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GROUP DINING

Group Dining

Shula's American Kitchen is an ideal destination for private dining, from family celebrations and social gatherings to business meetings and corporate events. Guests enjoy attentive service and consistently delicious, chef-driven cuisine inspired by classic American favorites. Our diverse menu features premium steaks, fresh seafood, handcrafted burgers, and lighter fare – ensuring something for every palate. With flexible dining spaces accommodating up to 100 guests, Shula's American Kitchen delivers a welcoming, memorable experience for any occasion.



THE PERFECT SEASON

Seats up to 40 guests.

Designed for both business and celebration, The Perfect Season offers a versatile private setting tailored to suit the style and needs of your event. Ideal for corporate meetings, presentations, family gatherings, celebrations and cocktail receptions, the space can be customized to create the perfect setup for any occasion. AV capabilities available for meetings, presentations, and multimedia needs.



The Perfect Season

THE VERANDA

Seats up to 52. Reception Style 100.

Surrounded by tropical gardens and overlooking the pool, The Veranda offers a relaxed yet inviting setting for private events and group dining. This covered outdoor space is ideal for cocktail receptions, seated dinners, family gatherings and social celebrations, with a flexible layout that can be tailored to suit the style of your event.



The Veranda

MVP PACKAGE - HORS D'OEUVRES

Shrimp Cocktail

Atomic Cocktail Sauce, Lemon

House Wings

Choice of Buffalo, BBQ, or Korean Sauce, Herbed Ranch

Mini Crab Cakes

Old Bay Aioli

Short Rib Croquettes

Braised Short Rib, Red Wine Demi-Glace

Mini Meatballs

Marinara, Mozzarella, Basil Pesto

Chicken Milanese Slider

Parmesan, Citrus Vinaigrette, Arugula

Honey Gold Cornbread Bites

Honey Butter, Sea Salt

Korean BBQ Ribs

Gochujang Glaze, Furikake, Chopped Peanuts, Chives

Cheeseburger Sliders

Shula's Sauce, Lettuce, Tomato, Pickles, Slider Bun



\$30 PER PERSON - CHOOSE ANY 4 HORS D'OEUVRES

\$40 PER PERSON - CHOOSE ANY 5 HORS D'OEUVRES

Excluding Alcoholic Beverages, Tax, and Gratuities

TOUCHDOWN PACKAGE

Host chooses **two** items in each category below:

Soup or Salad

Seasonal Soup

Rotating selection featuring fresh seasonal ingredients

Classic Caesar Salad

Baby Gem Lettuce, Parmesan, Garlic Croutons, Classic Caesar Dressing

The Market Salad

Mixed Greens, Seasonal Vegetables, Egg, Sharp Cheddar, Garlic Croutons, Herbed Ranch

Appetizer

House Wings

Choice of Buffalo, BBQ, or Korean Sauce, Herbed Ranch

Spinach & Artichoke Dip

Parmesan, Crostini

Mini Meatballs

Marinara, Mozzarella, Basil Pesto, Crostini

Entrée

Shula Burger

Two 4 oz Steak Burger Patties, Shula Sauce, Lettuce, Tomato, Pickles, Brioche Bun, Crispy Fries

Chicken Milanese

Parmesan Risotto, Arugula Salad, Citrus Vinaigrette

Antarctic Salmon

Citrus Gremolata, Whipped Potatoes

Short Rib Pappardelle

Slow-Braised Short Rib, Pomodoro, Basil Pesto, Parmesan

Dessert

Key Lime Pie

Whipped Cream, Melba Sauce

Homemade Cookies

Freshly Baked Assorted Cookies

Brownie Bites

Classic Chocolate Brownie

\$60 PER PERSON

Excluding Alcoholic Beverages, Tax, and Gratuities

GRIDIRON PACKAGE

Host chooses **two** items in each category below:

Soup or Salad

Seasonal Soup

Rotating selection featuring fresh seasonal ingredients

Classic Caesar Salad

Baby Gem Lettuce, Parmesan, Garlic Croutons,
Classic Caesar Dressing

Wedge

Iceberg Lettuce, Tomato Bacon Jam, Crispy Shallots,
Blue Cheese, Herbed Ranch

Appetizer

Crispy Brussels Sprouts

Smoked Peach Vinaigrette, Goat Cheese, Bacon Lardons

BBQ Shrimp

Bacon Wrapped, Fresh Basil, Horseradish BBQ Sauce

Mini Crab Cakes

Jumbo Lump Crab, Old Bay Aioli

Mini Meatballs

Marinara, Mozzarella, Basil Pesto, Crostini

Entrée

Antarctic Salmon

Citrus Gremolata, Whipped Potatoes, Chili Crunch Broccolini

Braised Short Rib

Red Wine Demi-Glace, Whipped Potatoes, Crispy Shallots

Steak Frites

Marinated Hanger Steak, Chimichurri Butter, Crispy Fries

Chicken Milanese

Parmesan Risotto, Arugula, Citrus Vinaigrette

Dessert

Key Lime Pie

Whipped Cream, Melba Sauce

Cast Iron Cookie

Vanilla Bean Ice Cream, Chocolate Sauce

Carrot Cake

Cream Cheese Frosting, Bourbon Caramel

\$70 PER PERSON

Excluding Alcoholic Beverages, Tax, and Gratuities

HALL OF FAME PACKAGE

For the table: Cornbread, honey butter, sea salt. Host chooses **two** items in each category below:

Soup or Salad

Seasonal Soup

Rotating selection featuring fresh seasonal ingredients

Classic Caesar Salad

Baby Gem Lettuce, Parmesan, Garlic Croutons, Classic Caesar Dressing

Wedge

Iceberg Lettuce, Tomato Bacon Jam, Crispy Shallots, Blue Cheese, Herbed Ranch

Appetizer

Crispy Brussels Sprouts

Smoked Peach Vinaigrette, Goat Cheese, Bacon Lardons

BBQ Shrimp

Bacon Wrapped, Fresh Basil, Horseradish BBQ Sauce

Mini Meatballs

Marinara, Mozzarella, Basil Pesto, Crostini

Entrée

Center-Cut Filet Mignon

Red Wine Demi-Glace, Whipped Potatoes, Chili Crunch Broccolini
ADD: Crab Cake +\$10

Braised Short Rib

Red Wine Demi-Glace, Whipped Potatoes, Crispy Shallots

Antarctic Salmon

Citrus Gremolata, Whipped Potatoes, Chili Crunch Broccolini

Maryland Crab Cake

Jumbo Lump Crab, Old Bay Aioli, Chili Crunch Broccolini, Citrus Herb Salad

Slow Roasted Prime Rib

Au Jus, Horseradish Cream

Dessert

Key Lime Pie

Whipped Cream, Melba Sauce

Cast Iron Cookie

Vanilla Bean Ice Cream, Chocolate Sauce

Carrot Cake

Cream Cheese Frosting, Bourbon Caramel

Chef's Seasonal Dessert

Rotating seasonal selection



Carving Stations available for parties of 40 or more:
Prime Rib, Whole Tenderloin, Roasted Strip Loin
Additional \$10 Per Person

\$80 PER PERSON

Excluding Alcoholic Beverages, Tax, and Gratuities