

**2011
BANQUET MENU**



A taxable 24% service charge and applicable state sales tax will be applied to all food and beverage.
Prices Subject to Change

HILTON ORLANDO BANQUET WINE LIST

BUBBLES

- Domaine Ste. Michelle Brut**, Columbia Valley, WA **\$10/Glass, \$42/Bottle**
Sweet apricots, cantaloupe and honeydew melon coming through on the taste
- Chandon Brut**, Napa Valley, CA **\$55/Bottle**
Not too dry, not too sweet; milk chocolate, caramel and wafer

WHITES

- Tamás Estates Pinot Grigio**, Livermore Valley, CA **\$10/Glass, \$42/Bottle**
Notes of green apple and a sweet upfront then a nice bitter touch as it lingers
- Columbia Pinot Gris**, Columbia Valley, WA **\$48/Bottle**
Tropical fruit and floral action; grapefruit and peach flavors on the palate
- Fess Parker Riesling**, Santa Barbara County, CA **\$46/Bottle**
Cantaloupe and white pepper on the nose, notes of honeydew and orange
- Seven Daughter's White Blend**, Various, CA **\$47/Bottle**
French Colombard, Chardonnay, Riesling, Symphony, Orange Muscat, Gewürztraminer and Sauvignon Blanc
- Night Harvest Sauvignon Blanc**, Various, CA **\$10/Glass, \$42/Bottle**
Mild fruitiness and subtle hint of pear
- Parducci Chardonnay**, Mendocino County, CA **\$48/Bottle**
Great melon and apple flavors and a lingering aftertaste
- A by Acacia Chardonnay**, Napa, CA **\$11/Glass, \$45/Bottle**
Apple, mango, fig and guava; the flavors of tropical and ripe stone fruits
- Sebastiani Chardonnay**, Sonoma, CA **\$50/Bottle**
Peaches, vanilla and a little bit buttery

WHITE ZINFANDEL

- Beringer White Zinfandel**, Napa, CA **\$10/Glass, \$42/Bottle**
Bright fruit flavor manages to strike a decent balance of crispy/creaminess

HILTON ORLANDO BANQUET WINE LIST

REDS

Red Rock Merlot , Sonoma, CA Hints of Coca-Cola with cherries on the finish	\$10/Glass, \$42/Bottle
Main Street Cabernet Sauvignon , Napa, CA Peppery on the nose, currant and plum flavors	\$10/Glass, \$42/Bottle
Silver Palm Cabernet Sauvignon , Napa/Sonoma, CA Nice nose, good fruit on initial palette	\$53/Bottle
Tangley Oaks Cabernet Sauvignon , Santa Barbara, CA Blackberry and currant flavors along with notes of dark chocolate and cassis	\$65/Bottle
Goodnight Cellars Meritage , Various, CA Notes of cherry and mocha with cherry, dark chocolate, plums	\$57/Bottle
Jargon Pinot Noir , Napa, CA Black cherry with a hint of strawberries, cola and dark tobacco	\$10/Glass, \$42/Bottle
Buena Vista Pinot Noir , Carneros, CA Strawberries, cherries and just a touch of "Pinot funk"	\$52/Bottle
Rock Rabbit Shiraz , Santa Barbara/Monterey, CA Red and black cherry flavors top note with end note of cola and spices	\$42/Bottle
Sebastiani Zinfandel , Sonoma, CA Dark ruby with berry flavors, some vanilla in finish	\$46/Bottle

HOTEL CHOICE

Canyon Road, Modesto , CA Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, White Zinfandel	\$8.50/Glass, \$38/Bottle
Premium Choice	\$9.50/Glass, \$40/Bottle

HOST BARS

** Bartender Fee \$175/3 hours; \$50/hour additional **

CALL BRANDS

\$8.00/drink

Smirnoff; Beefeater; Cutty Sark; Canadian Club;
Jack Daniels; Cuervo Especial; Meyers Platinum

PREMIUM BRANDS

\$9.75/drink

Grey Goose; Tanqueray; Johnnie Walker Black
Crown Royal; Makers Mark; Sauza Hornitos; Bacardi

CORDIALS

\$10.25/drink

Baileys; Kaluha; Frangelico; Cointreau
Grand Marnier; Hennessey VS

WINE BY THE GLASS

\$8.50/Glass

Canyon Road Chardonnay, Sauvignon Blanc, Merlot,
Cabernet Sauvignon, White Zinfandel

PREMIUM WINE BY THE GLASS

\$9.50/Glass

DOMESTIC BEER

\$6.75/bottle

Budweiser; Miller Lite; O'Douls

IMPORT BEER

\$7.25/bottle

Heineken; Amstel; Corona

SPECIALTY BEERS

\$7.75/bottle

Sam Adams; Blue Moon; Heineken Light; Corona Light

KEG BEERS

Domestic

\$550/half keg

Import / Craft

\$750/half keg

(Approximately 140 beers per half keg; 2 kegerators on property if Miller Lite or Coors Light is used; otherwise \$150/keg rental)

SODAS

Assorted Regular and Diet Soft Drinks

\$5.00/each

WATER

Zephyrhills Non-Sparkling Water; Perrier Sparkling Water

\$5.25/each

HOST BARS

** Bartender Fee \$175/3 hours; \$50/hour additional **

PACKAGE BARS

Blue Package

\$22/person 1st hour, \$8.50/person additional hour

Call Brand Liquor; Canyon Road Wine; Domestic Beer;
Import Beer; Soft Drinks; Bottled Waters

Gold Package

\$27/person 1st hour, \$9.50/person additional hour

Premium Liquor; Premium Choice Wine; Domestic Beer;
Import Beer; Soft Drinks; Bottled Waters

Beer and Wine

\$18/person 1st hour, \$7.50/person additional hour

Canyon Road Wine; Domestic Beer; Import Beer;
Soft Drinks; Bottled Waters

(1st hour / each additional hour – note bar must continue operation for additional hours)

SPECIALTY BARS

**** Specialty Bars listed below require 1 bartender per 50 guests ****
**** Bartender Fee \$175 ****

Cocktail Bar

(call brands \$11 / premium brands \$13)

Fresh ingredient, scratch bar concept where cocktails are prepared upon order using fresh fruit and juices. Cocktails include (but not limited to) – mojito, margarita, screwdriver, daiquiri, punch and tequila sunrise.

Martini Bar

(call brands \$11 / premium brands \$13)

Martini's made for your guests include regular (gin/vodka), cosmo, manhattans, and blue martini . . . you name it and we'll make it a tini.

Wine O's Favorite

(pricing dependant on wine choices)

Let one of our Sommelier's take your guests on a tour of varietals or even of a brands; we will custom the program on what best suits you and your group.

Mixology Mixer

(call brands \$11 / premium brands \$13)

How about working hand-in-hand with our mixologists – creating classic cocktails or even having a competition between your group on who can make the best cocktail. The winning cocktail can then be featured on all your bars for the duration of your event. . . A great ice-breaker or social mixer or even just a fun add-on to an evening reception.

Infusion Bar

(call bottles \$125 / premium bottles \$175)

This takes some time – we will set you up to discuss your ideas and needs with our Beverage Director. Some infusions are quick and can happen in a week (pineapple tequila); others take up to a month (bacon vodka or nutty Malibu). Each infusion uses a bottle of liquor which will be yours to serve throughout the event.