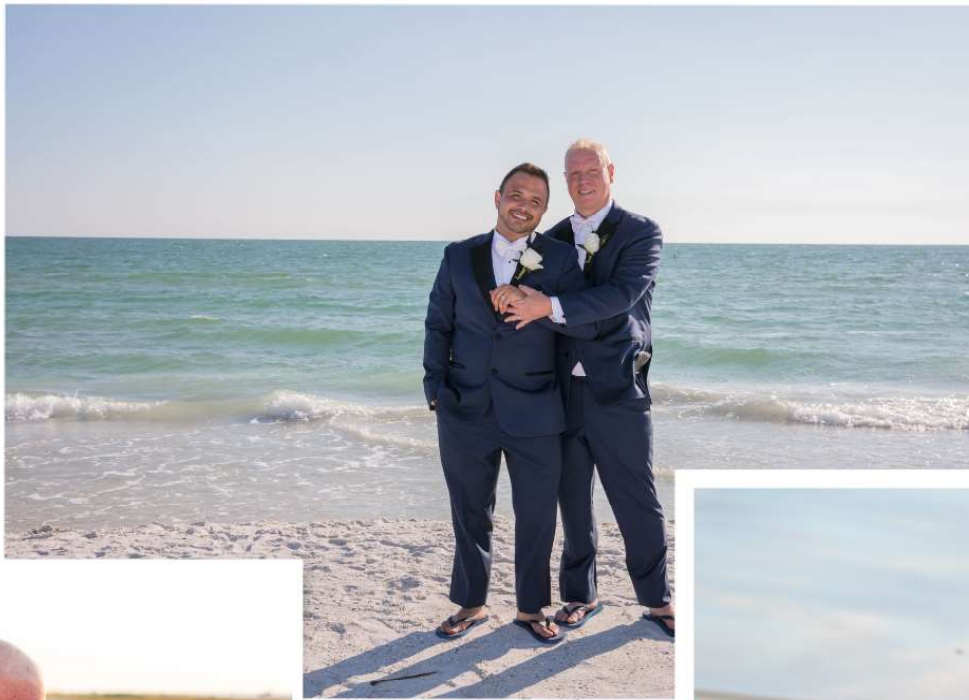


35 ROOMS

Choose your Dream penthouse or Suite to get ready in.

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

Bilmar Beach Resort 10650 Gulf Blvd, Treasure Island, Fl. 33706 Sales Office 727-360-5531 Ext 249



Neil | Shannon
PHOTOGRAPHY

Congratulations on your upcoming wedding! The enclosed information is a general guide to help you navigate your special day. The experienced Bilmar Beach Resort Team specializes in creating a unique and personal wedding experience for you.

Recommended Vendors

Vendors are not included;
you are responsible for booking.

D.J.'s & Up Lighting:

Jeff Staples Group

Phone:

727-410-8003

E-mail:

StaplesJ@tampabay.rr.com

Endless Entertainment-Joey

727-755-3983

Booking@EndlessEntertain.com

Videographer:

Hearts Video -Chuck Lewis

727-656-8712

HeartsVideo1@gmail.com

Your Wedding Day Film- Vanessa

727-385-4863

Info@Yourweddingdayfilm.com

Photographers:

Avstat Media - Kristen Wey

813-965-3109

GHStatMedia@gmail.com

Neil Shannon Photography

813-996-1872

NSPhotoDesigner@yahoo.com

Digitar Studios - Kelly and Tar

727-409-3613

Digitarstudios@gmail.com

Event Services (Décor, Lights, Chairs, etc.):

Elite Marquee Lights (Lights only)

727-504-7370

www.EliteMarqueeLights.com

Gabro Event Services

877-870-9193

www.gabroeventservices.com

Epic Events by Booth

727-306-1100

www.epiceventsbybooth.com

Breezin Entertainment
ask for Carly McLeod

813-348-4998

www.Breezin.com



Recommended Vendors

Vendors are not included;
you are responsible for booking.

Florists:

Lemon Drops

Phone:

727-823-3432

E-mail:

FlowerCntr@gmail.com

By the Bay Floral - Heather

727-433-2944

ByTheBayFloral@gmail.com

Cakes:

A Special Touch - Cakes by Carolynn

727-327-5725

Info@CakesByCarolynn.com

Sweet Divas - Christine Herrmann

727-498-6323

SweetDivas@TampaBay.rr.com

CaraMel's Bakery

727-600-2316

www.Caramelsbakery.com

Officiants:

Pastor Heath Weddings -
Heath Watson

727-314-2415

Heath@PastorHeathWeddings.com

Hair & Makeup:

Team Michele Renee

813-531-7770

Info@michelerecethestudio.com

VIP Beauty

813-530-5936

Angela@vipbeautystylist.com

Savannah Olivia Beauty

217-369-4126

Savannaholiviabeauty@gmail.com

Airport Transportation:

Enterprise (ask for Sam)

727-698-7065

Airport Limousine (John Rivera)

813-506-1191

AirportLimousinellc@gmail.com





What's included in your Wedding Package?

Included:

- Valet for parking- 50+ guests only
- Venue space
- Tablecloths
- Napkins - your choice of color
- Specialty tables (gift table, sign in table, etc.)
- Table numbers
- In House Centerpieces
- Bartender services (with Host Bar)
- Service staff
- Cutting and serving of wedding cake
- A comp 1-night stay in a PSQ + 1 additional night at 50% off or 50% off two nights in a Suite or Penthouse,
- Negotiated Discounted group room rates for wedding guests

Additional Enhancement Options:

- Plate Chargers \$2.50-Each
- White/Black Chair Cover \$6- Each
- Colored Sash \$2-Each
- Champagne Wall \$300
- Buffet/Carving Attendants \$100- Each
- Elevated Passed Hors D'oeuvres Service \$50 per Attendant
- Additional Mobile Bar \$400 - Crystal Courtyard Area Only

Day of Coordinator

What do they do?

Pre-Wedding Day & Ceremony Rehearsal:

- *Contacts all Vendors,*
- *Meeting with couple over the phone to confirm all details & discuss vision.*
- *Ceremony walk through coordination the day before the wedding to go over bridal party order.*

Wedding Day:

- *Manages ceremony & reception set-up.*
- *Manages the flow of the reception, including making sure all vendors have arrived and set on time.*
- *Overseeing reception setup, banquet event order contracted and décor you bring in such as: cake topper, cake knife, toasting flutes, card box, sign-in book, assigned seating chart, escort cards, centerpieces, favors, etc.*
- *Welcoming of guests arriving and directing to ceremony site and/or cocktail hour/reception.*
- *Bustling of the dress and coordination of introductions with DJ.*



A Day of Coordinator is crucial for ensuring a smooth and stress-free wedding day. They oversee the logistical details, manage vendors, handle emergencies, and execute the couple's vision, allowing them to fully enjoy their special day without worry. From coordinating timelines to troubleshooting issues, their expertise ensures that every moment unfolds seamlessly, creating cherished memories that last a lifetime.

Day of Coordinator is Required

Day of Coordinator Fee \$850

CEREMONY



Spacious Treasure Island Beach offers a romantic venue for a wedding ceremony of up to 200. Our hotel offers breathtaking beach ceremonies with a stunning Gulf of Mexico backdrop, customizable décor, and unique aisle styles like seashell pathways. Our experienced Day of Coordinators ensure a seamless, stress-free event & The Bilmar team will handle wedding arch, chairs and ceremony setup to ensure that everything is perfect.

Experience the romance and natural beauty of a beach wedding tailored to your desires.

Ceremony Fee \$1,500 ++

Included in Ceremony Price

· White Folding Chairs

· Bamboo Arch or Hexagon Arch

· Specialty Table: Sand Ceremony or Program Table

· Shepherd Hooks with Lanterns

· Ceremony/Partial Reception Coordination with “Day-Of” Coordinator

*Our professional Day of Coordinating staff
will set-up your personal wedding ceremony and reception décor
when you are having your wedding at the resort.*

**We do not offer ceremonies only*
Day of Coordinator is paid separately & is \$850*



Prices are quoted per person, applicable gratuity not included, and 7% sales tax (++) . Prices, gratuity and taxes subject to change.



Waves Beachfront Venue at the Bilmar offers unparalleled views of the Gulf of Mexico, spanning a massive 3,025 square feet with floor-to-ceiling windows. Guests can savor the island breeze on the Waves Patio, sheltered by a permanent awning and adorned with enchanting café lights that create a magical atmosphere.

Capacity: 120
121-200 Tent Required



CRYSTAL BALLROOM

The Crystal Sands Ballroom, spanning 2,448 square feet, is elegantly decorated and perfect for hosting large special occasions. Centrally located near the main hotel lobby and Crystal Sands Courtyard, it offers convenient access to restrooms and a private hallway ideal for reintroductions.

Photo By:

Neil | Shannon
PHOTOGRAPHY

Capacity: 120
121- 150 Tent Required

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

Bilmar Beach Resort 10650 Gulf Blvd, Treasure Island, FL 33706 Sales Office 727-360-5531 Fax 727-360-2362



SUNDECK

The sundeck offers a perfect setting for a rehearsal dinner or intimate gathering, overlooking our tranquil north pool. Complete with fun games and accommodating up to 65 people, it combines relaxation with entertainment for memorable gatherings.

Capacity: 65 (Tent rental required if Bilmar is Catering Food)

Prices are quoted per person, applicable gratuity not included, and 7% sales tax. Prices, gratuity and taxes subject to change.
Bilmar Beach Resort 10650 Gulf Blvd, Treasure Island, FL 33706 Sales Office 727-360-5531 Fax 727-360-2362

GET READY SNACKS



Photography by: Neil Shannon Photography

Light Breakfast \$30

Fresh whole and cut fruits and berries
Fresh baked mini-Danish, muffins and croissants
Mini Crustless Quiche: sautéed spinach and Swiss
Mini three cheese and egg Biscuit
Coffee, hot tea and condiments
Chefs Bloody Mary Bar \$180++
Bottomless Mimosa's \$140++

Finger Sandwiches \$22

Smoked Salmon & Chive, multi grain and Dill cream cheese
Shrimp Salad
Pig and Fig - creamy Brie, prosciutto, fig spread
Caprese - fresh mozzarella, heirloom Tomatoes, basil
Cucumber and Cheese
Assorted mini tarts and Macaroons
Coffee, Hot and Iced Teas

Deluxe Deli \$25

Turkey Club Wrap- lettuce, tomato, bacon, Swiss
Chicken Bacon Ranch Hoagie
Grilled Vegetable Wrap - Zucchini, Squash, Mixed greens, Roasted Tomato
Spicy Italian- Ham, Capicola, Pepperoni, Lettuce, Tomato, Banana Peppers
(Three of each sandwich)

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

Bilmar Beach Resort 10650 Gulf Blvd, Treasure Island, FL. 33706 Sales Office 727-360-5531 Fax 727-360-2362 Page 13

DISPLAYS & CARVING STATIONS

Garden Vegetable Crudité's (GF, VG, V)

Served with Bleu Cheese and Spice Herb Dip

Small (Serves approx. 40 - 50	\$175
Large (Approximately 60 - 90 guests).....	\$300

Seasonal Fresh Fruit (GF, VG, V)

Small (Approximately 40 - 50 guests).....	\$175
Large (Approximately 60 - 90 guests).....	\$275

Charcuterie Board

Small (Approximately 25-35 guests).....	\$200
Medium (Approximately 40- 55 guests).....	\$300
Large (Approximately 60 -90 guests).....	\$500



Imported & Domestic Cheese with Fruit (GF, VG)

Small (Approximately 25-35 guests).....	\$185
Medium (Approximately 40- 55 guests).....	\$200
Large (Approximately 60 -70 guests).....	\$300

Tropical Pineapple Tree (GF, VG, V)

Pineapple Tree Skewered with Seasonal Fruit

Approximately 50 guests.....	\$500
------------------------------	-------

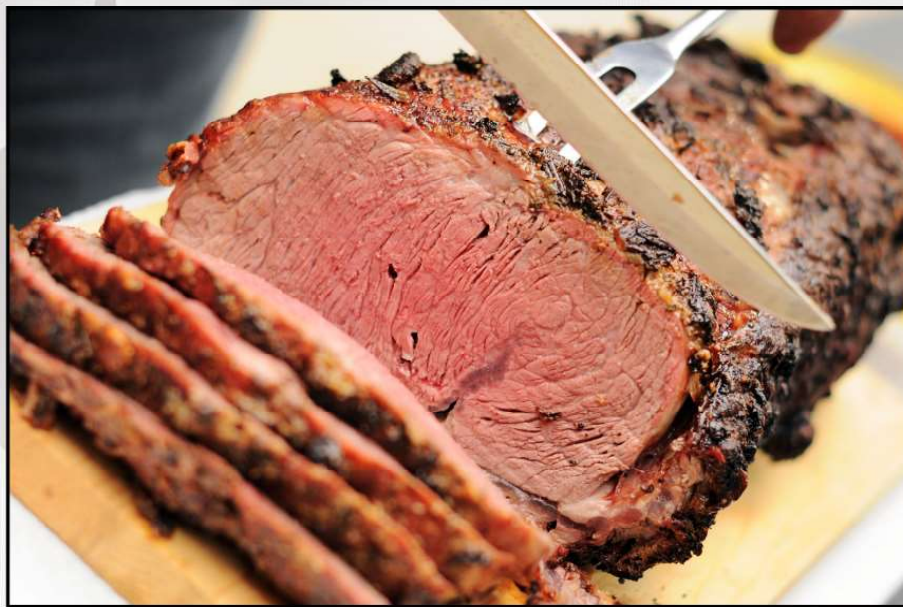
Smoked Salmon

Smoked salmon garnished with cucumbers, onions, caper, eggs & peppers with bagel chips

Approximately 50 guests.....	\$350
------------------------------	-------

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

Bilmar Beach Resort 10650 Gulf Blvd, Treasure Island, FL. 33706 Sales Office 727-360-5531 Fax 727-360-2362



Slow Roasted Prime Rib Au Jus*

Served with Silver Dollar Rolls and Horseradish Sauce
 (Approximately 30 guests)..... \$425

Herb Crusted Tenderloin of Beef*

Served with Silver Dollar Rolls and Rosemary Demi
 (Approximately 20 guests)..... \$425

Marinated Pork Tenderloin*

Served with Silver Dollar Rolls and Blackberry Port Demi
 (Approximately 25 guests)..... \$250

Seafood Display

Gulf Shrimp, Snow Crab, Oysters
 add Lobster +\$100

(Approximately 35-40 guests).....\$550

Mashed Potato Station \$375

Garlic Mashed Potatoes, Shredded Cheese, Chives, Sour Cream,
 Bacon Bits, Cheese Sauce, Steamed Broccoli, Green Onion, Pico De Gallo

Nacho Bar \$350

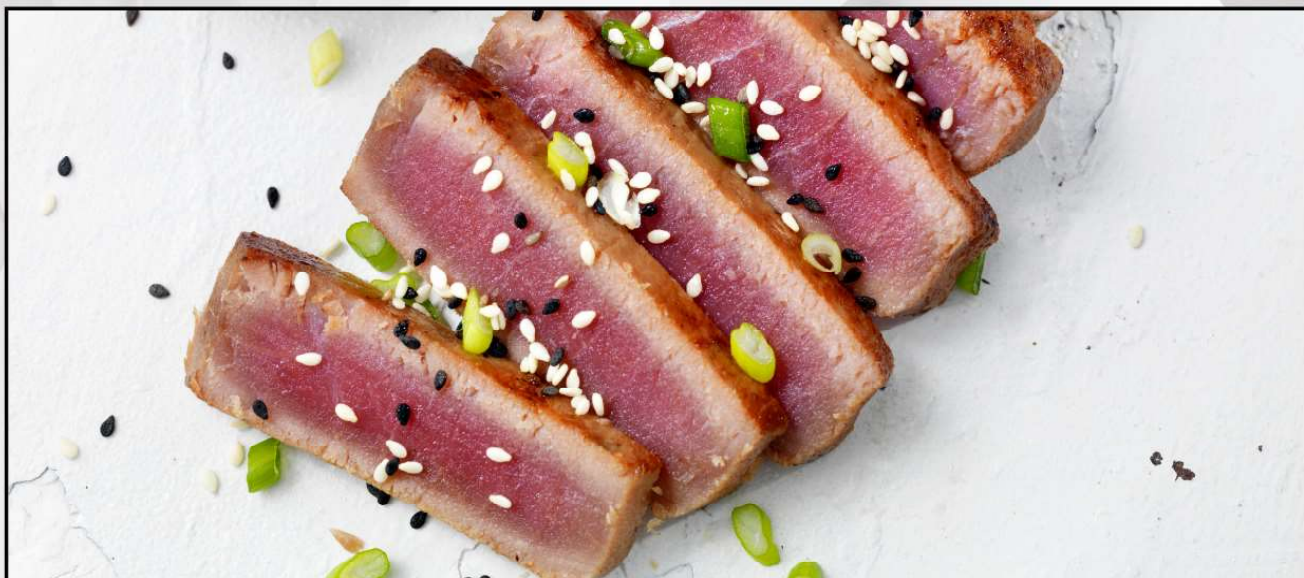
Tortilla Chips, Pico de Gallo, Sour Cream, Shredded Cheese, Guacamole, Jalapenos, Queso,
 Choice of Ground Beef, Grilled Chicken or Pulled Pork, lettuce and Diced Red Onion
 Add a Queso Fountain + \$150

*Chef Attendant is required for carving at \$150

HORS D'OEUVRES

COLD HORS D' OEUVRES | PRICES ARE PER 100 PIECES

Smoked Turkey & Gouda Pinwheels.....	\$195
Italian Sandwich Sliders.....	\$200
Beef Carpaccio on Parmesan Crostini.....	\$350
Smoked Salmon Canapé's.....	\$300
Sesame Seared Tuna Sashimi.....	\$350
Shrimp Salad on Toast Points.....	\$250
Iced Jumbo Gulf Shrimp (GF).....	\$399
Stone Crab (In Season).....	\$1,995
Tuna Poke on Crispy Wonton.....	\$350
Tomato & Fresh Mozzarella Bruschetta (V).....	\$195
Local Smoked Fish Spread w/ Accompaniment.....	\$200
Caprese W/ Heirloom Tomatoes & Fresh Basil.....	\$195
Mini Lobster Rolls.....	\$400
Assorted Finger Sandwiches.....	\$185
Italian Pinwheel W/ Sundried Tomato Spread.....	\$200
Bacon & Romaine Skewers W/ Bleu Cheese Dressing.....	\$185
Parmesan Tuffles W/ Heirloom Tomato Salad.....	\$200
Wild Mushroom Bruschetta on Crostini.....	\$200
Roasted Vegetables in Phyllo Cup (VG, V).....	\$195
Mozzarella, Olives and Tomato Kabobs (GF, V).....	\$195
Deviled Eggs (GF, V).....	\$165
Artichoke & Olive Tapenade on Crostini (VG, V).....	\$175



HORS D'OEUVRES CONTINUED

HOT HORS D'OEUVRES | PRICES ARE PER 100 PIECES

Baked Brie in Filo Cups w/ Lingonberry Salsa.....	\$245
Filet Tips in a Rich Red Wine Sauce over a Potato Crisp.....	\$350
Thai Chicken Satay W/ Peanut Sauce.....	\$300
Chicken Lemongrass Pot stickers.....	\$250
Buffalo Style Wings.....	\$275
Southwest Chicken Empanadas.....	\$285
Hibachi Beef Skewers (GF).....	\$300
Mini Beef Wellingtons.....	\$350
Sweet & Sour or Swedish MeatBalls.....	\$200
Bacon Wrapped Bleu Cheese Meatballs.....	\$275
Pork and Vegetable Eggroll.....	\$250
Crab Stuffed Mushrooms (GF).....	\$275
Crab & Spinach Dip w/ Toast Points.....	\$320
Mini Crab Cakes.....	\$300
Scallop Wrapped in Bacon (GF).....	\$325
Grouper Bites	\$350
Coconut Shrimp.....	\$325
Spanakopita.....	\$175
Vegetable Spring Roll (VG, V).....	\$195
Tempura Shrimp with Sweet Chili Sauce.....	\$200
Southwest Spring Roll.....	\$195
Gochujang Kimchi Wonton.....	\$200
Wild Mushroom & Truffle Arancini.....	\$200
Olive Manchego Bites.....	\$195
Pecan Chicken Tender with a Cherry & Bourbon BBQ Sauce....	\$225
Jamaican Jerk Chicken Skewer with Pineapple Salsa.....	\$325

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

Bilmar Beach Resort 10650 Gulf Blvd, Treasure Island, FL 33706 Sales Office 727-360-5531 Fax 727-360-2362

PLATED

SERVICE MINIMUM 25 GUESTS, ALL PLATED DINNERS INCLUDE:
LIMITED TO 3 CHOICES, NO EXCEPTIONS
CHEF'S SELECTION OF SEASONAL ACCOMPANIMENTS, MIX GREENS OR CAESAR SALAD,
FRESHLY BAKED ROLLS AND BUTTER
BREWED REGULAR AND DECAFFEINATED COFFEE, TEA OR ICED TEA

CHICKEN

Panhandle Chicken

Cajun seared Breast of Chicken served on savory Smoked Gouda Grits topped with Country Sausage, Tri-color Bell Pepper and Shrimp finished with a Bayou Cream Sauce.

\$57

Pina Colada Chicken (GF)

Pineapple Marinated Chicken Breast with a Pineapple Mango Salsa and a Dark Rum Coconut Glaze, served with Jasmine Rice and Seasonal Vegetables

\$59

Chicken Cordon Bleu

Chicken cutlet stuffed with ham and Gruyere cheese coated in herbed breadcrumbs pan fried topped with a rich Dijon cream sauce.

Served with Garlic mashed and roasted asparagus

\$60

Herb Roasted Chicken

Airline chicken served over a creamy wild mushroom risotto with a roasted garlic beurre Blanc and a light arugula salad

\$60

Filet Mignon

Grilled Petite Tenderloin Topped with Red Onion Bacon Jam Blue Cheese, served with a Guinness Jus Twice Baked Potato and Chef's Seasonal Vegetables

\$69

BEEF

Slow Roasted Prime Rib

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

\$65

Surf & Turf

Grilled NY Strip and Gulf Grouper finished with a Champagne Béarnaise Sauce, served with Butter and Parsley Potato and Seasonal Vegetables

\$75

Prices are quoted per person, applicable gratuity not included, and 7% sales tax. Prices, gratuity and taxes subject to change.
Bilmar Beach Resort 10650 Gulf Blvd, Treasure Island, Fl. 33706 Sales Office 727-360-5531 Fax 727-360-2362

PLATED

SERVICE MINIMUM 25 GUESTS, ALL PLATED DINNERS INCLUDE:
LIMITED TO 3 CHOICES, NO EXCEPTIONS
CHEF'S SELECTION OF SEASONAL ACCOMPANIMENTS, MIX GREENS OR CAESAR SALAD,
FRESHLY BAKED ROLLS AND BUTTER
BREWED REGULAR AND DECAFFEINATED COFFEE, TEA OR ICED TEA

FISH

Calypso Mahi-Mahi

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

\$55

Bourbon Glazed Salmon

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

Medley
\$60

Gulf Coast Grouper

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

\$65

Sea Scallops

Pan Seared set on a Cauliflower puree with
butter and garlic poached Haricot verts.

\$70

VEGETARIAN / VEGAN

Vegetarian Delight (V)

Porcini Stuffed Ravioli with Sun Dried Tomato
Basil Cream Sauce

\$45

Fire Roasted Vegetable Polenta Cake

Roasted cauliflower, butternut squash, red
onion, edamame, bell pepper, vegan mozzarella
and parmesan on an herbed polenta cake set on
mixed field greens drizzled with a roasted red
pepper coulis

\$45

SEASIDE ROMANCE

This is an all-inclusive Buffet (Food & Bar)

\$140 per person

Your Choice of Three Hors D'oeuvres

Artichoke & Olive Tapenade on Crostini (VG, V)

Tomato & Fresh Mozzarella Bruschetta (V)

Vegetable Spring Roll (VG, V)

Smoked Turkey & Gouda Pinwheels

Sweet & Sour or Swedish Meat Balls

Southwest Chicken Empanadas

Your Choice of Two Salads

Mixed Field Greens with Assorted Dressing (GF, VG, V)

Caesar Salad with Homemade Croutons

Fresh Seasonal Fruit Salad (GF, VG, V)

Tomato Cucumber Salad (GF, VG, V)

Pasta Salad with Fresh Vegetables and Herb Dressing

Your Choice of Two Entrées

NY Strip with Cabernet Sauce

Pepper Crusted Petite Filet with Rosemary Demi

Roasted Pork Loin with wild mushroom Brandy Sauce

Grilled Breast Chicken with Roasted Tomatoes & 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 (GF, V)

Herb Roasted Red Potatoes (GF, V)

Garlic Mashed Potatoes (GF, V)

Parsley Garlic Yukon Potatoes (GF, V)

Broccoli Polonaise (Roasted Broccoli Laced with Breadcrumbs) (V)

Penne Ala Vodka

Chef's Seasonal Vegetables

Green Beans Almandine

Complimentary Champagne Toast

4 Hour Open Call Brand Bar

Upgrade to Premium \$10- Per Person

BUFFET DINNERS

We offer a variety of Buffet's to fit every Taste Palette & Budget.

Service Minimum of 40 or more guests (20% surcharge added to price for groups under 40)

ITALIAN FEAST

\$65

Antipasto Salad with Italian Meats, Olives, Cheese & Peppers
Choice of Caesar Salad or Mixed Greens
Cucumber and Tomato Salad with Zesty Italian (GF, VG, V)
Caprese- fresh mozzarella, heirloom tomatoes, fresh basil,
olive oil and Balsamic drizzle
Seared Breast of Chicken with Lemon Rosemary Beurre Blanc
Sauce
Seabass with a Sicilian cherry tomato sauce
Steak Pizzaiola- grilled Strip loin topped with a red sauce with
capers and fresh mozzarella
Choice of Bucatini in a tomato gravy, Pesto Penne, Fettuccine
Alfredo, or Penne Bolognese
Freshly Baked Garlic Parmesan Bread Sticks
ENHANCEMENT
Cioppino- Sautéed jumbo shrimp, sea scallops, lobster,
mussels, clams and grouper in sweet tomato broth + \$20 per

ISLAND BREEZE

\$60

Tuna Poke- Ahi tuna, red onion, ginger, garlic, sesame seeds,
seaweed in a soy marinade with wonton chips
Seasonal Mixed Greens with Mango Dressing (GF, VG, V)
Huli Huli Chicken- grilled chicken with a sweet and savory
teriyaki style sauce
Grilled Mahi- Mahi with Apricot and Pineapple Salsa
Island Ribs with a guava BBQ Sauce
Choice of Polynesian Stir-Fry Rice or Jasmine Rice
Chef's Seasonal Vegetables
Freshly Baked Rolls

TROPICAL KEYS

\$65

Tropical Fruit Salad
Seasonal Mixed Greens with Assorted Dressings (GF, VG, V)
Conch Fritters with Key West Remoulade
Mini Cuban Sandwiches
Key West Grouper
Keys Chicken- Honey and lime marinated breast, grilled and
topped with a sweet mango salsa
Tequila Infused Mahi-Mahi with Tomato Cilantro Relish
Chef's Seasonal Vegetables
Choice of Black Beans & Yellow Rice or Cilantro Lime Rice
Freshly Baked Rolls and Butter
ENHANCEMENT + \$20
Seafood Display with Spiny Lobsters(seasonal) and Key West
Pink Shrimp

EL FIESTA

\$57

Caesar Salad
Nopales (Cactus) Salad
Corn and Flour Tortillas
Cilantro Lime Rice
Black and Refried Beans
Mexican Street Corn
Proteins: Ground Beef, Grilled Chicken, Mahi
Substitute or add: Shrimp, Grouper, Steak +\$5 per person
Nacho and Taco Station Accompaniments
Tortilla Chips, Pico de Gallo, Sour Cream, Shredded Cheese,
Guacamole, Jalapenos, Queso, lettuce and Diced Red Onion
Cinnamon Sugar Churros

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

Bilmar Beach Resort 10650 Gulf Blvd, Treasure Island, Fl. 33706 Sales Office 727-360-5531 Fax 727-360-2362

BUFFET DINNERS

CONTINUED



SOUTHERN CHARM

\$ 59

Southern Potato Salad with Egg

Macaroni Salad

Deviled Eggs with Candied Bacon

Fried green Tomatoes with Pimento Cheese, Candied Bacon,

Smoked tomato Ketchup

BBQ Chicken

Smoked Spareribs with a Cherry and Bourbon BBQ Sauce

Slow Roasted Pulled Pork

Baked Mac and Cheese

Southern Collard Greens

Freshly Baked Rolls and Butter

ENHANCEMENTS

Shrimp Boil and Smoked Brisket + 15

LATIN EXPERIENCE

\$ 60

Seasonal Mixed Greens with Balsamic Dressing

Jicama and Pineapple Slaw

Mini Brisket Empanada

Argentinian Stuffed Pork loin with Chimichurri-
stuffed with capicola, green olives, roast red pepper.

Cobia Ceviche with tortilla chips

Costa Rican Coconut Chicken

Grilled Snapper with Escovitch

Caribbean Yellow Rice

Seasoned Black Beans

Seasonal Roasted Vegetables

Freshly Baked Rolls and Butter

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

Bilmar Beach Resort 10650 Gulf Blvd, Treasure Island, FL. 33706 Sales Office 727-360-5531 Fax 727-360-2362

KID'S MEALS

\$15 FOR 7 & UNDER

\$18 8 & OVER

CHILDREN'S ENTRÉE SELECTION'S IS LIMITED TO ONE
OPTION

Creamy Macaroni & Cheese

Cheeseburger with French Fries

Crispy Chicken Tenders with French Fries

Grilled Chicken Sandwich with French Fries



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

Bilmar Beach Resort 10650 Gulf Blvd, Treasure Island, FL 33706 Sales Office 727-360-5531 Fax 727-360-2362

LATE NIGHT SNACKS

NACHO BAR **\$350**

Tortilla Chips, Pico de Gallo, Sour Cream,
Shredded Cheese, Guacamole, Jalapenos, Queso,
Choice of Ground Beef, Grilled Chicken or Pulled Pork,
lettuce and Diced Red Onion
(Sorry, No Queso Fountain)

ASSORTED FLATBREADS **\$24.00 PER PERSON**

Margarita- Oil, Garlic, Diced Tomato, Fresh Mozzarella,
Basil
BBQ Chicken - Cheddar Jack, Red Onion, Cilantro
Pig and Fig- Fig Spread, prosciutto, Gruyere Cheese,
Arugula

SLIDER STATION **\$30.00 PER PERSON**

Choice of Two: Burger, Pulled Pork,
Buffalo Chicken, Meatball
Toppings Bar:
Lettuce, Tomato, Onion, Aioli, BBQ, Cheese

FRESH CHICKEN TENDER & FRIES PLATTER **\$20.00 PER PERSON**

Choice of Three dipping Sauces:
Ranch, BBQ, Honey Mustard, Ketchup,
Sweet Chili Sauce, Buffalo sauce

BAR BITES

Philly Cheese Steak Eggrolls \$8.00 per person
Mozzarella Sticks and Marinara \$8.00 per person
Pretzels with Mustard Sauce \$6.00 per person



Prices are quoted per person, applicable gratuity not included, and 7% sales tax. Prices, gratuity and taxes subject to change.
Bilmar Beach Resort 10650 Gulf Blvd, Treasure Island, Fl. 33706 Sales Office 727-360-5531 Fax 727-360-2362

SWEET ADDITIONS



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, Mini Marshmallows, Chopped Walnuts, Oreo Crumble and Whipped Cream
\$10 Per Person

Chocolate Fountain

Strawberries, Apples, Bananas, Marshmallow, Pretzel sticks, Pineapple Chunks, Waffles, Doughnuts, Crispy Bacon
\$500



Dessert Station

Chef's Selections of Assorted Mini Pastries, Cup Cakes and Petit Four
\$ 15 Per person



Plated Dessert Enhancement

Raspberry White Chocolate Cheesecake...\$9
Key Lime Pie.....\$9
New York Style Cheesecake.....\$9
Chocolate Indulgence.....\$10
Peanut Butter Explosion.....\$10

BEVERAGE SERVICES

(No Outside Beverages allowed)

HOST BAR SPONSORED BY THE HOUR (PER PERSON)

CALL BRANDS \$35 TWO HOURS OR \$55 FOUR HOURS

PREMIUM BRANDS \$40 TWO HOURS OR \$60 FOUR HOURS

ABOVE PRICES INCLUDE SOFT DRINKS, JUICE AND SPARKLING WATER

UNDER 21 \$10 PER PERSON

HOST BAR CHARGED PER DRINK

<i>Premium Brands.....</i>	<i>\$12</i>
<i>Call Brands.....</i>	<i>\$10</i>
<i>Imported Beer.....</i>	<i>\$7</i>
<i>Domestic Beer.....</i>	<i>\$5</i>
<i>Soft Drink.....</i>	<i>\$4</i>
<i>Spring/sparkling Water....</i>	<i>\$3</i>

CHAMPAGNE WALL RENTAL \$300

ADD 2ND CHAMPAGNE WALL \$150

CHAMPAGNE TOAST \$5 PER PERSON

BARTENDER FEE \$100 FOR CASH BAR'S

KEGS WAVES ONLY -\$MARKET PRICE



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

Bilmar Beach Resort 10650 Gulf Blvd, Treasure Island, Fl. 33706 Sales Office 727-360-5531 Fax 727-360-2362

GOLD PACKAGE

LIQUOR SELECTIONS



Tito's Vodka



*Bombay Sapphire
Gin*



Milagro Tequila



Bacardi Superior Rum



*Dewar's
Scotch*



*Jim Beam
Bourbon*



*Crown Royal
Whiskey*

WINE SELECTIONS



PLATINUM PACKAGE

LIQUOR SELECTIONS



Grey Goose Vodka



*Tanqueray
Gin*



*Appleton Estate
Rum*



*Silver Patron
Tequila*



*Jack Daniels
Whiskey*



Bulleit Bourbon



*Johnny Walker
Red Label Scotch*

WINE SELECTIONS



BEER SELECTIONS

CHOOSE 2 DOMESTIC & 2 IMPORTED OR CRAFT

Domestic



Bud Light



Michelob Ultra



Miller Lite



Yuengling



Coors Light



Blue Moon



Nutrl Seltzer

Craft



Stella Artois



Corona



*Cigar City
Jai Alai*



*3 Daughters
Beach Blonde Ale*



Heineken

REHEARSAL DINNER AT SLOPPY JOE'S UPPER POOLSIDE DECK



5:00pm-7:00pm reservations only

Each guest will order from
the existing menu upon arrival, no preordering.

32 people maximum.

\$1,200 food & beverage minimum January- February
& June-December, \$1,500 Minimum in May

&

NO reservations
available in March & April.

Prices are quoted per person, applicable gratuity not included, and 7% sales tax. Prices, gratuity and taxes subject to change.
Bilmar Beach Resort 10650 Gulf Blvd, Treasure Island, Fl. 33706 Sales Office 727-360-5531 Fax 727-360-2362



REHEARSAL DINNER BUFFETS

MINIMUM OF 20 GUESTS

ALL AMERICAN BBQ \$35.00

Southern Potato Salad with Egg
Macaroni Salad
Deviled Eggs with Candied Bacon
Fried green Tomatoes with Pimento Cheese, Candied
Bacon, Smoked tomato Ketchup
BBQ Chicken
Smoked Spareribs with a Cherry and Bourbon BBQ Sauce
Slow Roasted Pulled Pork
Baked Mac and Cheese
Southern Collard Greens
Freshly Baked Rolls and Butter
ENHANCEMENTS
Shrimp Boil and Smoked Brisket + 15

SURF N TURF \$55.00

Choice of House or Caesar Salad
Shrimp cocktail display
Beef Carpaccio on Crostini
Butter corn and Red Potatoes
Petite Filet and Cabernet Sauce
Snow Crab
Clams Vongole or Shrimp Scampi
Beef Tips in a Mushroom Demi
Key Lime Pie
Enhancement
Lobster Tail + \$15.00 per person

ITALIANO \$45

Choice of House or Caesar Salad
Tomato Cucumber Salad
Italian Charcuterie
Bucatini with Tomato Gravy
Vegetable Ragu
Chicken Riggies – Penne in a Tomato cream sauce with
olives and cherry peppers
Meat Lasagna
Garlic Bread Sticks
Tiramisu

SOUTHERN COMFORT \$30

House Salad
Southern Green Beans
Collard Greens
Mashed Potatoes and Gravy
Baked Mac and Cheese
Meatloaf and Gravy
Fried chicken
Apple Pie

Rehearsal Dinners held on Waves Patio require keeping Bar open to public or you must hold Rehearsal Dinner in Crystal Ballroom and meet a Food & Beverage minimum. See Catering Sales Manager for more information.

Prices are quoted per person, applicable gratuity not included, and 7% sales tax. Prices, gratuity and taxes subject to change.
Bilmar Beach Resort 10650 Gulf Blvd, Treasure Island, FL 33706 Sales Office 727-360-5531 Fax 727-360-2362

FAREWELL BRUNCH

\$39 PER PERSON

Prices are per Guest [Service minimum of 25 or more guests]

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 & Choice of Caesar or House Salads
Scrambled Eggs with Cheddar Jack and Chives
Eggs Benedicts topped with Hollandaise
Oven Roasted Breakfast Potatoes with Seasoned Herbs
Deli Meat Platter with Assorted Meats, Cheeses and
Assorted Bread & Rolls
Crisp Applewood Smoked Bacon and Breakfast Sausage
Assorted Mini Petit Fours and Tarts

Add On:

Egg Station \$6 Per Person
Omelet Station \$10 Per Person

Event would take place in Waves or Crystal Ballroom

Prices are quoted per person, applicable gratuity not included, and 7% sales tax. Prices, gratuity and taxes subject to change.
Bilmar Beach Resort 10650 Gulf Blvd, Treasure Island, Fl. 33706 Sales Office 727-360-5531 Fax 727-360-2362

GENERAL CATERING INFORMATION

When it comes to social events, we will effortlessly orchestrate a menu to dazzle even the most discriminating palate. We hope that the following information will help make your event planning a little easier.

Food & Beverage Control

Food displayed is limited to 2 hours. No food or beverage of any kind will be permitted to be brought into or taken out of any event where the liquor license of the property is used. Bilmar Beach Resort reserves the right to remove food and beverage brought into the facility in violation of this policy.

The Florida State Liquor Commission regulates the sales and service of all alcoholic beverages. The Bilmar Beach Resort is responsible for compliance with these regulations. It is our policy, therefore, that no alcoholic beverages may be brought onto the premises for a catered function. As a licensee, we encourage our patrons to drink responsibly. If guests are found with or consuming personal alcoholic beverages during any of our scheduled/contracted functions these attendees will not be permitted to reenter the venue.

Guarantees

In arranging for private functions, attendance must be specified and communicated to The Bilmar Beach Resorts' Catering Sales Manager 14 working business days (Monday – Friday) prior to the function. This will be considered the final guarantee for billing purposes and is not subject to reduction. You will be charged for the guarantee or the actual number attending, whichever is greater. If the final guarantee is not given by the specified deadline, the contracted expected attendance figure will be considered the guarantee.

Billing

A non-refundable deposit of \$2,000.00 is required to reserve your date and venue. Your deposit will be due a week after your contract is created and on your contract it will list payments dates 6 months, 3 months and 2 weeks prior to your date your final guarantee is needed & full payment is due. Day of Coordinator Fee of \$850 is paid directly to Coordinator 30 days before Wedding date. Personal checks are accepted up to one month prior to event.

Minimum food and beverage purchase must be met, calculated before tax and gratuity. Minimums may vary on special dates and holidays. A copy of a credit card is required to be kept on file for all meetings and social events.

Labor Charges

An \$100 Chef attendant fee will apply for each Chef required, i.e., action & carving stations. Equipment rental fees are assessed as ordered for every event and will be quoted when creating the Banquet Event Order 90 days prior to the event.

Gratuuity

All charges are subject to 24% gratuity and applicable taxes. Printed menu pricing, gratuity and taxes are subject to change without notice.

Function Room

Should your actual number fall below what was expected, the resort reserves the right to reassign and or modify the function space at its discretion to successfully accommodate all the customers of the resort. There will be an additional charge of \$500.00 per ½ hour to extend your event past the original 4 hours contracted.

Set-Up

Client has 2 hours prior to start of function to decorate banquet room. There is a Mandatory \$350 cleaning fee.

Décor

All decorations, displays and exhibits brought to the facility must be approved prior to arrival. They must conform to state codes, fire regulations and venue policies. Items cannot be attached to walls, ceilings, windows and fixtures with nails, staples, or any other substance unless written approval is given in advance. Any damage that is incurred by using materials that are not approved for attachment will be charged to the client and must be settled on departure. The hanging of approved signs or banners must be handled by the Bilmar Beach Resorts staff. Wedding Planners are required to detail, in writing, their timeline, set up times and requests at least 30 days prior to the event. All rentals must be contracted through the Bilmar Beach Resort. There may be a vendor fee for all vendors who are not on our recommended vendor list.

Sound

All amplified sound must conclude by 10:00pm in Waves Venue and 11:00pm in the Crystal Sands Ballroom and not exceed 80DB Levels. City Sound Ordinance activates after 10:00pm and all amplified sound must cease in the outside areas such as Crystal Sands Courtyard and Waves Venue.

ROOM BLOCKS

Guest Room Descriptions

Discounted Room Blocks are available for your guests. The below descriptions represent our most popular rooms. Discounts vary due to availability, days of the week and seasons.

Group must have a signed room contract before group can begin booking rooms. Complimentary 1-night stay in a premium beachfront studio or 50% off each night you stay in a suite or penthouse for the wedding couple (only) when \$5,000 is spent in food and beverages.

Please inquiry about our penthouses, suites, and multi-bedroom units.

SHELLS BUILDING

Beachfront Traditional

This well-appointed guest room has a large window that overlooks the beach and the Gulf of Mexico. It has two queen beds, flat screen 55" LCD TV, mini refrigerator, microwave, and coffee maker.

PALMS BUILDING

Beachfront Studio with Balcony

Our roomy Beachfront Studio has a private balcony overlooking the beach and Gulf of Mexico.

It is appointed with two queen beds and 55" flat screen LCD TV. The efficiency style kitchenette consists of custom cabinetry and granite counter tops equipped with a flat two burner cook top stove, mini refrigerator, microwave, coffee maker and dishware.

BEACHES BUILDING

Beachfront Premium Studio with Balcony

Our luxurious Beachfront Premium Studio has a private balcony overlooking the Gulf of Mexico. This room has two queen beds with a private changing area and flat screen 55" LCD TV. The spacious kitchenette is equipped with a granite breakfast bar for four and custom cabinetry with granite counter tops. Also featured are a flat two burner cook top stove, full size refrigerator, microwave, coffee maker and dishware.





BILMAR BEACH RESORT

CONTACT INFORMATION

Bilmar Beach Resort

10650 Gulf Boulevard
Treasure Island, Florida 33706

Front Desk

727-360-5531

Toll Free

1-877-834-0441

Catering Sales Manager

Danielle Jardieu

727-360-5531 ext. 249

Catering@BilmarBeachResort.com



www.BilmarBeachResort.com

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

Bilmar Beach Resort 10650 Gulf Blvd, Treasure Island, Fl. 33706 Sales Office 727-360-5531 Fax 727-360-2362 *Page 36*