



BILMAR
BEACH RESORT

Meetings & Events Information and Menus 2024-2025



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.

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 new 1 gig internet and over 200 TV channels you can play, work or learn right from the comfort of your room.

Bilmar Beach Resort has 8,000 square feet of event space including 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.

Bilmar Beach Resort offers a comprehensive blend of beachfront luxury, modern amenities, and versatile event spaces, making it an ideal destination for both vacationers and those seeking a venue for special events in Treasure Island, Florida.



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BILMAR BEACH RESORT

Continental Breakfast

Prices are per Guest

[Service for minimum of 25 guests (20% surcharge added to price for groups less than 25)]

All Breakfasts Include:

Brewed Coffee, Decaffeinated Coffee, and a Selection of Black, Hot Teas, Orange, Grapefruit and Cranberry Juice

Beachside Continental Breakfast \$28.00

Freshly Baked Assorted Pastries and Muffins with Sliced Seasonal Fresh Fruit

Beachside Continental Breakfast Enhancements

Egg and Sausage on a Buttermilk Biscuit \$9.00

Buttermilk Biscuits with Sausage Gravy \$9.00

Bagels with Preserves and Cream Cheese \$9.00

Grilled Smokehouse Ham and Swiss cheese on a Croissant \$7.00

Applewood Smoked Bacon, Egg, and American Cheese on an English muffin \$9.00

Fresh Berries, Granola and Yogurt \$7.00

Chilled Hard-Boiled Eggs \$3.00

Southwest Style Breakfast Burrito with Salsa \$9.00

Plated Breakfast

All Plated Breakfast include Florida Fresh Orange Juice, Croissants

Freshly Brewed Coffee, and Tea

Morning Rise \$20.00

Fluffy Scrambled Eggs

Applewood Bacon or Sausage

Spiced Breakfast Potatoes

Fresh Fruit Garnish

Thick Cut French Toast \$19.00

Cinnamon and Vanilla Dipped

Applewood Bacon or Sausage

Seasonal Fresh Berries

Fresh Fruit Garnish

Eggs Benedict \$22.00

Traditional Eggs Benedicts

Spiced Breakfast Potatoes

Seasonal Fresh Berries

Fresh Fruit Garnish

Beach Side Crab Omelet \$23.00

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

Fresh Fruit Garnish



BILMAR BEACH RESORT

Breakfast Buffets

Prices are per Guest

[Service for minimum of 50 guests (20% surcharge added to price for groups less than 50)]

Bilmar Sunrise Buffet \$35.00

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Teas, Orange, Grapefruit and Cranberry Juice

Sliced Seasonal Melons, Fruits and Berries with Honey Yogurt Dressing

Freshly Baked Assorted Pastries and Muffins

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
\$9.00

Eggs Benedict topped with Citrus Hollandaise \$10.00

Smoked Salmon with Traditional Accompaniments and Sliced New York Style Bagels,

Low Fat and Regular Cream Cheese \$13.00

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)

\$12.00*

***Chef Attendant required. \$85.00**





BILMAR
BEACH RESORT

Beachside Brunch \$51.00

Prices are per Guest

[Service minimum of 25 or more guests (20% surcharge added to price for groups under 25)]

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas, Orange, Grapefruit and Cranberry Juice

Freshly Baked Assorted Pastries and Muffins with Fruit Preserves and Butter

Sliced Seasonal Melons, Fruits and Berries

Garden 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

Petite sirloin with Wild Mushroom Demi

Chicken Picatta

Bourbon Glazed Salmon (+\$5)

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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BILMAR BEACH RESORT

Executive Package

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

\$68.00 per person

plus gratuity and tax

(20% surcharge added to price for groups under 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*

See optional Beachside Continental Breakfast Enhancements on page#3

Mid-Morning Coffee Refresh

Service 10am

Lunch Buffet

Service 12pm-12:45pm

Choose 1 Per Day:

(See page #9 for details)

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 Optional Dinner

Service 6pm-8pm

Additional \$40.00 per person

Add a Themed Dinner Buffet with service 6pm-8pm

See buffet details on page#13

All served with Freshly Brewed Coffee, Iced Tea and Water

Bar Service (page#18) and Dessert Menus (page #17) available.

Total for the Day \$108/person++



Themed Breaks

**Prices are per guest
[Service minimum is for 20 or more guests]**

Beachside Afternoon Break

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

\$15

Mid-Morning Refresher

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

\$14

PM Pause

*Freshly Baked Cookies
Spiced Nuts
Snickers & M&M
Vegetable Crudit  with Ranch Dip
Bottled Water, Coffee and Decaffeinated Tea*

\$16

Home Run

*Popcorn
Candied Nuts
Assorted Candy Bars
Mini Pinwheels
Soft Drinks, Bottled Water, Coffee and
Decaffeinated Tea*

\$16





Cold Plated Lunches

Treasure Island Cobb

Mixed Greens, Tomatoes, Bacon, Bleu Cheese Crumbles, Eggs, Grilled Chicken, Cucumbers \$17

Hummus Wrap

Classic Hummus, Lettuce, Tomato, Cucumbers, Banana Peppers, Served in a Tortilla with Pasta Salad \$15

Strawberry Salad

Spring Greens, Strawberries, Candied Pecans, Feta with Balsamic Vinaigrette \$15

Turkey Club

Sliced Turkey, Gouda, Lettuce, Tomato, Bacon, Herb Mayo on Brioche Bun, Served with Pasta Salad \$16



Hot Plated Lunches

Maximum 3 choices served with Crisp Field Greens and Freshly Baked Rolls

Margarita Chicken

Citrus Marinated Chicken, Pico de Gallo, Lime, Cuban Rice and Tortilla Strips \$25

Chicken Marsala

Oven Roasted Breast of Chicken, Shitake Mushrooms, Served with Seasonal Vegetables and Garlic Mash Potatoes \$28

Lemon Garlic Shrimp Pasta

Searched Shrimp, Tomatoes, Capers, Lemon Garlic Basil Sauce tossed with Penne Pasta, Served with Garlic Bread \$28

Herb Sirloin

Herb Marinated Grilled Sirloin, Roasted Garlic Demi, Served with Seasonal Vegetables and Garlic Mashed Potatoes \$32

Teriyaki Grilled Mahi Mahi

Grilled Mahi topped Mango Salsa, Served with Jasmine Rice and Seasonal Vegetables \$28

Bourbon Glazed Salmon

Grilled Salmon topped with Pineapple bourbon glaze, Served with Wild Rice Pilaf and Seasonal Vegetables \$29

Roasted Pork Tenderloin

Herb Crusted Tenderloin, Apple Fennel Jus, Served with Roasted Potatoes and Seasonal Vegetables \$29

Filet Mignon & Shrimp

5-ounce Grilled Filet of Tenderloin and Shrimp topped with Rosemary Demi, Served with Roasted Red Potatoes and Seasonal Vegetables \$46



Lunch Buffets

Prices are per Guest

Service minimum of 20 or more guests (20% surcharge added for groups under 20)

Deli Express

Choice of 2 Salads

Crisp Mixed Greens with Assorted Dressing

Southern Potato Salad

Fresh Fruit Salad

Pasta Salad

Choice of 3 Meats

Deli Fresh Roasted Turkey, Roast Chicken, Roast Beef, Ham, and Salami

Swiss, Cheddar, Provolone Cheese

Sliced Tomatoes, Lettuce, Onions, and Pickles

Selections of Fresh Breads and Condiments

Fudge Brownies

\$30

Tuscany Express

Caesar Salad with Garlic Croutons and

Parmesan Cheese

Fresh Mozzarella & Tomato Caprese w/ Balsamic Dressing

Penne Pasta with Bolognese Sauce

Breast of Chicken with Lemon Rosemary Sauce

Roasted Eggplant and Plum Tomato Pesto

Sub Veggie Ragu with Bowtie for Any Entrée

Garlic Herb Bread

Tiramisu Cake

\$32

Beachside Grille

Choice of 2 Salads

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

Sliced Tomatoes, Lettuce, Onions, and Pickles

Selections of Fresh Breads and Condiments

Seasonal Melon and Assorted Cookies

\$32

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

\$30





On the Go Box Lunches

Prices are per Guest

Service minimum of 20 or more guests (20% surcharge added for groups under 20)

NY Express

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

Choice of Pasta Salad or Fruit Salad

Bag of Kettle Chips

Gourmet Chocolate Chip Cookie

\$17.00

Turkey & Gouda

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

Choice of Pasta Salad or Fruit Salad

Bag of Kettle Chips

Cookies

\$17.00

Chicken Caesar Wrap

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

Choice of Pasta Salad or Fruit Salad

Bag of Kettle Chips

Gourmet Chocolate Chip Cookie

\$17.00

(Vegetarian Wrap Available Upon Request)





Plated Dinners

Prices are per Guest

[Service minimum of 25 or more guests (20% surcharge added to price for groups under 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

Rosemary Roasted Chicken

*Seared Breast of Chicken topped with Lemon Dijon cream
Sauce, served with Roasted Potatoes and Seasonal
Vegetables*
\$37

Chicken Marsala

*Grilled Breast of Chicken with Marsala Wine Sauce, Garlic
Mashed Potatoes and Roasted Broccoli*
\$37

Calypso Mahi-Mahi

*Grilled Mahi-Mahi topped with Roasted Tomato and Mango
Lime Salsa, served with Stir Fry Vegetables and Jasmine
Rice*
\$49

Bourbon Glazed Salmon

*Grilled Salmon, served with Sweet Bourbon Glaze, Wild Rice
and Chef's Seasonal Vegetable Medley*
\$52

Gulf Coast Grouper

*Grilled Grouper topped with Crab Meat and Citrus
Hollandaise Sauce, served with Wild Rice and Seasonal
Vegetables*
\$65

Slow Roasted Prime Rib

*Roasted Prime Rib, served with Au Jus, Garlic Mashed
Potatoes, Chef's Seasonal Vegetables and Horseradish Sauce*
\$65

Filet Mignon

*Grilled Center Cut Tenderloin wrapped in Applewood Bacon,
served with wild Mushroom Jus, Gruyere Au Gratin Potato
and Asparagus*
\$69

Steak & Shrimp Combo

*Petite Top Sirloin (2) Jumbo Grilled Shrimp Skewer, served
with Citrus Herb Butter, Roasted Potatoes and Green Beans*
\$69

Surf & Turf

*Grilled Petite Tenderloin paired with Florida Lobster Tail,
served with Cabernet Thyme Glaze, Truffle infused Potato
and Chef's Seasonal Vegetables*
\$70



BILMAR BEACH RESORT

Bilmar Dinner Buffets

Prices are per Guest

[Service minimum of 50 or more guests (20% surcharge added to price for groups under 50)]

Sunset Buffet.....\$62

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 Tenderloin with Rosemary Dijon

Grilled Breast Chicken with Roasted Tomatoes and Lemon Caper Sauce

Mahi-Mahi, Salmon, Snapper, or Grouper (+\$4) with choice of Citrus Herb Hollandaise, White Wine Lemon Garlic, Champagne Tarragon or Blackened with Lemon

Your Choice of Two Accompaniments:

Confetti Rice Pilaf

Herb Roasted Red Potatoes

Garlic Mashed Potatoes

Parsley Garlic Yukon Potatoes

Penne Ala Vodka

Chef's Seasonal Vegetables

Broccoli Polonaise (Roasted Broccoli laced with Breadcrumbs)

Green Beans Almandine

***Chef Attendant is required for carving at \$ 85.00**



Bilmar Theme Buffets

Prices are per Guest

[Service minimum of 50 or more guests (20% surcharge added to price for groups under 50)]

Taste of Italy.....\$52

*Antipasto Salad with Italian Meats, Olives,
Cheese and Peppers*

Caesar Salad with Homemade Croutons

Cucumber and Tomato Salad with Zesty Italian

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

Sub Vegetable Ragu with Bowtie for Any Entrée

Tour of Key West\$56

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....\$52

Cucumber Cilantro Salad

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

Bilmar Beach Luau.....\$54

Tropical Fruit Salad

Seasonal Mixed Greens with Mango Dressing

Caribbean Mango Chicken

Grilled Mahi- Mahi with Apricot and Pineapple Salsa

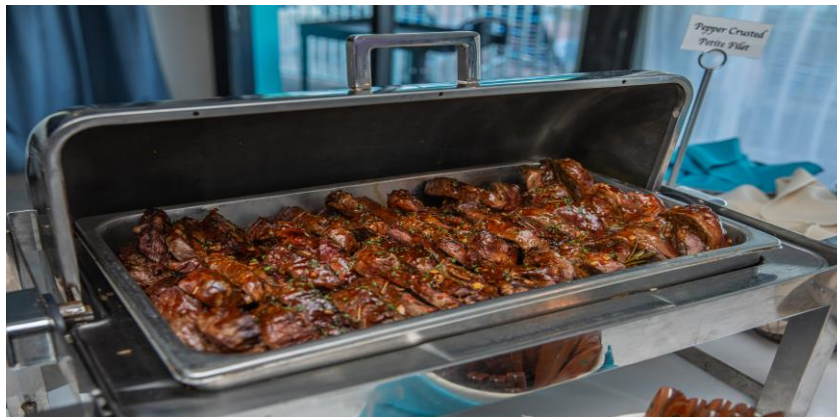
Sliced Beef with Teriyaki and Ginger Sauce

Polynesian Stir-Fry Rice

Chef's Seasonal Vegetables

Freshly Baked Rolls and Jalapeno Honey Corn Bread

Freshly Brewed Coffee, Iced Tea and Water





A La Cart Displays and Carving Station

Garden Vegetable Crudités

Served with Bleu Cheese and Spice Herb Dip

Small (Approximately 40 – 50 guests)..... \$175.00

Large (Approximately 60 – 90 guests).....\$300.00

Seasonal Fresh Fruit

Small (Approximately 40 – 50 guests).....\$175.00

Large (Approximately 60 – 90 guests)..... \$275.00

Imported & Domestic Cheese with Fruit

Small (Approximately 25-35 guests)..... \$185.00

Medium (Approximately 40- 55 guests)..... \$200.00

Large (Approximately 60 -90 guests).....\$300.00

Tropical Pineapple Tree

Pineapple Tree Skewered with Seasonal Fruit

Approximately 50- 70 guests..... \$500.00

Smoked Salmon

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

Approximately 50- 70 guests..... \$350.00

Charcuterie Board

Small (Approximately 25-25 guests \$200.00

Medium (Approximately 40-50 guests) \$300.00

Large (Approximately 60-90 guests) \$500.00

Slow Roasted Prime Rib Au Jus*

Served with Silver Dollar Rolls and Horseradish Sauce

(Approximately 45 guests)..... \$400.00

Herb Crusted Tenderloin of Beef*

Served with Silver Dollar Rolls and Rosemary Demi

(Approximately 20 guests)..... \$425.00

Marinated Pork Tenderloin*

Served with Silver Dollar Rolls and Apple Cider Glaze

(Approximately 25 guests)..... \$250.00

Seafood Display

Gulf Shrimp, Snow Crab and Oysters

(Approximately 35-40 guests)\$550.00

Mashed Potato Station

Garlic Mashed Potatoes, Shredded Cheese, Chives, Sour Cream, Bacon Bits, Steamed Broccoli, Green Onion and

Pico de Galo\$375.00

Nacho Bar

Tortilla Chips, Pico de Gallo, Sour Cream, Shredded

Cheese, Jalapenos, Queso, Choice of Beef, Grilled

Chicken or Puller Pork, Lettuce, Red Onion\$350.00

***Chef Attendant is required for carving at \$85.00++**





A La Carte Hors D' oeuvres

Cold Hors D' oeuvres | Prices are per 100 pieces

<i>Tomato & Fresh Mozzarella Bruschetta</i>	\$185.00
<i>Roasted Vegetables in Phyllo Cup</i>	\$195.00
<i>Mozzarella, Olives and Tomato Kabobs</i>	\$195.00
<i>Deviled Eggs</i>	\$165.00
<i>Artichoke & Olive Tapenade on Crostini</i>	\$175.00
<i>Smoked Turkey & Gouda Pinwheels</i>	\$195.00
<i>Italian Sandwich Sliders</i>	\$200.00
<i>Beef Carpaccio on Parmesan Crostini</i>	\$350.00
<i>Smoked Salmon Canapé's</i>	\$300.00
<i>Sesame Seared Tuna Sashimi</i>	\$350.00
<i>Iced Jumbo Gulf Shrimp</i>	\$400.00
<i>Stone Crab (In Season)</i>	\$1,995.00

Hot Hors D' oeuvres | Prices are per 100 pieces

<i>Hawaiian Chicken Skewers</i>	\$225.00
<i>Chicken Lemongrass Pot stickers</i>	\$250.00
<i>Buffalo Style Wings</i>	\$275.00
<i>Thai Chicken Satay w/Peanut Sauce</i>	\$300.00
<i>Southwest Spring Rolls</i>	\$195.00
<i>Southwest Chicken Empanadas</i>	\$285.00
<i>Hibachi Beef Skewers</i>	\$300.00
<i>Mini Beef Wellingtons</i>	\$350.00
<i>Bacon Wrapped Bleu Cheese Meatballs</i>	\$275.00
<i>Crab Stuffed Mushrooms</i>	\$275.00
<i>Mini Crab Cakes</i>	\$295.00
<i>Scallop Wrapped in Bacon</i>	\$300.00
<i>Grouper Bites</i>	\$350.00
<i>Coconut Shrimp</i>	\$325.00
<i>Crab & Spinach Dip w/ Toasted Pita</i>	\$320.00
<i>Spanakopita</i>	\$175.00
<i>Vegetable Spring Rolls</i>	\$195.00



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Refreshments and A La Carte

Brewed Coffee	72.00 per Gallon
Hot Tea	4.00 each
Cranberry, Grapefruit, Apple, Pineapple Juice	48.00 per Gallon
Florida Fresh Orange Juice	48.00 per Gallon
Iced Tea	48.00 per Gallon
Soft Drinks, Assorted	3.25 each
Bottled Water	3.25 each
Gatorade	5.25 each
Red Bull Energy Drink	5.25 each
Yogurt Parfaits with Berries	6.00 each
Ripe & Delicious Hand Fruits	35.00 per Dozen
Assorted Danishes	48.00 per Dozen
Assorted Breakfast Muffins	48.00 per Dozen
Bagels with Cream Cheese & Preserves	50.00 per Dozen
Ham & Cheese Croissants	60.00 per Dozen
Sliced Breakfast Breads	45.00 per Dozen
Sweet Cinnamon Rolls	50.00 per Dozen
Assorted Mini Pastries	50.00 per Dozen
Freshly Baked Assorted Cookies	50.00 per Dozen
Decadent Chocolate Fudge Brownies	50.00 per Dozen
Pure & Natural Granola and Energy Bars	36.00 per Dozen
Blend of Oven Roasted Nuts	30.00 per Pound
Miniature Candy Bars, Twizzlers, M&M	40.00 per Dozen
Tortilla Chips, Guacamole and Salsa	35.00 per Quart
Toasted Pita Chips & Smooth Hummus	60.00 per Quart
(Approximately 20 guests)	
Sliced Seasonal Fresh Fruit with Honey Yogurt Dip	300.00 per Tray
(Approximately 40 guests)	





A La Carte Dessert Enhancements

Prices are per Guest

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

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, Chopped Walnuts, Oreo Crumble and Whipped Cream

\$14



Dessert Station

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

\$18.00

Plated Dessert Enhancement

- Raspberry White Chocolate Cheesecake...\$9.00*
- Key Lime Pie.....\$9.00*
- New York Style Cheesecake.....\$9.00*
- Chocolate Indulgence.....\$10.00*
- Peanut Butter Explosion.....\$10.00*





Beverage Service

Host Bar Sponsored by the Hour (per person)

Call Brands.....\$40.00 First Two Hours.....\$20.00 Each Additional Hour

Premium Brands.....\$46.00 First Two Hours.....\$23.00 Each Additional Hour

The above prices include two Domestic and one Imported Bottled Beer, Red & White Wine, Soft Drinks and Sparkling Water.

Beers

Host Bar Charged per Drink

*Premium Brands.....\$13.00
Call Brands.....\$11.00
Imported Beer.....\$9.00
Domestic Beer.....\$7.00
Soft Drink.....\$4.00
Spring/Sparkling Water....\$3.25*

Domestic

*Bud Light
Michelob Ultra
Miller lite
Blue Moon
Nutrl Seltzer*

Import/Craft

*Stella Artois
Corona Extra
Cigar City-Jai Alai
3 Daughters Beach Blonde
Heineken*

Wines

*Call Brand: Josh Cellars
Premium Brand: Hess Select*

Kegs...\$400.00
(only in Waves)



Spirits

Call Brands

*Titos Vodka
Bombay Sapphire Gin
Milagro Tequila
Bacardi Superior Rum
Dewars Scotch
Jim Beam Bourbon
Crown Royal Whiskey*

Premium Brands

*Grey Goose Vodka
Tanqueray Gin
Silver Patron Tequila
Appleton WEstate Rum
Johnny Walker Red Label Scotch
Jack Daniels Whiskey
Bulleit Bourbon*

Bartender Service \$100++



BILMAR BEACH RESORT

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.

Gratuities

All charges are subject to a 24 percent gratuity and applicable taxes. Printed menu pricing is subject to change without notice; however, all contracted pricing, 90 days prior to an event, will be honored.

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. The 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 event.

Guarantees

*In arranging 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 \$TBD is required to hold the date and the space. Full payment is due when the final guarantee is given. A copy of a credit card is required to be kept on file for all meetings and social events.



BILMAR BEACH RESORT

Valet

For our larger groups, Valet Parking can be purchased at a nominal fee. For groups with a guest count of 50 people or more, Valet Parking is mandatory.

Labor Charges

A Chef attendant fee will apply for each Chef required, i.e. action & carving stations. Set up fees, Valet attendant fees, and equipment rental fees are accessed as ordered for every event and will be quoted when creating the Banquet Event Order 90 days prior to the event.

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. Event 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 contracted that are not on our Preferred or Platinum Vendor list.

Delivery Packages

Delivery and Storage of Packages and materials must be coordinated with your representative. Please ask for details.



Bilmar Beach Resort Audio Visual Menu

The below items are available for rental during your meeting/event and must be reserved no less than 2 weeks prior. Rates posted are per day. A waiver will be prepared based on your selections and a credit card with expiration date must be included. Please note that DJ's and band equipment are not permitted to use the AV outlets. If additional AV services are needed, please request our list of approved vendors.

Crystal Sands Ballroom A & B

Ceiling Mounted LCD Projector with Screen.... \$300.00++
Microphone...\$50.00++
Cordless Microphone Headset \$50.00++
Laser Pointer \$50.00++
Power Point Wireless Clicker ... \$50.00++
Conference Phone.....\$150.00++
Flip Chart with Marker on Easel...\$50.00++
Bluetooth Speaker...\$100.00++
Podium \$50.00++
Extension Cord \$20.00++
HDMI Cord..... \$50.00++
Apple Adaptor \$50.00++

Crystal Sands Ballroom Side A or Side B

Ceiling Mounted LCD Projector with Screen.... \$200.00++
Microphone...\$50.00++
Cordless Microphone Headset \$50.00++
Laser Pointer \$50.00++
Power Point Wireless Clicker ... \$50.00++
Conference Phone.....\$150.00++
Flip Chart with Marker on Easel...\$50.00++
Bluetooth Speaker...\$100.00++
Podium \$50.00++
Extension Cord \$20.00++
HDMI Cord..... \$50.00++
Apple Adaptor \$50.00++



Meeting and Banquet Capacity Chart

Room Name <i>Mtg/Events</i>	Dimensions	U-Shape	Classroom	Conference Board Room	Theater	Reception	Banquet
Crystal Sands Ballroom 2448 sf	72 x 34	60	150	70	160	160	120
Crystal Sands A 1020 sf	30 x 34	25	40	24	50	80	60
Crystal Sands B 1428 sf	43 x 34	50	60	32	70	80	60
* Waves at the Bilmar 3025 SF	55 x 55	**	**	**	**	120	110
Waves Interior 1800 sf	60 x 30	**	**	**	**	60	24
Waves Patio 1200 sf	60 x 20	**	**	**	**	80	80
Sun Deck <i>Tent Required</i> 1000 sf	50 X 50	**	**	**	**	60	60
Medjool Palm Penthouse	Irregular		10	**	**	**	**
Royal Palm Penthouse	Irregular		8	**	**	**	**
Coconut Palm Penthouse	Irregular		10	**	**	**	**
Palms Parlor	Irregular	12	12	15	20	25	20

* Waves capacity may be increased to 200 people with a tent. Please ask for tent rental details.



Crystal Sands Ballroom

The Crystal Sands Ballroom at Bilmar Beach Resort is a versatile venue perfect for hosting various events. It spans 2,448 square feet and is elegantly decorated, making it suitable for special occasions like celebrations or corporate meetings.

Size and Flexibility: The ballroom can accommodate up to 180 people and can be divided into Crystal A and Crystal B for smaller gatherings or combined for larger events.

1. **Location and Accessibility:** It is centrally located off the main hotel lobby, providing easy access for guests. Restrooms are conveniently nearby, and a private hallway facilitates registration and guest flow.
2. **Amenities:** The venue is equipped with modern amenities including:
 - Wireless microphones for clear audio during presentations or speeches.
 - Wireless internet access available throughout the Bilmar Beach Resort property, ensuring connectivity for all attendees.
 - A drop-down theater screen for multimedia presentations.
 - Conference call capabilities to facilitate remote participation

The Crystal Sands Ballroom offers a well-appointed space with essential amenities and flexibility to cater to both large and small gatherings, whether for dining or corporate functions.



Crystal Sands Courtyard

The tropical outdoor setting of the Courtyard is a wonderful complement to your Ballroom gathering. Outdoor high tops and casual soft seating accentuate this cozy area.





BILMAR BEACH RESORT

Waves at the Bilmar

"Waves at the Bilmar" is an exceptional venue for events with its stunning Gulf of Mexico views and spacious accommodations. Here's a detailed overview:

1. **Location and Views:** The venue boasts direct views of the Gulf of Mexico, providing guests with a breathtaking backdrop. Floor-to-ceiling windows enhance the experience by offering panoramic views of the sea, creating a picturesque setting for any occasion.
2. **Space and Features:** Waves at the Bilmar covers a vast area of 3,025 square feet, ensuring ample room for various types of events. The floor plan likely allows for flexible seating arrangements to accommodate different event sizes and layouts.
3. **Outdoor Patio:** Adjacent to the main indoor space is Waves Patio, covered with an awning and equipped with lighting. This outdoor area offers a unique opportunity to enjoy the island breeze and the proximity to the white sands of the beach. It's ideal for events such as luncheons, dinners, or even a casual cookout style company picnic, providing a comfortable setting with direct access to the beachfront.
4. **Full-Service Banquet Option:** As a full-service banquet venue, Waves at the Bilmar ensures that all event needs are met with professionalism and attention to detail. This includes catering services, event coordination, and amenities to enhance the guest experience.

Overall, Waves at the Bilmar combines the natural beauty of its Gulf views with practical event amenities, making it a standout choice for hosting memorable gatherings right by the beach at Bilmar Beach Resort. Whether for corporate events, celebrations, or casual gatherings, it promises a setting that is both scenic and functional.



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

The Palms Parlor at Bilmar Beach Resort offers a cozy and versatile venue for small gatherings and meetings. Here are the key features and amenities of this private venue:

1. **Size and Flexibility:** The Palms Parlor spans 650 square feet, making it suitable for corporate gatherings and breakout sessions, or as a centrally located Hospitality Room.
2. **Scenic Views:** The venue features two balconies that overlook the resort's south pool and the beautiful white beaches of the Gulf of Mexico, providing a picturesque backdrop for any event.
3. **Amenities:**
 - **Wet Bar:** Convenient for serving beverages and refreshments.
 - **Private Bathroom:** Ensures convenience and privacy for guests.
 - **65" Wall Mounted TV:** Ideal for presentations, slideshows, or entertainment purposes.
 - **Wireless Internet:** Ensures connectivity for guests throughout the venue.
 - **Conference Call Set Up:** Facilitates remote participation for meetings or events.
 - **Murphy Beds:** Two custom Murphy Beds can be set up upon request, offering sleeping accommodations if needed for overnight stays or extended events.
4. **Catering Services:** Full-service menus are available through Bilmar Beach Resort's catering professionals, ensuring a seamless dining experience tailored to the event's needs.

The Palms Parlor is designed to provide both comfort and functionality, whether for social gatherings or business meetings. Its intimate size and scenic views combined with modern amenities make it a desirable choice for hosting small events at the resort.





Medjool Palm Penthouse 840

Located on our 8th floor Penthouse Level this 1,169 square foot suite includes a fully equipped kitchen for light dining, board room table for 6 and a comfortable seating area in an oversized living space. Floor to ceiling windows expose the spectacular Gulf of Mexico as well as the north view of Treasure Island. This well-appointed flexible space can be arranged for classroom breakouts or round table discussions in the 589 square foot open living room. The 52" flat panel TV is perfect for displaying your power point presentation or viewing corporate videos. Included with the penthouse is a Gulf Front private king bedded room with balcony. In room catering and room service are available.



Coconut Palm Penthouse 8434

With sweeping views of the southern end of Treasure Island and the Gulf of Mexico this 1,224 square foot Coconut Palm Penthouse is the perfect location for your small corporate gathering. Comfortable and flexible seating creates the right atmosphere for casual conversations or group brainstorming sessions in the 589 square foot living area. The Coconut Palm Penthouse comes with a large full-size kitchen and Murphy bed (sleeps 2) which can be stored out of the way while your group convenes. A connecting lock off bedroom (King) with balcony and private bathroom provides sleeping accommodations for 2 more. In-room catering and room service are available.



Room Blocks

Guest Room Descriptions

Discounted Room Blocks are available for your guests. The below descriptions represent our most popular rooms. Please inquire about our penthouses, suites, ADA and multi-bedroom units. Discounts vary due to availability, days of the week and seasons.

SHELLS BUILDING

Beachfront Traditional

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

PALMS BUILDING

Beachfront Studio w/Balcony

Our roomy 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, toaster, coffee maker and dishware.

BEACHES BUILDING

Beachfront Premium Studio w/Balcony and Kitchen

Our luxurious 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 kitchen 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, toaster, coffee maker and dishware.



Group Room Block Policy

Option #1

The hotel will block 10 rooms or more on Peak Night (1 night) for any length of stay and provide a 30-day cut off. Once group is 30 days out from the function, any rooms not reserved by their guests will go back into general inventory for the hotel to sell at the prevailing rate. If 80% of those rooms being held are not picked up, it then becomes the responsibility of the group contact to pay for those rooms. The Hotel will permit reduction of up to 20% of hotel room nights being held 60 Days prior to event. This addendum will apply to all room nights and early arrivals and late departures will not be included in the calculations. Room night attrition more than 20% prior to 30 days will be billed at the RATE per room night less the number of rooms that have been resold. **Best for Groups with a guaranteed guest count and rooming list.** Credit Card must be on file.

Option #2

The hotel will provide a courtesy discount up until 45 days before the event. There will be no inventory or block of rooms held; it will be based off the availability of the hotel. Once the 45-Day Cut-Off hits, the Group discount will no longer be available, and it will be based off the prevailing rate of the Hotel. **Best for Groups with individual reservations.** A direct link to your Group's personal page on the Bilmar website will be created for easy reservations.

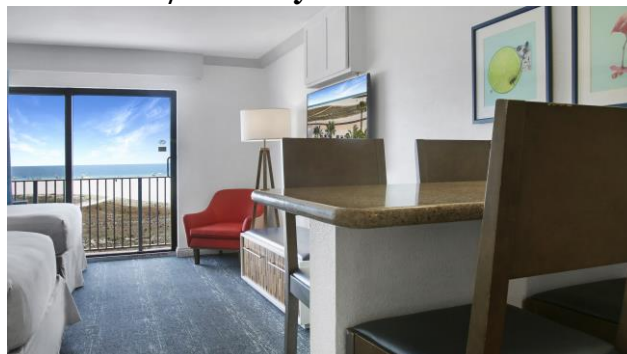
Beachfront Traditional



Beachfront Studio w/Balcony



Beachfront Premium Studio w/ Balcony and Kitchen





BILMAR BEACH RESORT

Resort Amenities

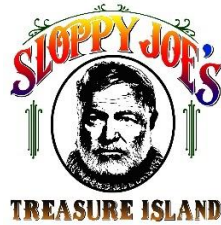
- 500 feet Gulf of Mexico Coastline
- 2 heated swimming pools
- Pool House with Beach Concierge
- Whirlpool Spa
- Fitness Center with Peloton Bike
- Coin Operated Guest Laundry
- Paved Beachside Walking Trail
- Sloppy Joe's on the Beach Restaurant & Bar
- Waves at the Bilmar Fun Zone (pool table, ping pong, arcade games)
- Live Music
- Beach Volleyball
- Oversized Beach Games





BILMAR BEACH RESORT

Bilmar Beach Resort Onsite Restaurants



Sloppy Joe's on the Beach serves breakfast, lunch and dinner daily with local live entertainment most evenings. The menu includes American Caribbean entrées with bar favorites such as burgers, sandwiches, salads and savory seafood and beef entrees. Its offerings are consistently top-quality and consistently satisfying with a million-dollar beachfront and sunset view. Ask about semi-private Group availability on the North Deck (max. 35 people).



Waves at the Bilmar serves limited lunch and dinner on most days with local live entertainment on weekends. Order your favorite sandwich, salad or shared appetizer and enjoy the arcade games, pool table, ping pong and assorted other fun games. The Waves Patio is covered by a permanent awning which opens to the sand. This venue can be reserved for your private party, luncheon, dinner or company cook out.



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BILMAR BEACH RESORT

Local Attractions

John's Pass Village

Shopping, Dining, Water Sport Rentals, Boat Charters

Downtown St. Pete

Dali Museum, the St. Pete Pier, Dining, Shopping, Micro Breweries

Within Walking Distance

Publix, Walgreen's, ABC Liquors, Restaurants, Sports Bar, Beach Buggy/Scooter Rentals

Busch Gardens Tampa, Clearwater Marine Aquarium

Sports: Tampa Bay Rays Baseball, Tampa Bay Lightning, Buccaneers Football

Spring Training Baseball: Dunedin, Tampa, Clearwater, Sarasota and Venice



Transportation

Free Beach Rides [Free Beach Ride - Free Ride, Local Transportation](#)

Free Island Hopper [FREE ISLAND HOPPER](#)

Suncoast Trolley

Uber/Lyft

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BILMAR BEACH RESORT

Common Areas for Networking

The Bilmar Beach Resort has several community areas for networking. While the Sales Office may schedule planned private functions with catering, these areas first come, first serve and open to all hotel guests. You may bring in your own food and beverage and are responsible for cleanup and removal of trash. Your gatherings must adhere to the policies of the hotel. Children must always be supervised.

Please discuss the rules and availability with the Sales Office.

Sundeck

Beach Firepit Areas

Sloppy Joe's Beach Game Area



Ask about booking Group Beach Yoga or Private Painting Parties too!

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BILMAR
BEACH RESORT

Contact Information

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Toll Free
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