

Weddings at the Bilmar Beach Resort

A la Carte Menus

Served Dinner Selections

All Entrées served with Crisp Field Greens Salad

Chef's Choice of Potato or Rice Pilaf

Chef's Selection of Seasonal Vegetables

Bakery Fresh Assorted Dinner Rolls

Fresh Brewed Coffee and Iced Tea

Chicken Breast Florentine

Stuffed with Spinach, Roasted Red Pepper, Provolone Cheese. Topped with a Creamy Chardonnay Sauce

Chicken Mediterranean

Sautéed Chicken Breast Topped with Fresh Tomatoes, Capers, Mushrooms, Black Olives, and Feta Cheese

Chicken Marsala

Breast of Chicken, Sautéed in a Light Marsala Wine Sauce with Mushrooms and Fresh Tomatoes

Chicken Piedmont

Stuffed with Proscuitto and Artichoke Hearts. Topped with Roasted Peppers in a Lemon Wine Butter Sauce

Chicken and Shrimp Scampi

*Sautéed Breast of Chicken and Jumbo Gulf Shrimp
Topped with a Creamy Garlic Sauce*

Grilled Center Cut Sirloin of Beef

Grilled to Perfection and Served with a Thyme Demi-Glace

Roast Prime Rib of Beef

Served with Natural Juices and Horseradish Sauce

Mesquite Grilled New York Strip Steak

Served with a Balsamic Roasted Shallot Demi-Glace

Filet Mignon

8 oz Tenderloin of Beef Topped with Cabernet Garlic Butter

Surf & Turf Bilmar

Broiled Sirloin Steak topped with an Herb Garlic Butter and Prawns stuffed with a delicate Crabmeat Stuffing

Mahi-Mahi Teriyaki

Pan-Seared Mahi-Mahi Glazed with Teriyaki and Topped with Snow Peas and Cherry Tomatoes

Grilled Atlantic Salmon

Served with a Port Wine Sauce

Grouper or Snapper

Baked with Roasted Vegetables and Topped with a Lemon Herb Beurre Blanc Sauce

Land & Sea

*Petite Filet Mignon and Back Fin Crab Cake
Accented with a Spicy Mustard Remoulade*

Florida Lobster Tail & Petite Filet Mignon

Served with Drawn Butter and Lemon

Penne Pasta

*Tossed with a Creamy Alfredo Sauce,
Garnished with Roasted Vegetables and a Stuffed Tomato*

Theme Buffets

All buffets to include assorted Fresh Bakery Rolls with Butter
Coffee and Iced Tea

Bilmar Gourmet Buffet

SALADS - Choose two:

Crisp Field Greens Salad with Assorted Dressings
Spinach Salad or Caesar Salad
Fresh Fruit Salad
Cobb Salad
Tomato, Cucumber & Onion Salad
Marinated Primavera Pasta Salad

ENTREES - Choose two:

*Carved Roast Top Round of Beef
Roast Turkey with Gravy and Cranberry Walnut Dressing
Grilled Breast of Chicken with a Roasted Pepper Coulis
Roast Pork Loin served with an Apple Brandy Sauce
Chicken Marsala with Mushrooms and Marsala Wine
Grilled Salmon with a Chipotle Honey Glaze
Roast Sirloin of Beef served with Garlic Bourbon Sauce

ACCOMPANIMENTS- Choose three:

Rice Pilaf
Herb Roasted Red Potatoes
Sweet Potato Soufflé
Garlic Mashed Potatoes
Creamy Scalloped Potatoes
Lasagna Layered with Fresh Ricotta – Meat or Vegetarian
Tri-Color Tortellini with a Creamy Alfredo Sauce
Seasonal Vegetable Medley
Green Beans Almandine
Glazed Carrot

Beach Cookout

Grilled Hamburgers & Hot Dogs
Grilled Boneless Breast of Chicken
Crisp Field Greens Salad
Choose two: Chef's Pasta Salad, Cole Slaw, or Red Skin
Potato Salad
Relish Tray
Sliced Tomatoes, Shredded Lettuce, Pickles, and Onions
Tray of Sliced Cheeses
Baked Beans & Corn on the Cobb
Watermelon (when in season) or Fresh Fruit Tray
Add BBQ Chicken or St. Louis Ribs...\$2.50 per person

Western Cookout

Crisp Field Greens with Assorted Dressings
Chef's Choice of Salad
Creamy Cole Slaw
Fresh Fruit Display
BBQ Chicken
Smoked St. Louis Style BBQ Ribs
Baked Beans & Corn on the Cobb
Red Skin Skillet Potatoes
Corn Bread with Honey Butter

Prime Rib Buffet

Crisp Field Greens Salad with Assorted Dressings
Caesar Salad
Fresh Fruit Display
*Carved Prime Rib with Au Jus & Horseradish Sauce
Boneless Breast of Chicken Marsala
Herb Roasted Red Potatoes
Grilled Fresh Vegetables

Southern Bash

Fresh Spinach Salad
Chef's Choice of Salad
Tomato Cucumber Salad
Mahi-Mahi Topped with Pecan Butter
Herb Crusted Chicken
Mashed Potatoes
Vegetable Casserole
Biscuits with Honey Butter

American Bounty Buffet

Crisp Field Greens Salad with Assorted Dressings
Cobb Salad
Fresh Tropical Fruit Display
Sliced Roast Sirloin with Mushroom Sauce
Chicken Cordon Bleu
Rice Pilaf
Garlic Mashed Potatoes
Grilled Fresh Vegetables

Cajun Cookout

Chilled Spiced Peel & Eat Shrimp with Cocktail Sauce and
Lemons
Mixed Seasonal Greens with Vidalia Onions - Vinaigrette
and Honey French Dressings
Bourbon Street Bean Salad
Blackened Fresh Fish with Creole Sauce
Cajun Boneless Breast of Chicken **or**
Carved BBQ Bourbon Glazed Pork Loin*
Scalloped Potatoes
Red Beans and Rice
Sautéed Summer Squash with Red Peppers

Hawaiian Luau

ENTREE— Choose two:

Teriyaki Chicken, Beef or Pork
Grilled Mahi-Mahi with Tropical Fruit Chutney
Beef Or Chicken Kebobs
Roasted Pork Sweet/Sour Pineapple Sauce
Ginger/Soy Fire Roasted Chicken

ACCOMPANIMENTS- Choose four :

Polynesian Rice
Mixed Roasted Vegetables
Steamed Vegetable
Lani Sweet Potatoes
Mandarin Orange Salad
Maui Island Fruit Salad
Almond/Sesame Salad

***Chef Carver Fee: \$55.00**

Minimum 50 people for Buffet

Less than 50 people, there will be additional charges

Hors D'oeuvres / Displays

Cold Hors D'oeuvres (Priced per 50 pieces)

- Deviled Eggs
- Assorted Deluxe Canapés
- Finger Sandwiches
- Salami Cones with Cream Cheese
- Stuffed Celery with Cream Cheese & Herbs
- Smoked Fish Spread on Cracker Rounds
- Crab Salad on Cucumber Rounds
- Grilled Shrimp on Toast Points
- Baked Scallop on Melba Rounds
- Peel & Eat Shrimp Marinated in Tequila Cilantro and Lime Juice

Hot Hors D'oeuvres (Priced per 50 pieces)

- Mini Chicken Quesadillas
- Barbecue or Swedish Meatballs
- Rumaki
- Bacon Wrapped Scallops
- Teriyaki Beef Skewers
- Spicy Egg Rolls with appropriate Sauces
- Mini Crab Cakes with Remoulade
- Hawaiian Chicken Skewers
- Bacon Wrapped Barbeque Shrimp
- Artichoke Stuffed with Crabmeat
- Crabmeat Stuffed Mushrooms
- Buffalo Wings with Bleu Cheese and Celery Sticks
- Stuffed Jalapeno with Shrimp & Cheddar
- Baked Oysters and Jalapeno Cilantro Horseradish
- Coconut Fried Shrimp with Citrus Horseradish Sauce

Snacks & Dips (Priced per pound)

- Potato Chips & Dip
- Tortilla Chips & Salsa
- Pretzels & Dip
- Honey Roasted Peanuts
- Fancy Mixed Nuts
- Party Mix

Reception Displays

Small serves 30 – 40 people
Large serves 60 – 75 people

Fresh Vegetable Crudités

Display of Fresh Cut Vegetables to include Broccoli, Squash, Carrots, Celery, and Cauliflower Served with a Ranch Dipping Sauce

Small
Large

Fresh Fruit Display

Assorted Fresh Fruit in Season

Small
Large

International & Domestic Cheese Display

Assorted Cheese to include Dill Havarti, Brie, Pepper Jack, Baby Swiss, Cheddar and Smoked Gouda. Served with Assorted Wafers and Garnished with Fresh Fruit

Small
Large

Antipasto Display

Prosciutto Ham, Genoa Salami, Pepperoni, Mortadella Provolone and Mozzarella Cheeses. Sliced Melon, Black and Green Olives, Marinated Mushrooms, Sweet Peppers and Cherry Tomatoes. Served with a variety of Wafers and Sliced Italian Bread

Small
Large

Festive Chile Con Queso Display

Spicy Cheese Dip served with Guacamole and Black Bean Dip and Tri-Color Tortilla Chips
Serves 30 – 40 people

Smoked Salmon Display

Thinly Sliced Nova Smoked Salmon with Diced Onions, Capers, Eggs and Olives. Served with Cream Cheese and Toasted Sliced Baguettes
Serves 30 – 40 people

Tropical Pineapple Tree Display

A Culinary created Pineapple Tree Skewered with Seasonal Fresh Fruit Kabobs.
Accented with Kahlua Chocolate Fondue
Serves 30 – 40 people

Snack and Dip Display

Potato Chips, Pretzels, Tortilla Chips with Salsa
Onion Bacon Dip and Creamy Spinach Dip
Serves 30 – 40 people

Beverage Service

Host Bar Sponsored by the Hour (per person)

House Brands	\$15.00 Two Hours	\$4.00 Each Additional Hour
Call Brands	\$18.00 Two Hours	\$5.00 Each Additional Hour

Above prices include two Imported and / or two Domestic Bottled Beer, Red, White and Blush House Wine, Soft Drinks and Sparkling Water. Set up, Mixers and Garnishes are included.

Host Bar Charged on Consumption

Premium Brands	\$5.50
Call Brands	\$4.50
House Brands	\$3.75
Imported Beer	\$4.25
Domestic Beer	\$3.50
House Wine	\$4.75
Soft Drink	\$1.75
Spring Water	\$2.00
Sparkling Water	\$2.50

Cash Bar (Guest to pay for beverages)

Premium Brands	\$6.50
Call Brands	\$5.50
House Brands	\$4.75
Imported Beer	\$5.00
Domestic Beer	\$4.50
House Wine	\$5.50
Soft Drink	\$2.00
Spring Water	\$2.25
Sparkling Water	\$2.75

Host Bar by the Bottle Bar

Liquor:	House Brands	\$90.00 per bottle
	Call Brands	\$110.00 per bottle
	Premium Brands	\$135.00 per bottle

Keg of Beer: \$300.00 per Keg – Budweiser, Bud Lite, Miller Lite or Amberbock

Wine by the Bottle: \$19.00 per bottle – 750 ml

Berenger: White Zinfandel Woodbridge: Chardonnay, Merlot & Cabernet

Champagne Toast: (Estimated 8 glasses per bottle)

House Champagne	\$19.00 per Bottle
Asti Spumante Champagne	\$26.00 per Bottle

Tropical Fruit Punch:

Tropical Non Alcohol Fruit Punch	\$35.00 per gallon
Tropical Rum Fruit Punch	\$55.00 per gallon

**All Bars Except for Cash Bar is subject to 19% Gratuity and 7% Florida Sales Tax
Prices are subject to Change**

Bartender Fee: \$75.00 per Bartender (4 Hours)
Bartender Fee Waived if Bar Sales Exceed \$400.00

MENU SELECTION

The enclosed menu was designed to provide you with greater flexibility. Please make your desired selection and note the appropriate cost. The Sales Department must have your complete menu a minimum of six (6) weeks prior to the function date. Prices are subject to change if your menu is chosen over 90 days in advance.

Final guarantee of attendance is required three (3) business days prior to all food function date(s). Your guarantee is final and not subject to reduction. In the event a guarantee is not received, the expected number of guests on the contract will then become the guarantee.

BANQUET POLICY

No food or beverage of any kind will be permitted to be brought into the hotel by patrons or any of the patron's guests or invitees for the consumption in private areas. Insurance regulations and Hotel policies restrict food and beverage from leaving our property. The Hotel must supply the sales and service of all alcoholic beverages, in accordance with the Florida Alcoholic Beverage Commission's regulations.

The maximum time for food or beverage for a wedding / reception is four (4) hours. After four hours a minimum client charge of \$100 per half hour will be added.

A non-refundable \$500.00 deposit is required at the time of booking to secure the function room. This deposit will be applied to your itemized bill upon completion. 90 days prior to the function, 50% of the anticipated catering charges is due. 30 days prior to the function, 75% of the anticipated catering charges is due. Balance in Full is due 7 days prior to function. The itemized bill will be based upon the number of persons in attendance or the guaranteed number of persons, whichever is greater, plus any charges for alcoholic beverages. A valid credit card must be on file and payment of any additional charges is necessary upon completion of the function.

PARKING

All guests attending a function at the Hotel must park across the street in our adjacent parking lot (next to Walgreen's) unless valet service is requested.

Valet Parking Service may be available, and costs \$350 for a four-hour event.

INCLUDED

Special Group Rates (based on availability, no discounts on major holidays).
Complete Room Set-up
Dance Floor
Cake & Gift Tables
Linens – White Table Cloths
Your Choice of Colored Napkins
Centerpieces
No Cake Cutting Charge
Professional Catering Staff
After – Event Cleanup
Unlimited Beach Sunsets!

There is a minimum requirement of food and beverage revenue to utilize our banquet room(s).
Please ask the Catering Department to advise you.