



CONTINENTAL BREAKFAST

Based on 2 Hours of Service

MORNING SUNRISE 21

Chilled Orange, Cranberry and Tomato Juices
Sliced Market Style Fresh Fruit
Freshly Baked Breakfast Pastries
Bagels and Cream Cheese
Freshly Brewed Regular & Decaffeinated Gourmet Coffee
Assorted Herbal & Decaffeinated Tazo Teas

INTRACOASTAL 24

Chilled Orange, Cranberry and Tomato Juices
Sliced Market Style Fresh Fruit
Freshly Baked Breakfast Pastries
Bagels and Cream Cheese
Freshly Brewed Regular & Decaffeinated Gourmet Coffee
Assorted Herbal & Decaffeinated Tazo Teas

Hot Item / Choose 1

Ham & Cheese Croissants
Sausage & Egg Biscuits
Tortilla Wraps with Egg & Cheddar Cheese

CARB CONSCIOUS 25

Scrambled Eggs
Bagels with Low-Fat Cream Cheese
Selection of Cereals served with Bananas and low-fat Milk
Sliced Market Style Fresh Fruits
Freshly Brewed Regular & Decaffeinated Gourmet Coffee
Assorted Herbal & Decaffeinated Tazo Teas

BREAKFAST ENHANCEMENTS

Enhancements \$3.50 each

A Variety of Cold Cereals and Granola

Low Fat & Regular Milk

Enhancements \$4.50 each

Hot Oatmeal Bar with Brown Sugar, Raisins, Sliced Bananas, Low Fat & Regular Milk

French Toast served with Maple Syrup & Butter

PRICES ARE PER PERSON.
A 23% TAXABLE SERVICE CHARGE AND
A 6% SALES TAX WILL BE ADDED.

DoubleTree Resort by Hilton Hollywood Beach
4000 SOUTH OCEAN DRIVE | HOLLYWOOD, FL 33019
954.454.4334

CHEF'S PLATED BREAKFAST

HOLLYWOOD CLASSIC 24

Fluffy Scrambled Eggs
Seasoned Crispy Potatoes with Diced Onions & Peppers
Smoked Bacon, Country Farm Sausage Links
White or Wheat Toast with Fruit Jams & Butter
Freshly Brewed Regular & Decaffeinated Gourmet Coffee
Assorted Herbal & Decaffeinated Tazo Teas
Fresh Florida Juices

FRENCH WITH A TWIST 21

Thick Sliced Cinnamon Raisin French Toast
Griddle Cakes with Strawberries, French Chocolate or Bananas
Includes Butter, Maple Syrup, Honey & Assorted Fruit Toppings
Freshly Brewed Regular & Decaffeinated Gourmet Coffee
Assorted Herbal & Decaffeinated Tazo Teas
Fresh Florida Juices

HEALTH CONSCIOUS 23

3 Egg Omelet Topped with Sweet Basil and Fresh Tomatoes
Grilled Canadian Bacon
Sliced Poppy Seed Breakfast Bread
Freshly Brewed Regular & Decaffeinated Gourmet Coffee
Assorted Herbal & Decaffeinated Tazo Teas
Fresh Florida Juices

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BREAKFAST BUFFET

Based on 2 Hours of Service

30 Guest Minimum – Add \$3.00 per person for groups under 30

STARBOARD 30

Chilled Orange, Grapefruit & Tomato Juices

Sliced Market Style Fresh Fruit

Freshly Baked Breakfast Breads, Cream Cheese, Butter and Fruit Jams

Scrambled Eggs

Crisp Bacon Strips and Sausage Links

Seasoned Crispy Potatoes with Peppers and Onions

Freshly Brewed Regular and Decaffeinated Gourmet Coffee

Assorted Herbal and Decaffeinated Tazo Teas

FRESH START 32

Chilled Orange, Grapefruit and Tomato Juices

Sliced Market Style Fresh Fruits

Assorted Breakfast Breads

International Cheese Display

Assorted Cold Cereals with Skim Milk

Trio of Bagels with Low Fat Cream Cheese

Select Mini Muffins

Non-Fat Yogurt and Granola

Sliced Tomatoes

Low Cholesterol Scrambled Eggs

Crisp Bacon Strips and Grilled Country Ham

Freshly Brewed Regular and Decaffeinated Gourmet Coffee

Assorted Herbal and Decaffeinated Tazo Teas

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BREAKFAST CHEF STATION

Based on 2 Hours of Service
30 Guest Minimum – Add \$3.00 per person for groups under 30
\$100.00 Per Chef Attendant

OMELET AND EGGS TO ORDER 12

Prepared to ‘Your Liking’ Filled with Mushrooms, Tomatoes, Green Onions, Red & Green Peppers, Ham, Sausage, Bacon and Cheddar & Mozzarella Cheeses

&

Traditional Eggs ‘Any Style’

CLASSIC BELGIAN WAFFLE STATION 8

Assorted Fresh Fruit Toppings, Classic Vanilla Whipped Cream, Cinnamon Honey Butter & Warm Wildflower Syrup

CHEF’S STATION ENHANCEMENTS

Enhancements \$3.50 each

A Variety of Cold Cereals and Granola

Low Fat and Regular Milk

Enhancements \$4.50 each

Hot Oatmeal Bar with Brown Sugar, Raisins, Sliced Bananas, Low Fat and Regular Milk

French Toast Served with Maple Syrup and Butter

Breakfast Burritos filled with Scrambled Eggs. Cheddar Cheese and Green Onions

Griddle Cakes

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THE COFFEE BREAKS

Based on 2 Hours of Service

VITALITY START 12

Mediterranean Vegetable Platter with Hummus and Pita Points

Whole Fresh Fruit and V8 Juice

Freshly Brewed Regular and Decaffeinated Gourmet Coffee

Assorted Herbal and Decaffeinated Tazo Teas

CASUAL GET TOGETHER 14

Orange Juice

Seasonal Sliced Fresh Fruit, Assorted Baked Muffins

Freshly Brewed Regular and Decaffeinated Gourmet Coffee

Assorted Herbal and Decaffeinated Tazo Teas

THE PICK ME UP 15

Assorted Fruit Juices

Variety Granola Bars

Fresh Fruit Kabobs, Berry Coulis

Freshly Brewed Regular and Decaffeinated Gourmet Coffee

Assorted Herbal and Decaffeinated Tazo Teas

MOVIE NIGHT 14

Freshly Popped Popcorn,

Chocolate Bars and Kettle Chips

Soft Drinks & Water

STREET CORNER 14

Assorted Italian Biscotti and Stuffed Canoli

Freshly Brewed Regular and Decaffeinated Gourmet Coffee

Assorted Herbal and Decaffeinated Tazo Teas

SICILY BREAK 16

Assorted Sliced Cured Meats including Prosciutto, Capicola
Smoked Salmon with Red Onion Rings and Capers

Toasted French Baguette

Freshly Brewed Regular and Decaffeinated Gourmet Coffee

Assorted Herbal and Decaffeinated Tazo Teas

ARTIC SUN 17

Assorted Haagen Daz Ice Cream Bars, Frozen Fruit Bars

Freshly Brewed Regular and Decaffeinated Gourmet Coffee

Assorted Herbal and Decaffeinated Tazo Teas

Assorted Soft Drinks and Bottled Water

HEALTH NUT 20

Seasonal Sliced Fresh Fruit Display

Assorted Fruit Yogurts

Choose One: Individual Vegetable Crudite or Market Style
Worldwide Cheeses

Freshly Brewed Regular and Decaffeinated Gourmet Coffee

Assorted Herbal and Decaffeinated Tazo Teas

Assorted Soft Drinks and Bottled Water

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THE COFFEE BREAKS

JUST THE COFFEE 9

Freshly Brewed Regular and Decaffeinated House Coffee

JUST THE COFFEE PLUS 12

Freshly Brewed Regular and Decaffeinated Gourmet Coffee

Assorted Herbal and Decaffeinated Tazo Teas

Assorted Soft Drinks and Bottled Water

BEVERAGE ENHANCEMENTS

Assortment of Soft Drinks **\$3.50 each**

Bottled Water **\$4.00 each**

Sparkling Bottled Water **\$4.50 each**

Bottled Fruit Juice **\$4.00 each**

Starbucks Frappuccinos **\$5.00 each**

Gatorade **\$4.00 each**

Red Bull or Red Bull Sugar Free Energy Drink **\$5.00 each**

Whole, 2%, Skim and Chocolate Milk **\$2.95 each** Fresh

squeezed Orange Juice **\$30.00 per gallon** Lemonade or

Fruit Punch by the Gallon **\$30.00 per gallon** Freshly

Brewed Iced Tea by the Gallon **\$30.00 per gallon** Coffee

by the Gallon **\$65.00 per gallon**

FOOD ENHANCEMENTS

Assorted Danish Pastries, Croissants and Specialty Breads

\$32.00 per dozen

Assorted Cookies **\$34.00 per dozen**

Gourmet Brownies **\$32.00 per dozen**

Freshly Baked Biscuits **\$28.00 per dozen**

Assorted Dry Cereals with Whole, 2% and Skim Milk

\$3.00 per box

Candy Bars **\$3.00 per bar**

Potato Chips **\$3.00 per bag**

Warm Soft Baked Pretzels with Assorted Mustards

\$34.00 per dozen

Fresh Tropical Salsa and Chips **\$3.95 per person**

Deluxe Mixed Nuts **\$3.95 per person**

Granola Bars, Fruit Bars and Yogurt Bars **\$4.00 per bar**

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PLATED LUNCH

All Entrees Include

Fresh Baked Artisan Rolls with Butter

Seasonal Garnished Salad

Main Course

Select one of the Entrees listed below to be served with

Chef's Selection of Starch and Vegetable

Chef's Jerk Chicken 29

Island Style Rubbed Breast of Chicken Grilled and Topped with a Tomato Creole Sauce

Orange Chipotle Honey Salmon 34

Baked Salmon Glazed with a Orange Chipotle Honey Syrup

Florida Mahi with Papaya Coconut Curry 33

Oven Roasted and Topped with a Papaya Coconut Curry Chutney

Miso Glazed Sea Bass 35

Seared Chilean Sea Bass Caramelized in White Miso

Maple Rum Apple Pork Loin 34

Brushed with a Sweet maple Rum Syrup, Finished with Caramelized Granny Apples

Fire Grilled Starbucks Filet Mignon 42

Coffee Rubbed Center cut Tenderloin, with a Savory Soy Caramel Sauce

Vegetarian Trio Cheese Gnocchi 32

Gnocchi Pasta Tossed in a Gorgonzola, Spinach and Walnut Sauce

Chef's Dessert Creation

Freshly Brewed Regular and Decaffeinated Gourmet Coffee and Iced Tea

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BUFFET LUNCHES

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CREATE A DELI 32

Chef's Soup of The Day
Market Fresh Seasonal Salad with Chef's Choice of Dressing
Pasta Salad
House Made Egg Salad, Zesty Tuna Salad
Sliced Breast of Turkey, Roast Beef and Honey Baked Ham
Sliced Tomatoes, Lettuce, Onions and Pickles
Assorted Sliced Cheese
Mayonnaise, Mustard
Ciabatta & Artisan Style Sliced Breads
Dessert Selection of the Day
Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Iced Tea

ISLAND GETAWAY 39

Romaine Lettuce, Herbed Buttered Croutons, Mango Caesar Dressing, Parmesan Cheese
Jamaican Jerk Chicken Breast Topped with a Bermuda Onion Marmalade
Escabeche Pork Topped with Sweet and Sour Peppers
Chef's Selection of Appropriate Starch
Fresh Seasonal Vegetables
Warm Rolls with Butter
Tropical Dessert Table
Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Iced Tea

SOUTHWEST PICNIC 39

Tortilla Soup, Sour Cream and Lime
Green Chile Corn Bread
Southwestern Caesar Salad with Roasted Corn
Black Beans and Garlic Chipotle Chili Dressing
Cilantro Mango Salad
Oven Roasted Mahi-Mahi, Firry Tomato Salsa
Ancho BBQ Lime Beef Tips
Mac 'n Cheese, Chilies and Three Cheeses
Chef's Spanish Inspired Desserts
Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Iced Tea

TASTE OF ITALY 33

Italian Vegetable Soup
Fresh Tossed Greens, Red Onions, Tomatoes, Basil, Mozzarella, Tangy Italian Dressing
Beef and Mozzarella Lasagna
Crusty Garlic Rolls
Panna Cotta Dessert
Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Iced Tea

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NORTHERN PICNIC 34

Fresh Baked Cornbread Muffins
Pasta Salad, Potato Salad
Country Fried Chicken
Pulled Pork BBQ
Oven Baked Macaroni and Cheese
Corn on the Cob
Baked Beans
Fruit Cobbler
Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Iced Tea

ITALIAN FEAST 36

Antipasto Display
Grilled Vegetable Display
Sliced Beefsteak Tomato and Buffalo Mozzarella Salad
Caper Brown Butter Salmon
Basil and Garlic Chicken
Puttanesca Penne Pasta
Roasted Italian Vegetables
Floridian Panna Cotta
Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Iced Tea

MEDITERRANEAN 35

Salad of Cucumbers, Tomatoes, Lemon and Olive Oil
Hummus with Pita Chips
Marinated Mediterranean Olives and Cheese
Grilled Flank Steak Served with Orange and Cilantro
Chicken Brochette with Mediterranean Couscous
Penne Tossed in Herb Cream Sauce with Roasted Tomatoes and Lemon
European Inspired Desserts
Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Iced Tea

CHINATOWN 34

Sweet & Sour Soup
Oriental Salad with Ginger Peanut Dressing
Spring Rolls with Sesame Dressing
Sweet and Sour Chicken
Crispy Spicy Beef
Vegetable Fried Rice
Chef's Selections Desserts
Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Iced Tea

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BUFFET LUNCHESES

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POOLSIDE FROM THE GRILL 34

All Poolside Items will include Assorted Sliced Bread,
Trio Sliced Cheeses, Chips and Pickles

Fresh Seasonal Salad/ Choice of 2 Dressings

Chef Inspired Pasta Salad and Potato Salad

Classic Island Jerk Chicken

Grilled Hot Dogs

Caribbean Marinated Mahi-Mahi

Seasoned Beef Burgers

Freshly Brewed Regular and Decaffeinated Gourmet Coffee

Iced Tea

GRAB & GO BOX LUNCH

All Box Lunches Are Served with Whole Fruit,
Individual Bag Chips, Pickle, Bottle of Water, and Freshly Baked Cookies.

Club Sandwich (Roast Turkey, Bacon, Lettuce, Tomato)
on Croissant **\$26 per person**

Thai Chicken, Veggie Wrap in Cilantro Lime Tortilla
\$28 per person

Roast Beef and Grilled Onions on French Baguette
\$29 per person

Honey Ham and Swiss Cheese on Artisan Ciabatta
\$28 per person

Assorted Sodas additional **\$3.50 each**

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HORS D' OEUVRES SELECTION

COLD HORS D' OEUVRES

The following selections are priced per piece

- Smoked Salmon, Dill, Olive Oil Bread Points **\$4**
- Peanut Miso Tuna Spoons **\$6**
- Chipotle Roasted Shrimp, Pic De Gallo, Polenta Crouton **\$6**
- Watermelon & Gorgonzola Skewers **\$5**
- Buffalo Mozzarella, Tomato, Balsamic Syrup Bites **\$4**
- Pulled Chicken, Southwestern Lime on Crispy Tortilla **\$6**
- Cold Duck Confit, Pickled Fennel and Apple Slaw **\$6**

HOT HORS D' OEUVRES

The following selections are priced per piece

- Smoked Crispy Cheese Sticks with Tomato Cumin Dip **\$4.00**
- Soy Caramel Beef Tataki **\$6.00**
- Mini Crab Cakes Coconut Lime Tartar Sauce **\$6.00**
- Plump White Sea Scallops Wrapped in Lean Smoked Bacon **\$6.00**
- Large Coconut Battered Shrimp with a Sweet Coconut Glaze **\$6.00**
- Spicy Buffalo Wings with Chopped Celery Bleu Cheese Dressing **\$5.00**
- Chipotle BBQ Meatballs **\$4.00**
- Escabeche Chicken Skewers **\$5.00**
- Crispy Breaded Mushroom Caps stuffed with Boursin Cheese **\$4.00**

DISPLAYS & MONTAGES

- Cheese Montage **\$10.00 per person**
Artisan & International Cheeses, Toasted Baguettes and Assorted Crackers
- Vegetable Crudite Display **\$10.00 per person**
Served with Creamy Ranch Dipping Sauces
- Vegetable Crudite Shooters **\$10.00 per person**
Served with Creamy Ranch Dipping Sauces
- Tropical Fruit Display **\$10.00 per person**
Fresh Seasonal Fruit and Berries
- Smoked Salmon **\$385.00 each**
With Traditional Condiments and Cocktail Rye
*Serves 50 Guests

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ACTION STATIONS

PASTA STATION

12

Penne Pasta, Three Cheese Tortellini, Infused Olive Oil, Pesto, Parmesan Cream Sauce, Marinara Sauce, diced Tomatoes, Garlic, Basil, Peppers, Onions, Primavera Vegetables, Parmesan Cheese, and fresh Mozzarella
Served with Garlic Bread and Breadsticks
Add grilled shrimp | \$6.00 per person additional
Add grilled chicken | \$5.00 per person additional
Add meatballs | \$4.00 per person additional

FAJITA STATION

17

Sliced and Marinated Beef and Chicken served with Warm Flour Tortillas, Shredded Lettuce, Grated Cheddar and Jack Cheese, Diced Tomatoes, Refried Beans, Sour Cream & Salsa

CARVING STATIONS

Based on 2 Hours of Service
30 Guest Minimum – Add \$3.00 per person for groups under 30
\$100.00 Per Chef Attendant

SLOW ROASTED PRIME RIB 375

Serves 30 ppl
Red Wine Au Jus

THYME/ROSEMARY STRIP LOIN 395

Serves 30 ppl
Horseradish Crème

ROASTED BEEF TENDERLOIN 395

Serves 30 ppl
Chimichurri Sauce

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PLATED DINNER

All Entrees Include

Fresh Baked Artisan Rolls with Butter
Seasonal Garnished Salad

Main Course

Select one of the Entrees listed below to be served with
Chef's Selection of Starch and Vegetable

Walnut Miso Sea Bass	51
Ginger-Lime Buerre Blanc	
Indian Salmon	41
Chickpea Coconut Curry	
14oz. Ribeye	46
Cabernet & Pearl Onion Demi	
8oz. Filet Mignon	52
Bourbon Brown Sauce	
Caribbean Jerk Chicken	40
Sweet Mango Chutney	
Grilled Salmon	40
Escabeche Sweet & Sour Peppers and Onions	
Roasted Pork Loin	41
Granny Smith Apple Butter	
Filet and Crab Duo	65
Coffee Sauce, Coconut Fruit Salsa	

Dessert Options

Choice of 1 of the Following

Cooked Caramel Mousse with Mango Drizzle
Chocolate Coulant with Macerated Berries
Bananas Foster Over Buttery Vanilla Pound Cake
Sweet Bread Pudding with Tahitian Vanilla Crème Anglaise
Espresso Panna Cotta with Chocolate Biscotti
Carrot Cake with Carrot Meringue Candied Pineapple

Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Iced Tea

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DINNER BUFFET

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All Entrees Include

Fresh Baked Artisan Rolls with Butter

Choice of 2 of the Following:

Farm Greens Salad with Choice of Dressing
Italian Pasta Salad, Chef's Country Bacon Potato Salad
Classic Caesar Salad, Strawberry Summer Salad with
Choice of Dressing
Three Bean Salad, House Made Tropical Fruit Salad

Choice of 2 of the Following:

Jamaican Jerk Chicken Breast Topped with Mango Chutney
Pommery Mustard and Honey Roasted Pork Loin with Wine
Glazed Apples
Lemon & Herb Rubbed Salmon with a Summer Tomato and
Leek Ragout
Chablis Chicken with an Artichoke Cream
Penne Pasta Tossed in a Rose Cream Sauce
Toasted Sesame Beef Stir Fry with Sweet & Spicy Orange
Sauce

Choice of 1 of the Following:

Wild Rice Blend
Dauphinoise Potatoes
Whipped Garlic Mashed Potatoes
Rosemary Roasted Red Bliss Potatoes
Rice & Beans
Israeli Couscous

Choice of 2 of the Following:

Chef's Seasonal Vegetable Selection
Zucchini & Squash
Honey-Dill Carrots
Steamed Broccoli
Tropical Corn O'Brien

Choice of 2 of the Following:

Sliced Fresh Fruit
Chef Sliced Cake Creation
Tropical and Savory Mousse
Variety Sliced Pies
Berry Cobbler

Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Iced Tea

\$49 Per Person

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BANQUET BEVERAGE PRICING

Hosted Bar prices are subject to 23% Service Charge and 6% Sales Tax. Cash Bar prices are inclusive of service charge and tax.

A bartender fee of \$100.00 + tax per bartender, for up to 2 hours will be charged for each bar and \$25 + tax per bartender will be charged for each hour thereafter. We require 1 bartender per 75 guests. A Cashier is required for all cash bars. Cashier fee is \$50 + tax per hour for up to 2 hours and \$25.00 + tax per hour for each additional hour.

HOSTED BY THE HOUR

Selection, Per Person

	First Hour	Each Additional Hour
Beer and Wine	\$14	\$7
Call Brands	\$16	\$8
Premium Brands	\$18	\$9
Executive Level	\$20	\$10

Bartender Fee @ \$100.00 per bar (1 per 75 guests)

All Hosted Bars include Bourbon, Vodka, Gin, Scotch, Tequila, Rum, Wine, Imported and Domestic Beer, Non Alcoholic Beers, Soft Drinks and Bottled Water.

Beer and Wine Bar includes House Wine, Imported and Domestic Beer, Non Alcoholic Beers, Soft Drinks and Bottled Water.

PUNCHES, Per Gallon

Fruit Punch (Non-Alcoholic)	\$ 65
Sangrias	\$100
Champagne Mimosa	\$110
Bloody Mary	\$110

MOJITO STATION

An attendant pouring Flavored Mojitos of Strawberry, Mango and Classic.

Attendant Fee-\$100

Specialty Rum-\$130 per bottle
Minimum of 30 guests required

	Call	Premium	Executive
BOURBON	Jim Beam	Jack Daniels	Knob Creek
VODKA	Smirnoff	Absolute	Grey Goose
GIN	Beefeater	Tanqueray	Sapphire
SCOTCH	J & B	Dewar's	Johnnie Black
TEQUILA	Sauza	Cuervo Gold	1800 Reposado
RUM	Castillo	Bacardi Superior	Captain Morgan
BLEND	Canadian Club	Canadian Club	Crown Royal
WINE	House Brand	Hawks Crest	KJ Selection

HOSTED and CASH BARS

Selection, per drink

	Hosted Bar	Cash Bar*
Call Brands	\$7.00	\$8.00
Prem. Brands	\$8.00	\$9.00
Executive Level	\$9.00	\$10.00
Domestic Beer	\$4.50	\$5.00
Imported Beer	\$5.00	\$6.00
House Wines	\$8.00	\$9.00
Cordials	\$9.00	\$10.00
Bottled Waters	\$3.00	\$4.00
NA Beer	\$5.00	\$6.00
Soft Drinks	\$3.00	\$4.00
Frozen Drinks	\$10.00	\$12.00

*Cash Bar Prices Include Tax and Service Charge.

Bartender Fee @\$100.00 per bar (1 per 75 guests)

CHAMPAGNE TOAST

\$4.50 per pers

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BANQUET WINE LIST

Sparkling

J ROGET BRUT , California – <i>Aromas of apple and pear are balanced with a bouquet of toasty yeast notes and floral nuances</i>	30
MUMM NAPA ROSE , Napa California – <i>Vivid aromas of black cherries, red berries and citrus introduce soft red fruit flavors</i>	60
PERRIER JOUET BRUT , France - <i>Notes of vanilla and butter, cherry plum and honeysuckle with lingering notes of white peaches and green pears</i>	94
VEUVE CLICQUOT BRUT , France – <i>Initial notes of fruit followed by discreet aromas of brioche and vanilla</i>	96
RUINART ROSE , France – <i>Intense, fruity and aromatic, fresh and subtle followed by a splash of flowers and spicy notes</i>	150
DOM PÉRIGNON , France – <i>Aromas of almond and powdered cocoa develop into white fruit with hints of dried flowers</i>	250

Riesling

CARMEL ROAD , California	34
<i>Notes of apricots, papayas and limes with hints of white flowers that are brightened with mouth tingling acidity</i>	
BLUE NUN , Germany	48
<i>A kaleidoscope of sweet, sun kissed fruit with an array of glazed grapefruit, tangerine and stone fruit flavors meld a sheen of crushed minerals</i>	
PENFOLDS BIN51 , Australia	78
<i>Aromatics including jasmine, jonquil, dandelions, Tahitian limes and Thai dressings with flavors of citrus, cucumber, lemon curd and panna cotta</i>	

Pinot Grigio

TUNNEL OF ELMS , California	28
<i>Hints of green apple, citrus, white peach and floral blossom leaving a refreshing and revitalizing finish</i>	
BENVOLIO , Italy	35
<i>Vibrant on the palate with crisp acidity that acts as a counterpoint to the peach, almond and light floral notes</i>	
ELIZABETH CHAMBERS , Willamette Valley Oregon	58
<i>Aromatic, immaculate and showing crystalline clarity which brings refreshing minerality and a perfect balance of apple and pear fruit flavors</i>	

Sauvignon Blanc

MURPHY-GOODE 'THE FUME' , California	36
<i>Flavors of white peach and honeydew with floral notes and a touch of smoky oak</i>	
CLOUDY BAY , New Zealand	58
<i>Abundance of passion fruit, lime, grapefruit with just the right amount of grassiness</i>	
CAKEBREAD , Napa California	75
<i>Aromas of white grapefruit, gooseberry, lime and kiwi transfer to flavors of guava, melon, green apple and mineral with fresh fruit</i>	

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BANQUET WINE LIST

Chardonnay

TUNNEL OF ELMS , California	28
<i>Notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice and a taste of honey</i>	
KENDALL-JACKSON , California	45
<i>Tropical flavors of pineapple, mango and papaya intertwined with aromas of vanilla and honey ending with toasted oak and butter finish</i>	
TERRAZAS RESERVA , Uco Valley Argentina	52
<i>Fruity character of peach, pear and pineapple with aromas of white roses and brioche together with subtle notes of hazelnut and vanilla</i>	
LOUIS LATOUR POUILLY-FUISSÉ , France	65
<i>Fresh and fruity with a crisp, mineral character, intense texture while balanced, ripe, taut and crisp yielding a generous aftertaste</i>	
STAGS LEAP , Napa California	74
<i>Aromas of stone fruit and fresh peaches with tastes of nectarines mingling with pineapple, mandarin orange and other citrus fruits</i>	
NEWTON UNFILTERED , Napa California	88
<i>Fantastic bouquet of citrus and melon with hints of lavender and smoke that opens up the palate to notes of marmalade, caramel and honeysuckle</i>	
CAKEBREAD , Napa California	90
<i>Delightfully fragrant, slightly yeasty aromas of ripe pear, apple and guava fruit with hints of honeysuckle, mineral and toasted oak</i>	
NICKEL & NICKEL TRUCHARD , Napa California	95
<i>Aromas of tropical fruits and vanilla followed by pineapple, peach and fig notes with the spice and toast from the French oak</i>	
FAR NIENTE , Napa California	118
<i>Lively aromas of lemon and lime citrus zest, honeydew, wet stone and honeysuckle blossom with long citrus and mineral flavors with oak notes</i>	
DOMAINE BERNARD MOREAU CHASSAGNE- MONTRACHET , France	139
<i>Delicate orange flower aromas liberate a tight framework that opens up to a wide triangle of apricots and figs that is both pure and clean</i>	

Alternative Reds

MICHAEL DAVID INKBLOT (Cabernet Franc), Lodi California	79
<i>High tannin levels, raspberry aromas and dark color which is full of jammy red fruit and leather notes with a long finish</i>	
BARTON & GUESTIER CHATEAUNAF-DU-PAPE (Grenache/Syrah), France	98
<i>Cherry and plum fruit mingle with earth, leather and mocha with an aroma dominated by cigar boxes and cherry stone with a long spicy finish</i>	
CHATEAU MARGAUX 1995 PREMIER GRAND CRU CLASSE , Margaux France	1,675
<i>Dusty nose with extra rich creamy tones, spicy cinnamon and cedar wood details, leathery, dark red fruits, mushrooms while also fresh and alive</i>	

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DoubleTree Resort by Hilton Hollywood Beach
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BANQUET WINE LIST

Pinot Noir

MEIOMI, California 47

Exciting interplay of berry, oak, earth and spice notes, with subtle edges to the blueberry, raspberry, mocha and fresh-turned earth flavors

DOMAINE SAINT NICOLAS, France 49

Aromas of strawberry and raspberry enhanced by spicy notes and a scrumptious, juicy red fruit lingering finish

LA CREMA, Monterey California 50

Vibrant red cherry, spice and coffee aromas that lead to rich, brambly fruit flavors with a soft and supple mouthfeel

ARGYLE, Willamette Oregon 65

Complex aromas of black cherry, dried herbs, floral and spicy earth with a silky mouthfeel, flavors of blackberry, bergamot, anise and cedar

BELL GLOS LAS ALTURAS, California 98

Intriguing aromas of sun warmed blackberries and ripe plums with hints of black licorice and undertones of vanilla and cedar oak

Zinfandel

MICHAEL DAVID 7 DEADLY ZINS, Lodi California 43

Full and rich with more texture and deeper fruit revealing hints of tapenade, new saddle leather, black cherries and black currants

SALDO BY PRISONER, Lodi California 78

Bold aromas of black licorice, black pepper, cherry and baking spice with a palate of mouthwatering, smooth chocolate with velvety tannins

Merlot

TUNNEL OF ELMS, California 28

Soft and elegant with deep flavors of rich cherries and jammy blackberries followed by hints of vanilla and spice

ROMBAUER, Napa California 64

Aromas of fresh, ripe blueberries, blackberries and boysenberry intertwined with notes of cedar, vanilla and pie crust

CAKEBREAD, Napa California 112

Heady aromas of black cherry compote, nutmeg, roasting coffee and violets with a palate of berries, coffee and a hint of dark chocolate

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BANQUET WINE LIST

Malbec

TINTO NEGRO, Uco Valley Argentina 35

Intense floral aromatics, dark fruit flavors of blueberries and black raspberries, a rich texture and a bright, fresh finish

TERRAZAS RESERVA, Argentina 46

Floral and fruity notes with the presence of violets, ripe black cherry and plum aromas reveal a toasty and spicy character of pepper and chocolate

LUIGI BOSCA, Argentina 58

Aromas of red fruits and flowers, sweet spices and coffee beans expressed together with toasty wild notes reminiscent of jarilla

TERRAZAS PARCEL LOS CEREZOS, Argentina 178

Combination of aromatic herbs of the pre-Andes as jarilla with meaty, earthy and mineral notes enhancing the generous ripe fruits

Rose

CHATEAU D'ESCLANS WHISPERING ANGEL (Grenache/Vermentino/Cinsault), France 47

Nutty, waxy and weighty with an attack of strawberries and raspberries holding strong through layers of flavor to a nutty core

SCALABRONE MARCHESI ANTINORI (Cabernet/Merlot/Syrah), France 54

Rich and intense aromas of aromatic herbs, raspberries and cherries with bold fruity flavors while maintaining excellent balance

CHATEAU D'ESCLANS ROCK ANGEL (Grenache/Vermentino), France 68

A peach citrus-tinged fruit flavor with added earthy, sandy characteristics finishing with a little bit of smokiness and chewiness

CHATEAU MINUTY 281 (Grenache/Syrah/Cinsault), France 110

A complex and intense nose with the fineness of white fruit aromas is revealed by iodine notes yielding a unique character.

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BANQUET WINE LIST

Cabernet Sauvignon

TUNNEL OF ELMS , California	28
<i>Rich and flavorful displaying hints of ripe raspberry with a velvety smooth finish</i>	
SILVER PALM , California	43
<i>Aromas of blackberry and cassis with flavors of black cherry, spice and oak with round tannins and a soft lingering finish</i>	
PENFOLDS MAX'S , Australia	55
<i>Aromas of red currants, cranberries and dried Italian herbs followed by the taste of red, blue and black fruits melded with spiced cinnamon</i>	
RODNEY STRONG , Alexander Valley California	59
<i>Lush, dark berries and ripe plums dominate with hints of cassis and cocoa in the background while evident tannins give a strong backbone</i>	
BERINGER , Knights Valley California	60
<i>Aromas of black plum, cherry and enticing spices yielding flavors of black cherry, berry and plum with undertones of cassis, licorice and tobacco</i>	
SYMMETRY , Alexander Valley California	79
<i>Bouquets of blackberries, currants, cassis and crushed lavender with silky layers of black fruit, dark chocolate covered espresso beans and spices</i>	
NEWTON UNFILTERED , Napa California	88
<i>Aromas of Dutch cocoa, mulberry, vanillin oak and herb infused tapenade lead to a rich, full and plush palate with the addition of mocha and cassis</i>	
MOUNT VEEDER , Mt. Veeder California	94
<i>Black and red berry characters with hints of herb, Asian spice, espresso and toast combine with floral notes, weight and a smooth finish</i>	
FREEMARK ABBEY , Napa California	99
<i>Aromas of dark cherry, ripe Santa Rosa plum and black currant are integrated with the spicy sweetness of oak, cedar, cinnamon and clove</i>	
STAGS LEAP ARTEMIS , Napa California	115
<i>Laced with sweet red berries, plums, flowers, mint and cloves with flavors of milk chocolate, toasty oak and a hint of wintergreen</i>	
CAYMUS , Napa California	148
<i>Powerful aromas of sweet ripe cabernet grapes that brood to expansive textural sensations of finely grained cacao tannins</i>	
CHARLES KRUG VINTAGE SELECTION , Napa California	158
<i>Fine aromas of coffee bean and blueberries lead to flavors of baked berry, caramel and vanilla resulting in a full and supple body</i>	
NICKEL & NICKEL QUICKSILVER , Napa California	169
<i>Aromas of cherry and cedar with flavors of cherry and raspberry fruits combined with a dusty, earthy quality that has notes of chocolate and spice</i>	
DUCKHORN , Rutherford Napa California	174
<i>Rich flavors of fig jam, blackberry, black raspberry and fresh-baked pie crust all framed by flinty minerality and hints of cracked pepper and chocolate</i>	
SILVER OAK , Napa California	215
<i>Complex nose of cassis jam, mocha, violets and nutmeg with a palate of delectable berry-laden entry and a rich, mouth-coating mid-palate</i>	
CAYMUS SPECIAL SELECTION , Napa California	248
<i>A dark fruit nose of blackberry, currant, anise and crème de cassis opens up to reveal an earthiness, with brown spice, cigar box and ripe dark fruits</i>	
OPUS ONE , Napa California	274
<i>Aromas of fresh blackberry rose petals and chocolate offering flavors of dark fruit highlighted by well integrated acidity with velvety tannins</i>	

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BANQUET WINE LIST

- JOSEPH PHELPS INSIGNIA**, Napa California 298
Aromatics of dark fruit, cardamom, tobacco, Herbs de Provence and graphite with bright red cherry, blackberry and espresso on the palate
- DOMINUS**, Napa California 299
Cardamom and forest floor aromas with deep blue fruit, silky tannins in focused layers with a beautiful, long finish
- CASK 23 BY STAG'S LEAP**, Napa California 348
Complex fruit aromas along with notes of brown sugar, black tea and violet with tannins and texture on a line between elegance and power

Shiraz & Syrah

- PENFOLDS BIN 28**, Barossa Australia 67
A mélange of fruits explode on the nose; bright red berries, spiced plums and chocolate coupled with subtle hints of fresh flowers and cedary oak
- PENFOLDS ST. HENRI**, Barossa Australia 158
Smokey fragrance with hints of pepper and spice, juicy opulent dark red berry fruit with notes of game, licorice and bittersweet chocolate
- PENFOLDS GRANGE 2012**, Barossa Australia 995
Aromas of enticing barrel ferment formics and balsamics, spiced with soy, tomato puree, black olive and licorice. Next comes exotics of tiramisu, mascarpone, zabaglione repleted with freshly roasted hazelnut and ground coffee beans

Dessert Wines & Ports

2oz Glass

- DOLCE BY FAR NIENTE**, Napa California –Aromas of apricot, poached pear and orange rind dominate the more subtle clove and mineral notes 20
- SANDEMAN 10 YEAR**, Portugal – Creamy flavors of hazelnut, Christmas pudding and ripe cherry with cocoa powder notes 15
- PENFOLDS 20 YEAR**, Australia – Rich and vibrant displaying ripe, spicy fruit, toffee and walnuts framed by smoky oak 20
- RAMOS PINTO 30 YEAR**, Portugal – Intense, crisp flavors of salted almond, dried apricot and pear tart leading to toffee and chocolate 30
- GRAHAMS 40 YEAR**, Portugal – A gamete of flavors ranging from delicate fruit and raisings to burnt toffee, chocolate and late harvest walnuts 40

Customized wine selections available on request

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**DoubleTree Resort by Hilton Hollywood Beach
Catering Department General Information**

AUDIO VISUAL EQUIPMENT

Should you require AV equipment; same can be arranged with the Catering Sales Manager. Cancellation of AV equipment must be received no later than 48 hours in advance to avoid charges. All audiovisual charges are daily and subject to 22% service charge and 6% sales tax. Use of audiovisual not provided by the hotel will result in a charge of 22% of our list price.

BEVERAGE SERVICE

If alcoholic beverages are to be served on the Resort premises (or elsewhere under the Resort's alcoholic beverage license) Resort will require that beverages be dispensed only by Resort servers and bartenders. The Resort's alcoholic beverage license requires the Resort to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the Resort's judgment, appears intoxicated. DoubleTree Resort by Hilton Hollywood Beach as a license is responsible for the administration of sales and service of all alcoholic beverages in accordance with the Florida State Legislative Commission's regulation. It is a Florida State Law, therefore, that the Resort must supply all alcoholic beverages.

BILLING

Unless direct bill privileges are established, payment in full will be due 72 hours prior to the event. Fifty percent (50%) of the estimated charges are due 60 days prior to the event or immediately if contract is signed within the 60 days.

CANCELLATION

In the event of cancellation, 90 days prior or more the penalty will be equivalent to 50% of the catering minimum. 89 days prior to the event or less, 100% of the catering minimum will be due.

ELECTRICAL CHARGES

Special electrical needs can be arranged through our Engineering Department. Charges will be based on the materials, labor involved and power drain. Special electrical requirements must be specified at least three (3) business days prior to your function.

DECORATIONS

Fresh floral arrangements and special theme decorations may be ordered through the Catering Department. Decorations may not be affixed in any way to the wall, doors, ceilings or floors. Your Catering Sales Manager must approve any and all decorations to be used in conjunction with your function. Your Catering Sales Manager must be notified and proper insurance obtained for all outside vendors used for your function.

FOOD

All food items must be supplied and prepared by the Resort. Menu prices cannot be confirmed more than sixty (60) days prior to the function due to the daily fluctuations of market prices. The Resort reserves the right to make reasonable substitutions on the menu to meet increased market prices or commodity shortages. Resort policy does not allow any removal of food and beverage off premises during or at the conclusion of a catering function.

FUNCTION ROOMS

Function rooms are held only between the hours indicated on your confirmation. The Resort assigns function rooms based on the guaranteed number of attendees. Final confirmation of rooms can be made at the time the guarantee is given. All rooms are subject to change. Any group that requires a room setup that deviates from the agreed upon event order will be charged a \$200.00 re-setup fee.

GUARANTEES

It is a requirement that the Catering Office be notified of the exact number of attendees by 9:00am, three (3) business days prior to the event. This minimum number of guests will be considered a guarantee, and cannot be lowered for any reason. If the menu includes choice of entrée, the guarantee is due five (5) business days prior to the event. You will be charged for the guarantee number, even if fewer guests attend. An increase in the guaranteed attendance will be accepted up to forty-eight (48) hours before function (72 hours on weekends). An increase of more than 5% above the guaranteed attendance within 48 hours of the event will result a 15% price increase for the additional guests. The Resort will set up to five percent (5%) over the final guarantee figure; however, food is prepared for the guarantee only. If the Catering office receives no guarantee by the deadline time, we will then consider your last indication of number of attendees as the guarantee.

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BUFFETS and ACTION STATIONS

Additional carvers, station attendants, food and cocktail servers are available at a \$100.00 fee. For your bars, a \$100.00 + tax bartender fee will apply for up to 2 hours and \$25.00 + tax for each additional hour, per bar. A cashier is required for cash bars and is \$50.00 + tax per cashier for up to 2 hours and \$25.00 + tax per hour for each additional hour. No buffet selections are offered for attendance less than 20, unless expressly indicated. The hotel reserves the right to substitute food items on buffets that reflect these lower attendance figures.

LOST and FOUND

The Housekeeping Department administrates the Lost and Found. The Resort cannot be held responsible for damage or loss of any articles or merchandise left in the Resort prior to, during or following your banquet or meeting. Security arrangements should be made for all merchandise or articles set up prior to the planned event or left unattended for any time.

SECURITY

The Resort shall not assume responsibility for the damage or loss of any merchandise left in the Resort prior to following or during the function. Arrangements may be made for security of exhibits, merchandise or articles set up for display prior to the planned event.

SERVICE CHARGE and SALES TAX

A customary service charge and applicable state sales tax (currently 22% and 6%, respectively) will be added to all food and beverage charges. Florida law states that the service charge is subject to sales tax.

SIGNAGE

All signage must be professionally made and approved in advance by the Catering Sales Manager assigned to your account. The hotel reserves the right to reposition and/or remove signs at its sole discretion.

PACKAGE HANDLING

Due to limited storage, the Resort will not accept packages more than three (3) business days, prior to the start of a function. Our receiving department is on the ground level and **THERE IS NO LOADING DOCK AT THE HOTEL.** Special arrangements must be made for all palletized shipments. The Resort will accept no package weighing more than fifty (50) pounds. A \$6.00 per box labor charge for packages weighing 50 pounds or less will be assessed for unloading vehicles and moving items to storage areas. A \$10.00 per box labor charge for packages weighing between 51 – 100 pounds will be assessed. The hotel reserves the right to refuse any shipment. The Catering Department can recommend warehousing companies for large shipments. Packages should be addressed as follows:

DoubleTree Resort by Hilton Hollywood
Beach
4000 South Ocean Drive.
Hollywood FL 33019
Attn: Person Claiming Box
Attn: Name of Event
Date of Event
Box 1 of 1 (1 of 2, etc.)

At the conclusion of your event, we will be glad to help you ship your boxes. We will pick up, store and send any sealed and labeled box, using the vendor of your choice, for a nominal fee. Please refer to the price list for current prices.