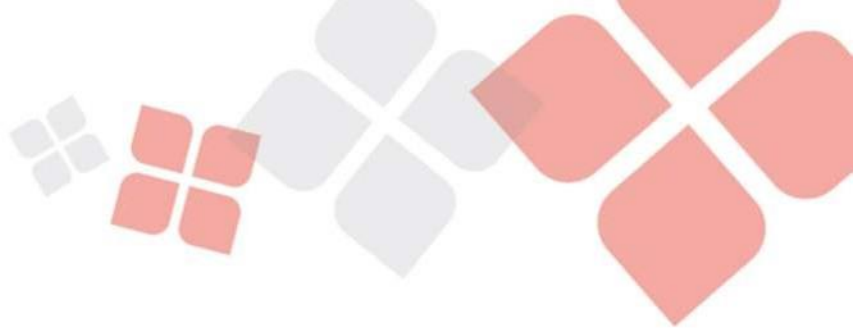


Banquet Menu



A La Carte

Assortment of Danish & Muffins	\$25.00 per dozen
Bagels with Assorted Cream Cheese	\$25.00 per dozen
Assortment of Freshly Baked Cookies	\$29.00 per dozen
Chocolate Brownies and Blondies	\$10.00 per person
Seasonal Fresh Fruit Display	\$10.00 per person
Seasonal Vegetable Display w/ Ranch	\$10.00 per person
Assortment of Cereal Bars	\$20.00 per dozen
Assortment of Candy Bars	\$20.00 per dozen
Popcorn	\$5.00 per person
Snack Mix or Mixed Nuts	\$5.00 per person

Beverage Services

Coffee Service

Hilton's Blend of Regular
And Decaf Coffee
Tea Selections
Bottled Water

\$7.00 per person

Basic Beverage Service

Hilton's Blend of Regular
And Decaf Coffee
Tea Selections
Assorted Soft Drinks
Bottled Water

\$8.00 per person

Morning Beverage Service

Hilton's Blend of Regular
And Decaf Coffee
Tea Selections
Assorted Juices & Soft Drinks
Bottled Water

\$9.00 per person

Afternoon Beverage Service

Hilton's Blend of Regular
And Decaf Coffee
Tea Selections
Sweet/Unsweet Iced Tea
Assorted Soft Drinks
Bottled Water

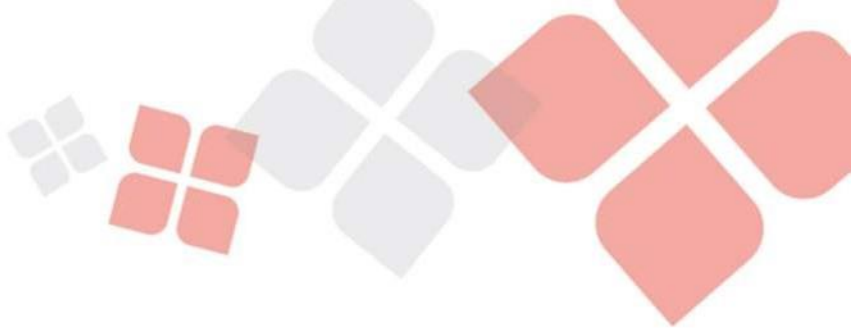
\$9.00 per person



Jacksonville JTB/ Deerwood Park

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Banquet Menu



Continental Breakfast Buffets

The Traditional Continental

Chef's Selection of Breakfast Breads
Fruit Preserves and Butter
Fresh Sliced Seasonal Fruit Platter

\$17.00 per person

The Healthy Start

Variety of Cold Cereals w/ Fresh Milk
Granola Bars and Fruit Yogurts
Fresh Sliced Seasonal Fruit Platter

\$16.00 per person

The Bagel Express

Variety of Bagels - Toaster in Room
Assorted Flavored Cream Cheese
Served with Fruit Preserves and
Butter

\$15.00 per person

Hot Breakfast Buffets (10 person minimum)

The American Breakfast

Chef's Selection of Breakfast Breads
Fruit Preserves and Butter
Fluffy Scrambled Eggs
Choice of one (1): Crispy Bacon or Sausage Links
Choice of one (1): Breakfast Potatoes or
Southern Style Grits

\$20.00 per person

Hilton Garden Grand Buffet

Chef's Selection of Breakfast Breads
Fruit Preserves and Butter
Fluffy Scrambled Eggs
Crispy Bacon or Sausage Links
Choice of one (1): French Toast or Pancakes
Served with Maple Syrup
Choice of one (1): Breakfast Potatoes or
Southern Style Grits

\$22.00 per person

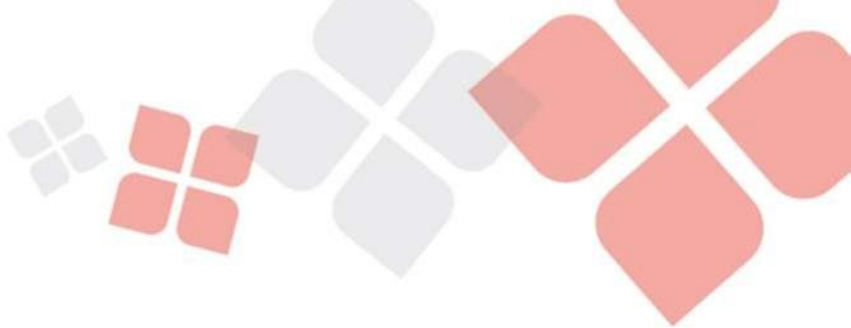
All Breakfasts served with Assorted Chilled Juices, Freshly Brewed
Regular Coffee, Decaf Coffee and Variety of Teas



Jacksonville JTB/ Deerwood Park

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Banquet Menu



Morning & Afternoon Breaks

Healthy Kick (10 person minimum)

Freshly Sliced Seasonal Fruit Platter
Fresh Vegetable Tray w/ Ranch Dressing
Assorted Juices and Bottled Water
Freshly Brewed Regular and Decaf Coffee
Herbal Tea Selection

\$14.00 per person

Baker's Paradise

Freshly Baked Cookies and Brownies
Assorted Bottled Soft Drinks and Bottled Water
Freshly Brewed Regular and Decaf Coffee
Herbal Tea Selection

\$14.00 per person

Junk Food Junkie

Assortment of Chips and Candy Bars
Fresh Buttered Popcorn and Nuts
Assorted Bottled Soft Drinks and Bottled Water

\$14.00 per person

Take Me Out To The Ball Game

Popcorn
Warm Soft Pretzels with Mustard
Assorted Gatorade, Bottled Soft Drinks and
Bottled Water

\$14.00 per person

Mexican Fiesta (10 person minimum)

Tortilla Chips w/ Salsa & Queso
Mini Chicken Quesadillas Served with
Sour Cream and Guacamole
Assorted Bottled Sodas and Bottled Water

\$18.00 per person

Ice Cream Sundae Bonanza (10 person minimum)

Chocolate and Vanilla Ice Cream
Chopped Nuts, Caramel, Chocolate Syrup
Whipped Cream Topping
Maraschino Cherries
Assorted Soft Drinks and Bottled Water

\$18.00 per person

Cheesecake Heaven (10 person minimum)

Assortment of Mini Cheesecakes
Chocolate Cappuccino, Silk
Tuxedo, Vanilla, Chocolate Chip,
Lemon Raspberry & Amaretto Almond
Freshly Brewed Regular and Decaf Coffee
Herbal Tea Selection
Assorted Bottled Soft Drinks and Water

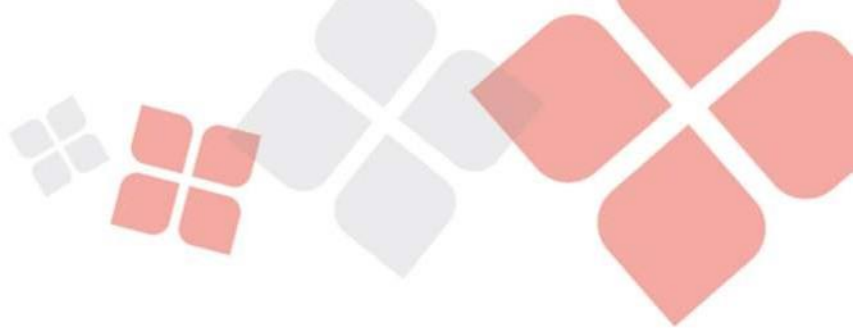
\$18.00 per person



Jacksonville JTB/ Deerwood Park

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Banquet Menu



Sandwich Platters

Hearty Sandwich Platter

Assortment of all four (4)

Sliced Roast Beef

Sliced roast beef and cheddar cheese on nine grain roll

Sliced Turkey

Turkey with Monterey Jack cheese on brioche roll

Ham and Swiss Croissant

Sliced ham and cheese on croissant

Mesquite Chicken

Mesquite chicken breast with provolone cheese on a kaiser roll. Lettuce and tomato on the side.

\$22.00 per person

“Salad” Sandwich Platter

Assortment of all three (3)

Chicken Salad, Tuna Salad and Egg Salad

Served on a selection of breads with lettuce and tomato on the side.

\$18.00 per person

All Platters Accompanied by:

Assortment of condiments

Potato chips and pickle spears

Whole fruit basket

Assortment of cookies

Freshly brewed regular and decaf coffee

Herbal tea selection

Sweet/ unsweet iced tea and bottled water

Boxed Lunches

Choose one (1) sandwich or wrap from above

Includes chips, apple, pickle, condiments

Cookie, bottled soft drink and bottled water

\$22.00 per boxed lunch

Lunch Wraps Platter

Assortment of all five (5)

Ham, Roast Beef & Turkey Wraps

Ham, roast beef or turkey breast, cheddar cheese, diced tomatoes, shredded lettuce in Lavoush or tortilla

Veggie Wrap

Spinach, peppers, fresh mushrooms, tomatoes, onion and Italian dressing in Lavoush or tortilla.

Ranchero Wrap

Marinated chicken breast, picante, cheddar cheese and ranch dressing in a tortilla wrap.

\$22.00 per person

Deli Platter

Assortment of sliced ham, turkey and roast beef

Assortment of american, swiss, cheddar, provolone and mozzarella cheeses

Placed on a bed of lettuce, with fresh tomatoes, onions and an assortment of rolls.

\$21.00 per person

Additional Selections

Greenhouse salad with ranch & Italian dressings

Classic Caesar salad

Coleslaw

Potato salad

Pasta salad

\$3.00 per person, per selection

Fruit Platter or Veggie Platter

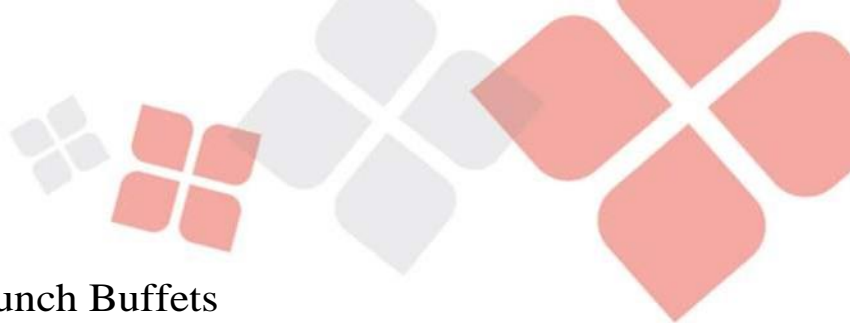
\$4.00 per person with sandwich option above



Jacksonville JTB/ Deerwood Park

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Banquet Menu



Lunch Buffets (Minimum ten (10) people)

Entrees

Choice of:

Sliced Roast Turkey with Gravy

Sliced roast turkey with homemade gravy

Chicken Alfredo

Seasoned chicken breast with fettuccini noodles and rich, buttery Alfredo sauce

Vegetable Primavera

Bowtie pasta with carrots, broccoli, onion, mushroom and peas in a light parmesan and cream sauce

Sliced Roast Beef

Tender sliced roast beef served in au jus

Chicken Marsala

Tender chicken breast sautéed in a brown mushroom gravy with marsala wine

Roast Pork Loin

Seasoned pork loin roasted and served with sweet apple onion confit

Taco Bar

Sautéed chicken and spiced ground beef

Lettuce, tomatoes, shredded cheese

Sour cream, guacamole and salsa

Mexican style rice and refried beans

Served with hard taco shells and soft tortillas

Accompaniments

Choice of one (1); Classic Caesar or Greenhouse salad with ranch and Italian dressing

Choice of one (1): (except Taco Bar or Pasta Dishes) Herb mashed potatoes, roasted red potatoes with rosemary, wild pilaf rice

Choice of one (1): (except for Taco Bar) Chef's choice of seasonal vegetables, glazed carrots or green beans.

Assorted rolls with butter (except for Taco Bar) or garlic bread

Desserts

Choice of one (1)

Cheesecake with cherry topping

Carrot cake

Chocolate mousse cake

Assortment of freshly baked cookies

Blondie and brownies

Key lime pie

Served with freshly brewed regular and decaf coffee, herbal tea selection, sweet and unsweet iced tea and bottled water

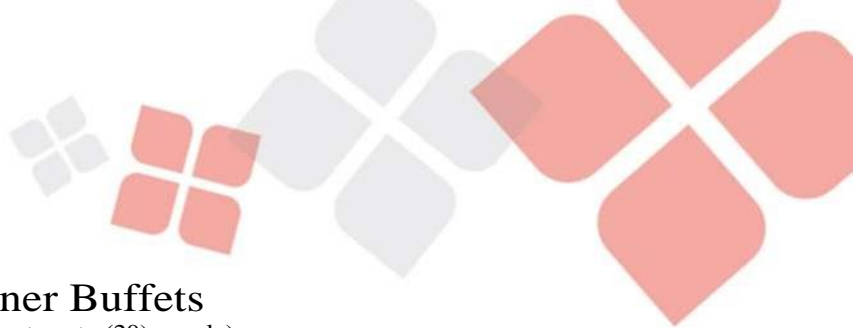
One (1) Entree choice: - \$26.00 per person

Two (2) Entree choices - \$30.00 per person

Add an additional accompaniment for \$9.00 per person



Banquet Menu



Dinner Buffets

(Minimum twenty (20) people)

Entrees

Choice of:

Half Roasted Chicken

Herb rubbed chicken, roasted to a golden brown, served with roasted vegetables

Slow Roasted Beef

Tender sliced roast beef served with jus and horseradish cream

Chicken Alfredo

Seasoned chicken breast with fettuccini noodles and rich, buttery Alfredo sauce

Marinated Salmon

Salmon, marinated in sesame oil and balsamic vinegar, grilled and served on a bed of baby lettuce

Tilapia with Lemon Beurre Blanc

Tilapia filet, sauteed and served over wild pilaf rice and dressed with a light lemon butter and white wine sauce

Herb Roasted Turkey with Gravy

With savory pecan dressing and rich gravy

Pork Loin with Apple Onion Confit

Seasoned pork loin roasted and served with sweet apple onion confit

Braised Beef Bourignonne

Roast beef, slow cooked with red wine and demi-glace

Accompaniments

Choice of one (1); Classic Caesar or greenhouse salad with ranch and Italian dressing

Choice of one (1): (unless pasta or rice is included with entree) Herb mashed potatoes, roasted red potatoes with rosemary, wild pilaf rice, baked potato or baked sweet potato

Choice of one (1): Chef's choice of seasonal vegetables, glazed carrots or green beans.

Assorted rolls with butter

Desserts

Choice of one (1)

Cheesecake with cherry topping

Carrot cake

Chocolate mousse cake

Assortment of freshly baked cookies

Blondie and brownies

Key lime pie

Served with freshly brewed regular and decaf coffee, herbal tea selection, sweet and unsweet iced tea and bottled water

One (1) Entree choice: - \$40.00 per person

Two (2) Entree choice: - \$45.00 per person

Three (3) Entree Choices: \$55.00 per person

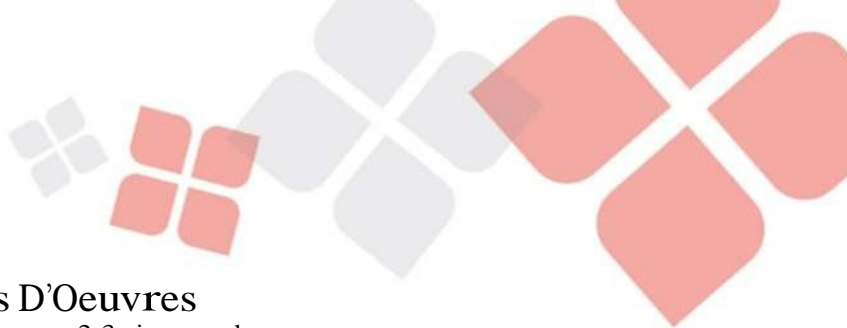
Add an additional accompaniment for \$10.00 per person



Jacksonville JTB/ Deerwood Park

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Banquet Menu



Hors D'Oeuvres

Prices per person, 2-3 pieces each

Smoked Salmon Rosettes

On toasted crostini with lemon dill crème fraiche

\$3.75

Classic Buffalo Wings

Breaded chicken wings tossed in buffalo sauce

Served with celery and ranch or blue cheese sauce

\$3.00

Jumbo Shrimp on Ice

Jumbo shrimp over ice, accompanied by cocktail sauce

\$3.50

Seared Tuna on Wonton Crisp

Sesame seed tuna, seasoned and seared on wonton crisp

with a touch of wasabi sauce

\$4.25

Asian Chicken Lettuce Wraps

Shredded chicken in sweet spicy Asian sauce

with green and red pepper wrapped in lettuce leaves

\$4.25

Bacon and Boursin Stuffed Tomatoes

Crumbled bacon and Boursin cheese piped into cherry tomatoes

\$3.00

Spanakopita

A delicious blend of feta cheese and fresh spinach

encrusted in a filo dough pastry

\$2.75

Tartlet Assortment

Specialty tartlets including sweet onion and bacon, spinach and ricotta and spring vegetable

\$2.75

Beef and Boursin Crostini's

Seared beef and boursin cheese on fresh baked crostini's

\$6.00

Mini Chicken Quesadillas

Mini flour tortilla cones filled with chicken, cilantro, spicy jalapeno peppers and jack cheese

\$2.75

Sesame Chicken Skewers

Sesame chicken skewers prepared with your choice of sauce: pineapple-teriyaki, BBQ, Thai peanut

\$4.00

Smoked Turkey Salad on Endive

Sweet smoked turkey salad with dried cranberries in bitter endive leaves - a delicious contradiction

\$3.25

Glazed Pork Tenderloin with Apple Chutney

Apple glazed pork with apple onion chutney on sweet potato rounds

\$3.25

Fruit, Cheese & Vegetable Displays

Imported and Domestic Cheeses

Assortment of cheeses accompanied by a variety of crackers

\$10.00 per person

Fresh Vegetable Crudité Tray

Assorted seasonal vegetables

Served with ranch dipping sauce

\$8.00 per person

Fruit/ Cheese/ Veggie Combo Tray

Display of fruit, cheese and vegetables, Crackers. Served with dipping sauce.

\$12.00 per person

Fresh Seasonal Fruit

An array of sliced seasonal fruits

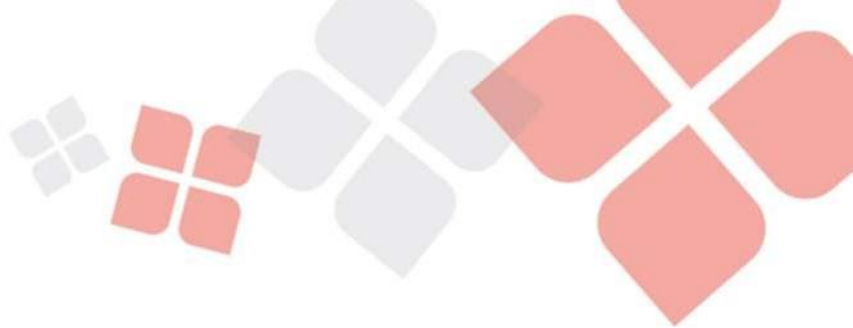
\$10.00 per person



Jacksonville JTB/ Deerwood Park

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Banquet Menu



Carving Stations

Minimum of 25 people

Only available as an accompaniment to a dinner buffet

Virginia Baked Ham

Served with stone ground mustard sauce

Assorted rolls & butter

\$195 for 25 ppl

\$395 for 50 ppl

\$525 for 75 ppl

Roasted Turkey Breast

Served with cranberry sauce

Assorted rolls & butter

\$200 for 25 ppl

\$350 for 50 ppl

\$550 for 75 ppl

Roast Beef

Served with horseradish sauce

Assorted rolls & butter

\$225 for 25 ppl

\$425 for 50 ppl

\$575 for 75 ppl

Honey Glazed Ham

Served with sweet mustard sauce

Assorted rolls & butter

\$195 for 25 ppl

\$395 for 50 ppl

\$525 for 75 ppl

Carved Loin of Pork

Served with peach brandy sauce

\$250 for 25 ppl

\$450 for 50 ppl

\$580 for 75 ppl

Carving Attendant fee of \$100 for 2 hours per Attendant

Banquet Menu



Host or Cash Bar

Minimum of 20 people

Bartender fee: \$100 for first hour and \$50 for each additional hour per bartender

Wine by the Glass - \$8.00

Chardonnay, White Zinfandel, Cabernet Sauvignon & Merlot

House Liquors - \$9.00 w/ mixer

Canadian Club Bacardi
Cuervo Gold Peach Schnapps
Smirnoff J&B
Kahlua
Beefeater
Jim Beam

Top Shelf Liquors - \$10.00 w/ mixer

Crown Royal Absolut
Tanqueray Jack Daniels
Dewars

Domestic Bottled Beers - \$4.00

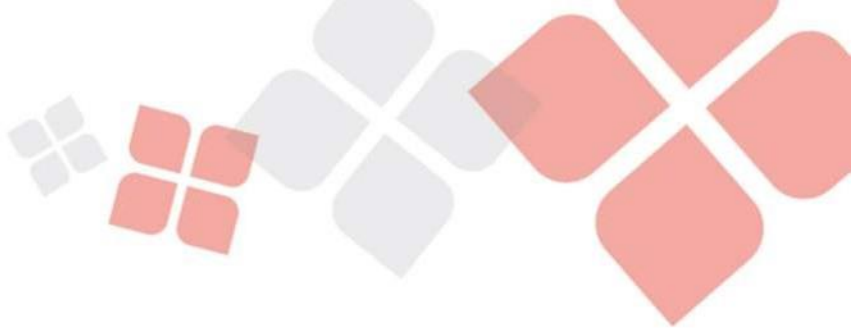
Budweiser Yuengling
Bud Light Sam Adams
Mic Ultra Miller Lite
O'Doul's

Imported Bottled Beers - \$6.00

Corona Light Corona Extra
Heineken Stella Artois
Guinness Amstel Light
Newcastle Brown Ale

Soft drinks, Juice, Bottled Water, Coffee - \$2.00 per guest
Unlimited refills on non-alcoholic beverages

Banquet Menu



Salad Bar Bonanza

Minimum of 10 people

Greenhouse Salad Bar

Mixed Salad Greens, Variety of Fresh Garden Veggies,

Condiments, Grated Cheddar & Swiss Cheeses

Ranch and Italian Dressings

\$13.00 per person

Classic Caesar Salad Bar

Crisp Romaine Lettuce, Shredded Parmesan Cheese,

Crunchy Croutons and Caesar Dressing

\$14.00 per person

Add Chicken - \$17.00 per person

Hearty Meat Salad Bar

Mixed Salad Greens, Variety of Fresh Garden Veggies,

Condiments, Grated Cheddar & Swiss Cheeses

Shredded Turkey & Ham

\$18.00 per person

Trio Salad Bar

Mixed Salad Greens, Variety of Fresh Garden Veggies,

Condiments, Grated Cheddar & Swiss Cheeses

Tuna, Chicken and Egg Salads

Ranch and Italian Dressings

\$15.00 per person

Combine Two (2) Salad Bars - \$18.00 per person

Combine Three (3) Salad Bars - \$20.00 per person

All Salad Bars accompanied by:

Assorted Rolls & Butter

Assortment of Freshly Baked Cookies

Freshly Brewed Regular and Decaf Coffee, Herbal Tea Selection,

Sweet/Unsweet Iced Tea and Bottled Water

Additional Selections - \$5.00 each per person

Pasta Salad

Potato Salad

Coleslaw

Dressings:

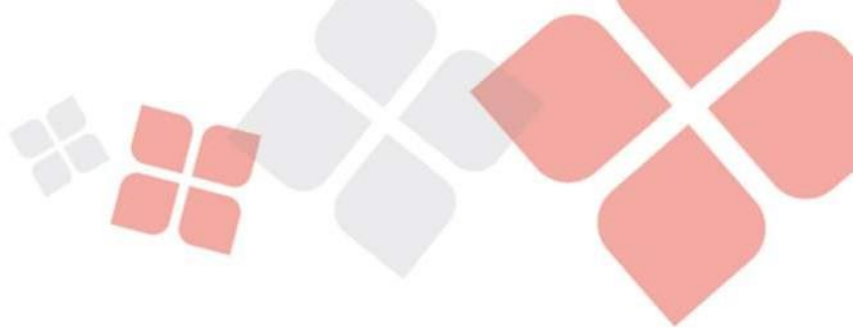
Ranch, Italian, Balsamic, Caesar



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Banquet Menu



Audio Visual

Here are a few of our AV options. Please speak to a Sales Representative to inquire about the full list of audio visual options.

Dry Erase or White Board	\$60.00
Flip Chart Pads & Markers	\$60.00
Projection Screen (includes av cart, power strip & extension cord)	\$60.00
LCD Portable Projector (includes av cart, power strip & extension cord)	\$150.00
LCD Projector & Screen Package	\$200.00
TV Monitor Only	\$100.00
TV Monitor/ DVD/ VCR	\$200.00
DVD Player	\$100.00
Speaker Phone (one line)	\$150.00
Standing Podium	\$75.00
AV Table	\$25.00
Wireless Internet	\$200.00
(May not be available for groups of 15 or more)	

*All prices based on day use



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