



Hilton

AT RESORTS WORLD BIMINI

POLICIES and PROCEDURES

SERVICE CHARGE AND TAX

A 20% Gratuity and 10% VAT tax will be added to all food and beverage selections.

GUARANTEES

An anticipated attendance number is indicated on all Banquet Event Orders. The Hotel requires an update of this number five (5) business days prior to each specific function. In the event that this update is not received as scheduled, the anticipated attendance number will be used as the guarantee. All food and beverage events are billed at the guaranteed attendance number or the actual number of guests served, whichever is greater. Due to food production schedules, final guarantees may not be reduced.

OVERSET

The Hotel will prepare a 2% overset for all food and beverage events. Over setting the event ensures that the Hotel will have the food on hand should there be an increase in attendance at the time of the event. It is not advisable to factor this overset when submitting guarantees on plated events.

DURATION OF MEALS

Our Buffets and Food Stations are all priced as per the below maximum meal duration:

Dinner Buffet - 2 Hours

- Reception Stations added to a Dinner Buffet - 2 Hours
- Reception Stations (No Dinner) - 1 Hour

Should you require additional time for your food presentation this can be arranged. Please speak with your Convention Services Manager for a personalized proposal and pricing.

SPECIAL MENUS

Hilton at Resorts World Bimini is proud to accommodate any special dietary meal requests. Please note certain requests will incur additional fees depending on market prices.

ADDITIONAL FEES

Chef Attendants are provided at a charge of \$150.00 per Chef, per event. A minimum of (1) Bartender is required for every 50 guests. Bartenders are provided at a charge of \$150.00 per event based upon three (3) hours of service. Each additional hour incurs a charge of \$50.00 All Buffet Menus require a minimum of 20 guests unless otherwise specified.

RE-PLATING

To ensure food quality and presentation, Hilton at Resorts World Bimini does not offer re-plating of food items under any circumstances.

OUTSIDE F&B

No Outside Food and Beverage will be allowed into Hotel premises due to liability and licensing restrictions.

OUTDOOR EVENTS

The Hotel reserves the right to make the final decision to use indoor facilities in the event of inclement weather. We will do everything possible to advise you of any potential move. This decision must be made no less than four (4) hours prior to the scheduled start time of the event. Delaying this final decision may result in additional labor fees and a late start for your event.

EVENT MATERIALS

The Hotel will not be held responsible for the damage or loss of any merchandise or meeting materials brought into the hotel or for any items left unattended. event collateral or documents that are left after the close of the event will be retained for five (5) days. If not claimed, they will be securely disposed of.

SIGNAGE AND LITERATURE

No signage of any kind is permitted in the Hotel's Lobby. Signage is only permitted on the Ballroom Level. The Hotel has a reader board screen outside each event room so that your event schedule may be publicized. The Hotel reserves the right to remove any signage which is deemed to be inappropriate.

To ensure the comfort of our Hotel Guests and ambiance of our facilities, registration tables, hospitality desks or information desks are not permitted in the Hotel's Lobby or Motor Lobby.

OUTSIDE VENDORS

The Hotel will permit outside vendors offering services not provided by the Hotel or our in-house audio/visual partner. Please obtain approval from your Convention Services Manager prior to contracting these services. Liability Insurance and a work permit is required before any outside vendor is permitted to enter the Hotel facilities. It is expected that these individual conducts themselves as professionals and work effectively with our team. It is also expected that all individuals be appropriately attired if they are working in any front of the house areas. Vendors must use Hotel employee restrooms and are not permitted access to the Employee Dining Room. Load in or unload through the Hotel's main entrance is strictly prohibited. Any vendor who does not abide by Hilton at Resorts World Bimini's policies and procedures will be asked to leave the premises.

Our Packages

I Do

\$170.00++

To Include:

- ♥ Selection of Four Hors d'oeuvres:
Two Hot and Two Cold
- ♥ Plated Dinner
- ♥ Wedding Cake
- ♥ Four Hour Call Open Bar
- ♥ Champagne Toast
- ♥ Chiavari Chairs with White Cushion

Yes

\$195.00++

To Include:

- ♥ Selection of Six Hors d'oeuvres:
Three Hot and Three Cold
- ♥ Plated Dinner
- ♥ Wedding Cake
- ♥ Five Hour Call Open Bar
- ♥ Champagne Toast
- ♥ Chiavari Chairs with White Cushion

Happily Ever After

\$220.00++

To include:

- ♥ Selection of Six Hors d'oeuvres: Three
Hot and Three Cold
- ♥ Plated Dinner
- ♥ Wedding Cake
- ♥ Five Hour Premium Open Bar
- ♥ Champagne Toast
- ♥ Choice of Charger: Teal, Clear/Silver,
or Gold
- ♥ Mr. & Mrs. Sign
- ♥ Sweetheart Table with Bride & Groom
Chairs
- ♥ Chiavari Chairs with White Cushion
- ♥ Three-Tiered Cylinder & Flameless
Candle Centerpieces



Yes

Yes - Reception Hors d'oeuvres

Chilled Selections

(Select Two)

- ♥ Asparagus Devil Eggs
White Truffle Oil, Feta Snow
- ♥ Smoked Salmon Roulade
Salmon Caviar Crème Fraiche and Crunchy Capers
- ♥ Heirloom Tomato Chutney
Smoked Gouda Confit on Grilled Polenta Squares
- ♥ Glass Noodle and Chicken Summer Roll
Peanut Sauce
- ♥ Goat Cheese and Fig Crostini
Baby Arugula Salad, Caramelized Onion Jam
- ♥ Tomato and Basil Bruschetta Shaved Parmesan, Balsamic
- ♥ Sweet Melon and Prosciutto Kebobs, Baby Greens
- ♥ Pan Seared Beef Tenderloin
Roasted Pineapple Chutney, Spicy Guacamole on Crunchy Ciabatta
- ♥ Tostones, Mango Salad
Cilantro Chimichuri
- ♥ Bimini Conch Salad
Sweet Peppers, Citrus and Cucumber
- ♥ Ahi Tuna Tartar
Crispy Wan Ton, Ginger Soy Dressing
- ♥ Salmon Tataki, Crispy Rice Cake
Wakame Salad and Miso Dressing

Hot Selections

(Select Two)

- ♥ Forest Mushroom Arancini
Herb Marinara Sauce
- ♥ Crispy Cheese Ravioli
Smoked Salmon and Caviar Hollandaise
- ♥ Farmers Market Vegetable Spring Rolls
Plum Sauce
- ♥ Mini Black Angus Bacon Cheese Slider
- ♥ Crisp Chicken Biscuit, Honey Glaze
- ♥ Mini Pulled BBQ Pork Burger Slider Tangy Red Coleslaw
- ♥ Coconut Crusted Shrimp
Sweet Chili Sauce
- ♥ Potato Latkes
Chives Crème fraiche
- ♥ Mini Pepperoni Pizza Bites
- ♥ Curry Marinated Chicken Satay
Mango Chutney
- ♥ Bahamian Conch Fritters
Goat Pepper Dipping Sauce
- ♥ Tarragon Crab Cakes
Cilantro Remoulade, Sun-Dried Tomato Salsa
- ♥ Grilled Beef Satay
Spicy Peanut Dipping Sauce

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Yes - Salads

(Select One)

- ♥ Caprese Salad, Sweet Basil Pesto Dressing
Heirloom Tomatoes, Fresh Mozzarella, Micro Greens
- ♥ Kale and Romaine Salad
Toasted herb & Garlic Baguette, Shaved Parmesan
- ♥ Roasted Red and Yellow Beetroot Salad
Baby Arugula, Goat Cheese Croquettes, Toasted Almonds
- ♥ Candied Almond and Mandarin Orange Salad
Micro Greens, Dried Cranberries, Poppyseed Dressing
- ♥ Baby Gem, Grilled Courgette, Walnut
Parmesan, Lemon Dressing
- ♥ Lump Crab Salad, Asparagus, Avocado Mousse
Pink Grapefruit Segments, Orange-Jalapeno Dressing
- ♥ Chilled Prawn Salad, Avocado, Mango
Cherry Tomatoes, Mesclun Greens, Passion Fruit Dressing

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Yes - Main Course

(Select One)

Meat & Poultry

- ♥ Herb Roasted Pork Loin
Cinnamon Sweet Potato Puree, Baby Spinach, Caramelized Apples and Mustard sauce
- ♥ Spinach and Goat Cheese stuffed Chicken Breast
Roasted Asparagus, Baby Potatoes, Sundried Tomato Jus
- ♥ Herb and Garlic marinated Flat Iron Steak
Braised Sweet Peppers, Crispy Potatoes, Chimichurri
- ♥ Cabernet Braised Beef Short Ribs
Grilled Cauliflower Steak, Baby Carrots, Lemon Butter Sauce
- ♥ Black Angus New York Striploin Steak
Saffron Potatoes, Baby Vegetable Herb Bouquets
- ♥ Filet Mignon
With Caramelized Onion Sauce Grilled
Vegetable Stack with Potato Puree, Garlic butter
- ♥ Grilled Tenderloin of Beef
Carrot Puree, Green Beans, Gratin Potato, Red Wine Sauces

Fish & Shellfish

- ♥ Sesame Crusted Salmon
Bok Choy and Mushroom Ragout, Scallion Soy Glaze
- ♥ Pan Seared Grouper
Summer succotash, Grilled Asparagus, Citrus Sauce
- ♥ Grilled Jumbo Prawns
Grilled Cauliflower Steak, Baby Carrots, Lemon Butter Sauce
- ♥ Pan Roasted Grouper
With Saffron Potatoes, Baby Vegetable Herb Bouquets
- ♥ Grilled 6oz Spiny Lobster Tail
With Grilled Vegetable Stack, Potato Puree, Garlic butter

Vegetarian

- ♥ Wild Mushroom, Garden Peas Risotto,
White Truffle Oil, Crisp Parmesan
- ♥ Spinach, Mozzarella and Ricotta Cannelloni Cherry Tomato and Basil
Ragout

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Yes- Bar

FIVE HOUR CALL BRAND OPEN BAR

Call Brands which includes:

- ♥ Dewar's Scotch
- ♥ Jim Beam Bourbon
- ♥ Gordons Gin
- ♥ Smirnoff Vodka
- ♥ Bacardi Light Rum
- ♥ Jose Cuervo Silver Tequila

Additional Hours - **\$15 per person**

All bars require one bartender per 75 guests, with a fee of \$150 per bartender for up to Four (4) hours, \$50 each additional hour.

All liquor bar options include non-alcoholic beverages and mixers

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Wedding Cake

Every Wedding Package features a Wedding Cake, with your choice of Design, Flavor, and Filling

Flavors:

- ♥ Vanilla Rum
- ♥ Key Lime
- ♥ Marble
- ♥ Chocolate
- ♥ Amaretto
- ♥ White
- ♥ Lemon
- ♥ Red Velvet
- ♥ Carrot
- ♥ Guava
- ♥ Coconut

Filling:

- ♥ Raspberry
- ♥ Lemon
- ♥ Key Lime
- ♥ Strawberry
- ♥ Pineapple
- ♥ Bavarian Cream
- ♥ Chocolate Fudge & Buttercream

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