

Bilmar

BEACH RESORT
Weddings



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





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Prices are quoted per person, applicable gratuity not included, and 7% sales tax. Prices, gratuity and taxes subject to change.
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**Ceremony Fee \$1,850 ++
Included in Ceremony Price**

- *White Folding*
- *Bamboo Arch or Hexagon Arch*
- *Specialty table: sand ceremony or program table*
- *Shepard hooks with lanterns for aisle*
- *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.*



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“Day-Of” Coordinator Includes

Pre-Wedding Day: Ceremony walk through coordination the day before the wedding to go over bridal party order and the décor at the venue.

Wedding Day: Manages ceremony décor 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. Service for first hour and half of reception to make sure everything is in place so you can enjoy the evening.

Recommended Vendor List

Vendors are not included; you are responsible for booking.

D.J.'s & Up Lighting:

Jeff Staples Group

Phone:

813-854-4702

E-mail:

StaplesJ@tampabay.rr.com

Videographer

Hearts Video -Chuck Lewis

727-656-8712

HeartsVideo1@gmail.com

Photographers:

Avstat Media - Kristen Wey

813-965-3109

GHStatMedia@gmail.com

Neil Shannon Photography

813-996-1872

Digitarstudios@gmail.com

Digital Studios - Kelly and Tar

727-409-3613

NSPhotoDesigner@yahoo.com

Florists:

The Flower Centre - Melanie Eubanks

727-823-3432

FlowerCntr@gmail.com

By the Bay Floral - Heather Bay

727-433-2944

ByTheBayFloral@gmail.com

Cakes:

A Special Touch - Cakes byCarolynn

727-327-5725

Info@CakesByCarolynn.com

Sweet Divas - Christine Herrmann

727-498-6323

SweetDivas@TampaBay.rr.com

Officiants:

Pastor Heath Weddings - Heath Watson

727-314-2415

Heath@PastorHeathWeddings.com

Hair & Makeup:

Creative Touches Hair and Makeup

727-563-9351

weddinghair4u@gmail.com

Kelly Kalmbach

Text 727-365-0754

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Included in your Wedding Package

- Valet for parking- Events with 50 or more guest
- Venue space
- White tablecloths
- Napkins - your choice of color
- Specialty tables (gift table, sign in table, etc.)
- Silver or gold table numbers
- In House Centerpieces
- Bartender services
- Service staff
- Cutting and serving of wedding cake
- 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
- Negotiated group room rates for wedding guests (see pages 18-19)

Complimentary In-House Centerpieces



Additional Enhancement Options

- Silver or Gold Chargers \$1 -Each
- White Chair Cover \$3- Each
- Colored Sash \$1-Each
- 50 Glass Champagne Wall \$300
- Buffet/Carving Attendants \$100- Each
- Elevated Passed Hors D'oeuvres Service \$50
- Additional Mobile Bar \$350 – Crystal Courtyard Area Only

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Venue Descriptions



Waves Venue

Crystal Sands Ballroom

Crystal Sands Ballroom

This beautifully decorated 2,448 square foot venue is ideal for a large special occasion celebration. The Crystal Sands Ballroom is an interior room centrally located off the main hotel lobby and the Crystal Sands Courtyard. Restrooms are nearby and a long private hallway leading to the Ballroom is perfect for any type of registration needs.

Waves at the Bilmar

*With direct Gulf of Mexico views this venue is second to none! Waves at the Bilmar is a massive 3,025 square foot space with floor to ceiling windows to enjoy the priceless Gulf views. Enjoy the island breeze by utilizing the **Waves Patio**. This space is sheltered by a permanent awning and illuminated by small café lights that cast a magical glow on the space below.*

Room Name	Sq. Ft	Dimensions	Conference	Theatre	Classroom	Banquet Plated	Banquet Buffet
Interior Crystal Sands Ballroom	2448	72 x 34	60	200	150	180	150
Beach Front Waves at The Bilmar	3025	55 x 55	**	**	**	165	165

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Displays and Carving Stations

Garden Vegetable Crudités (GF, VG, V)

Served with Bleu Cheese and Spice Herb Dip

Small (Approximately 40 – 50 guests)..... \$150
 Large (Approximately 60 – 90 guests).....\$250

Seasonal Fresh Fruit (GF, VG, V)

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

Charcuterie Board (GF, V)

Small (Approximately 25-35 guests)..... \$200
 Medium (Approximately 40- 55 guests)..... \$300
 Large (Approximately 60 -90 guests).....\$450

Imported & Domestic Cheese with Fruit (GF, VG)

Small (Approximately 25-35 guests)..... \$185
 Medium (Approximately 40- 55 guests)..... \$200
 Large (Approximately 60 -90 guests).....\$300

Tropical Pineapple Tree (GF, VG, V)

Pineapple Tree Skewered with Seasonal Fruit

Approximately 50 guests..... \$475

Smoked Salmon

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

Approximately 50 guests..... \$350

Roasted Tom Turkey Breast *

Served with Silver Dollar Rolls and Citrus Cranberry Relish

Small (Approximately 25 guests)..... \$300

Honey and Brown Sugar Glazed Ham*

Served with Hawaiian Rolls and Apricot Sauce

(Approximately 50 guests)..... \$325

Slow Roasted Prime Rib Au Jus*

Served with Silver Dollar Rolls and Horseradish Sauce

(Approximately 45 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

Flat Breads*

Chef Selection of 10 Assorted Flatbreads..... \$200

***Chef Attendant is required for carving at \$100**



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Hors D'oeuvres

Cold Hors D' oeuvres | Prices are per 100 pieces

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
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 (GF, V).....	\$185

Hot Hors D' oeuvres | Prices are per 100 pieces

Baked Brie in Filo Cups w/ Lingonberry Salsa.....	\$245
Filet Tips w/ Button Mushrooms & Red Wine Sauce.....	\$350
Hawaiian Chicken Skewers (GF).....	\$275
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 Meat Balls.....	\$200
Mushroom Caps with Chorizo Sausage.....	\$295
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



Plated Dinners

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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

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.

\$55

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

\$55

Calypso Mahi-Mahi

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

\$52

Gulf Coast Grouper

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

\$59

Bourbon Glazed Salmon

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

\$57

Vegetarian Delight (V)

Porcini Stuffed Ravioli with Sun Dried Tomato Basil Cream Sauce

\$40

Surf & Turf

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

\$69

Filet & Shrimp Combo

Petite Filet, Grilled Key West Pink Shrimp, served with Citrus Herb Butter, Roasted Potatoes and Green Beans

\$69

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

\$65

Slow Roasted Prime Rib

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

\$54



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Sweetheart Buffet.....\$109

Service minimum of 50 or more guests (20% surcharge added to price for groups under 50)
Includes Brewed Regular and Decaffeinated Coffee and Iced Tea

Your Choice of Two Hors D'oeuvres

Artichoke & Olive Tapenade on Crostini (VG, V)
Tomato & Fresh Mozzarella Bruschetta (GF, V)
Vegetable Spring Roll (VG, V)
Smoked Turkey & Gouda Pinwheels
Sweet & Sour or Swedish Meat Balls

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 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 (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 House Brand Bar

Upgrade to Call Brand Bar \$10- Per Person

Upgrade to Premium \$20- Per Person



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Buffet Dinners Continued

Taste of Italy.....\$50

*Antipasto Salad with Italian Meats, Olives,
Cheese and Peppers
Caesar Salad with Homemade Croutons
Cucumber and Tomato Salad with Zesty Italian (GF, VG,
V)
Fresh Mozzarella and Tomato Bruschetta (GF, V)
Seared Breast of Chicken with Lemon Rosemary
Beurre Blanc Sauce
Penne Pasta Tossed with Bolognese Sauce
Grilled Bronzini with a Tomato Caper Ragu
Freshly Baked Garlic Parmesan Bread Sticks
Freshly Brewed Coffee, Iced Tea and Water*

Bilmar Beach Luau.....\$52

*Tropical Fruit Salad
Seasonal Mixed Greens with Mango Dressing (GF, VG, V)
Pineapple Ginger Glazed 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\$55

*Tropical Fruit Salad
Seasonal Mixed Greens with Assorted Dressings (GF, VG, V)
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

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





Children's Menu

\$12 Children's Entrée selection's is limited to **one** for all Children 12 and under

Creamy Macaroni & Cheese

Cheeseburger with French Fries

Crispy Chicken Tenders with French Fries

Grilled Chicken Sandwich with French Fries



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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

\$10 Per Person



Dessert Station

Chef's Selections of Assorted Mini Pastries, Cup Cake
\$ 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 Service

(No outside beverages allowed)

Host Bar Sponsored by the Hour (per person)

Call Brands \$32 Two Hours or \$52 Four Hours
 Premium Brands \$42 Two Hours or \$62 Four Hours
 Above prices include Soft Drinks, Juice and Sparkling Water

Host Bar Charged per Drink

Premium Brands.....\$11
 Call Brands.....\$9
 Imported Beer.....\$6
 Domestic Beer.....\$5
 Soft Drink.....\$3
 Spring/sparkling Water....\$3



Champagne Wall Rental \$300
Add 2nd Champagne Wall \$150

Wines

Merlot
 Cabernet Sauvignon
 Pinot Noir
 Chardonnay
 Pinot Grigio

Beers

Domestic	Import
Budweiser	Corona Extra
Bud Light	Corona Light
Michelob Ultra	Heineken
Coors Light	Stella
Miller Lite	Guinness
Blue Moon	Seltzers
Yuengling Lager	White Claw
Woodchuck Cider	High Noon

Call Brands

Tito's Vodka
 Captain Morgan Spiced Rum
 Bacardi White Rum
 Tanqueray London Dry Gin
 Milagro Silver
 Seagram's 7 Crown Whiskey
 Canadian Club
 Dewar's
 Jim Bean

Premium Brands

Crown Royal Canadian Whiskey
 Ketel One Vodka
 Don Julio Blanco Tequila
 Johnnie Walker Red Label
 Appleton Estate
 Jack Daniels Tennessee Whiskey
 Jameson Irish Whiskey
 Bombay Sapphire
 Grey Goose
 Bulleit

Kegs Waves Only -\$Market Price

Michelob Ultra	Big Wave
Bud Light	3 daughters
Miller Light	Beach Blonde Ale
Coors Lite	Jai Alai
Yuengling Lager	Reef Donkey
Landshark	Shock Top

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Rehearsal Dinner at Sloppy Joe's Upper Poolside Deck



5:00pm-7:00pm reservations only, no exceptions. Each guest will order from the existing menu upon arrival, no pre-ordering. 28 people maximum. \$1,200 food & beverage minimum January-February & June-December, \$1,500 Minimum in May and **NO** reservations available in March & April.

Crystal Sands Ballroom or Waves - Farewell Brunch \$39

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





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. 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.



Gratuity

All charges are subject to 23% 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 \$150.00 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 \$250 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 (page 4).

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.



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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.



Group Room Block Policy

Option #1

The hotel will block 10 rooms or more on Peak Night (2 night minimum may apply on weekends) 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. Credit Card must be on file.

Option #2

For less than 10 rooms a night, the hotel will provide a courtesy negotiated rate 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.

Beachfront Traditional



Beachfront Studio



Beachfront Premium Studio



Poolside Premium Studio



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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 and Wedding Rooms

Krystn Simmons
727-360-5531 ext. 790
catering@bilmarbeachresort.com



www.BilmarBeachResort.com



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