



WEDDINGS



101 OCEAN DRIVE, SOUTH BEACH, FL 33139

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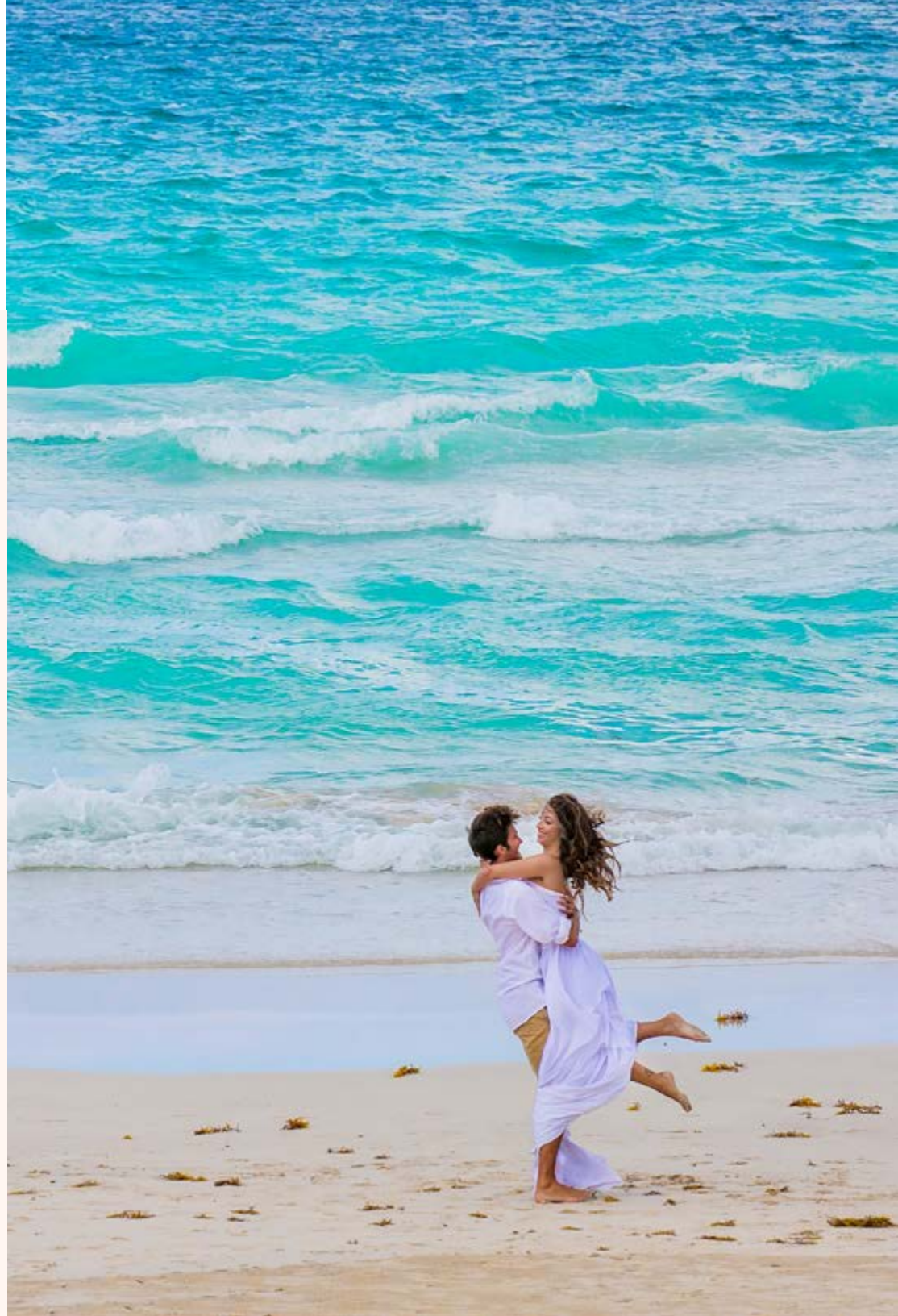
Dreams Delivered

Whether you envision a gala wedding in a beautiful room with a unique view or a chic and intimate ceremony on the sand, **Hilton Bentley South Beach** offers captivating spaces indoors and outdoors each of them a true reflection of the Miami Beach romance and magic.

Exchange vows with your toes in the sand, say “I Do” amid the tropical splendor of our seaside pool terrace or dine and dance the night away in our grand Skyline Room.

Our team is committed to make every wedding unforgettable: The extravagant affair, the enchanting fairytale, or the small intimate celebration of your dreams.

Our wedding packages are designed with special touches and amenities to make your wedding an everlasting moment.





*Your wedding at the
Hilton Bentley South Beach is built
on a foundation of excellence.*

Start your planning with the confidence that the following special touches will be included in your Special Day, and then choose from a selection of experiences from the following pages.

- Oceanfront Photos Opportunity
- Unique Culinary Experience
- Complimentary Night Stay for the Wedding Couple
- Discounted Hotel Room Accommodations for Wedding Guests *(Based on availability and seasons)*
- Preferred Valet Parking Pricing
- Quality Linens and Chairs
- Votive Candles & Table Numbers
- Wedding Menu Tasting
- Cocktail Reception
- A Specially Designed Wedding Cake
- Cake Cutting & Coffee Service
- Wedding Specialist to Help Coordinate all Aspects of Reception
- Attentive Service
- Decorated Head Table, Welcome Table & Cake Table

** All food and beverage is subject to a taxable 21% service charge and 9% sales tax*

Creating Everlasting Moments

WEDDING CEREMONY VENUES

Skyline Garden Bentley Beach Club
Bentley Poolside

Ceremony includes the following:

White Garden Chairs
White Runner Isle
Flower Decorated Arch
Champagne Toast for Bridal Party
Ceremony Rehearsal Prior to Wedding

WEDDING RECEPTION VENUES

Piazza Terrace Skyline Ballroom
Skyline Room & Terrace
Bentley Pool Deck

**Ceremony Fee starting at \$1,000.00*

**For beach ceremonies allow 1 month*



“Ocean Drive” Skyline Ceremony

Exchange rings and nuptials on our Skyline Terrace overlooking the world-famous Ocean Drive and Miami’s intercoastal.



Bentley Beach Ceremony

We have gone beyond the basics to include all of the details for the perfect destination wedding in this package.



Poolside Wedding Ceremony

Host your ceremony or reception by the pool for a nice portrait backdrop and a relaxing, spa-like feel.



“Ocean Drive” Skyline Reception

Celebrate your intimate occasion in our Skyline Room with optional indoor and outdoor seating overlooking our world famous Ocean Drive and beautiful South Beach. This amazing 1,500 square foot ballroom offers Italian marble flooring, full wet bar and accordion glass door which completely opens up for a breezy free-flowing indoor/outdoor affair.



Santorini Wedding Reception

Let us exceptionally design our Santorini Ballroom for your special day; suit it up with your favorite colors and create a cozy and elegant environment.



Sweet Hearts

\$85++ PP | MINIMUM OF 50 GUESTS

COCKTAIL RECEPTION

(Based on one hour of service)

Celebratory Champagne & Three Butler-passed Canapes to be selected from the Hors d'Oeuvres List

DINNER & DANCING

(Based on three hours of service)

Deluxe Open Bar Service • Three Course Plated Dinner • Specialty Linens & Chiavari Chairs

Appointed tables all with coordinating tablecloths and napkins of various colors • Decorated Sweetheart Table, Welcome Table & Cake Table

FIRST COURSE

(Select One)

MIXED GREENS SALAD

Anjou pears, candied walnuts, green goddess dressing

HEIRLOOM AND ARUGULA SALAD

Heirloom tomatoes, grapefruit, feta cheese, Balsamic drizzle

RAVIOLI

Spinach and ricotta cheese stuffed ravioli with pesto sauce

SECOND COURSE

(Select One)

PRIMAVERA DELIGHT

*Carrots, zucchini, squash, bell peppers, cherry tomato,
Italian herbs over home-made pasta*

OVEN ROASTED SALMON

Wild rice, miniature vegetables

CHARCOAL GRILLED CHICKEN FILLET

Roasted sweet potato, thyme asparagus

BLACKENED TWIN PORK CHOPS

Dijon reduction, mashed potatoes, grilled mushrooms

WEDDING CAKE & COFFEE SERVICE

- Custom Designed Wedding Cake. Cake cutting service included
- Gourmet Blend of Coffee and Selection of Teas

I Do

\$95++ PP | MINIMUM OF 50 GUESTS

COCKTAIL RECEPTION

(Based on one hour of service)

Marry Me Mojito & Five Butler-passed Canapes to be selected from the Hors d'Oeuvres list

DINNER & DANCING

(Based on four hours of service)

Deluxe Open Bar Service • Homemade Bread Basket • Three Course Plated Dinner • Specialty Linens & Chiavari Chairs
Appointed tables all with coordinating tablecloths and napkins of various colors • Decorated Sweetheart Table, Welcome Table & Cake Table

FIRST COURSE

(Select One)

MIXED GREENS SALAD

Anjou pears, candied walnuts, green goddess dressing

HEIRLOOM AND ARUGULA SALAD

Heirloom tomatoes, grapefruit, feta cheese, Balsamic drizzle

RAVIOLI

Spinach and ricotta cheese stuffed ravioli with pesto sauce

SECOND COURSE

(Select Two)

BRAISED SHORT RIB

Barbecue sauce, garlic mashed potatoes, roasted vegetables ragout

OVEN ROASTED SALMON

Wild rice, miniature vegetables

CHARCOAL GRILLED CHICKEN FILLET

Roasted sweet potato, thyme asparagus

BLACKENED TWIN PORK CHOPS

Dijon reduction, mashed potatoes, grilled mushrooms

WEDDING CAKE & COFFEE SERVICE

- Custom Designed Wedding Cake. Cake cutting service included
- Gourmet Blend of Coffee and Selection of Teas

Something Blue

\$105++ PP | MINIMUM OF 50 GUESTS

COCKTAIL RECEPTION

(Based on one hour of service)

Marry Me Mojito & Five Butler-passed Canapes to be selected from the Hors d'Oeuvres list

DINNER & DANCING

(Based on four hours of service)

Deluxe Open Bar Service • Homemade Bread • Three Course Plated Dinner • Specialty Linens & Chiavari Chairs
• Decorated Sweetheart Table, Welcome Table & Cake Table

FIRST COURSE

(Select One)

AL FRESCO CAPRESE SALAD

Cherry tomatoes, petite mozzarella, basil leaves, olive oil

HERB CRUSTED SALAD

Roasted corn & pea risotto, orange citrus vinaigrette

AHÍ TUNA TARTAR

Avocado, Sriracha & scallion aioli

CREAMY WILD MUSHROOM BISQUE

Croutons, extra virgin olive oil

SECOND COURSE

(Select Two)

ROASTED GROUPER

Vegetables, herb potatoes, citrus sauce

CHARCOAL GRILLED CHICKEN CHOP

Roasted sweet potato, thyme asparagus

GRILLED NEW YORK STRIP LOIN

Fingerling potatoes, portabella mushrooms

SURF 'N' TURF

Grilled flat iron steak & jumbo shrimp scampi, mashed potatoes, seasonal miniature vegetables

WEDDING CAKE & COFFEE SERVICE

- Custom Designed Wedding Cake. Cake cutting service included
- Gourmet Blend of Coffee and Selection of Teas

Dream Day

\$115++ PP | MINIMUM OF 50 GUESTS

COCKTAIL RECEPTION

(Based on one hour of service)

Marry Me Mojito & Five Butler-passed Canapes to be selected from the Hors d'Oeuvres list

DINNER & DANCING

(Based on five hours of service)

Deluxe Open Bar Service • Homemade Bread • Three Course Plated Dinner • Specialty Linens & Chiavari Chairs
• Decorated Sweetheart Table, Welcome Table & Cake Table

FIRST COURSE

(Select One)

AL FRESCO CAPRESE SALAD

Cherry tomatoes, petite mozzarella, basil leaves, olive oil

HERB CRUSTED SALAD

Roasted corn & pea risotto, orange citrus vinaigrette

AHÍ TUNA TARTAR

Avocado, Sriracha & scallion aioli

CREAMY WILD MUSHROOM BISQUE

Croutons, extra virgin olive oil

SECOND COURSE

(Select Two)

ROASTED GROUPER

Vegetables, herb potatoes, citrus sauce

CHARCOAL GRILLED CHICKEN CHOP

Roasted sweet potato, thyme asparagus

GRILLED NEW YORK STRIP LOIN

Fingerling potatoes, portabella mushrooms

SURF 'N' TURF

Grilled flat iron steak & jumbo shrimp scampi, mashed potatoes, seasonal miniature vegetables

WEDDING CAKE & COFFEE SERVICE

- Custom Designed Wedding Cake. Cake cutting service included
- Gourmet Blend of Coffee and Selection of Teas

Endless Love

\$130++ PP | MINIMUM OF 50 GUESTS

COCKTAIL RECEPTION

(Based on one hour of service)

Marry Me Mojito & Five Butler-passed Canapes to be selected from the Hors d'Oeuvres list

DINNER & DANCING

(Based on four hours of service)

Premium Open Bar Service • Homemade Bread • Three Course Plated Dinner • Specialty Linens & Chiavari Chairs
• Decorated Sweetheart Table, Welcome Table & Cake Table

FIRST COURSE

(Select One)

AL FRESCO CAPRESE SALAD

Cherry tomatoes, petite mozzarella, basil leaves, olive oil

HERB CRUSTED SALAD

Roasted corn & pea risotto, orange citrus vinaigrette

AHÍ TUNA TARTAR

Avocado, Sriracha & scallion aioli

CREAMY WILD MUSHROOM BISQUE

Croutons, extra virgin olive oil

SECOND COURSE

(Select Two)

ROASTED GROUPER

Vegetables, herb potatoes, citrus sauce

CHARCOAL GRILLED CHICKEN CHOP

Roasted sweet potato, thyme asparagus

GRILLED NEW YORK STRIP LOIN

Fingerling potatoes, portabella mushrooms

SURF 'N' TURF

Grilled flat iron steak & jumbo shrimp scampi, mashed potatoes, seasonal miniature vegetables

WEDDING CAKE & COFFEE SERVICE

- Custom Designed Wedding Cake. Cake cutting service included
- Gourmet Blend of Coffee and Selection of Teas

Celebrate Us

\$160++ PP | MINIMUM OF 50 GUESTS

COCKTAIL RECEPTION

(Based on one hour of service)

Marry Me Mojito & Six Butler-passed Canapes to be selected from the Hors d'Oeuvres list

Decorated cheese & fruit board or Crispy Roasted Pig.

DINNER & DANCING

(Based on five hours of service)

Deluxe Open Bar • Homemade Bread Basket • Three Course Plated Dinner

Champagne Toast • Glass beaded charger plates

Appointed tables all with coordinating premium linens of various colors

Chiavari Chairs of various colors and organza sashes available in a variety of colors

Decorated Sweetheart Table, Welcome Table & Cake Table

WEDDING CAKE & COFFEE SERVICE

- Custom Designed Wedding Cake. Cake cutting service included
 - Gourmet Blend of Coffee and Selection of Teas

Celebrate Us

COURSE SELECTIONS

FIRST COURSE

(Select One)

GLAZED SCALLOPS
PETITE CRAB CAKES
ASPARAGUS GAZPACHO

SECOND COURSE

(Select Two)

AL FRESCO CAPRESE SALAD
Cherry tomatoes, petite mozzarella, basil leaves, olive oil

HERB CRUSTED SALAD
Roasted corn & pea risotto, orange citrus vinaigrette

ARUGULA SALAD, PRESERVED SUMMER PEACHES
Blue cheese, toasted hazelnuts, 25 year old balsamic vinaigrette

THIRD COURSE

(Select One)

SORBET
Watermelon, lemon, mango

FOURTH COURSE

(Select Two)

HERB ROASTED GROUPER
Sweet plantains, herb potatoes, citrus butter sauce

DUCK CONFIT
Orange demi- glaze, spicy noodles

GRILLED NEW YORK STRIP LOIN
Boniatto and potato hash, roasted artichokes, portabella mushrooms

SURF 'N' TURF
Grilled flat iron steak & jumbo shrimp scampi, broccolini sweet potato, boniato & purple potato hash

Happily Ever After

\$195++ PP | MINIMUM OF 50 GUESTS

COCKTAIL RECEPTION

(Based on one hour of service)

Open Bar • Six Butler-passed Canapes to be selected from the Hors d'Oeuvres list
Decorated imported and domestic artisan cheese & fruit board, or Seafood Ceviche
Bar, violinist service during wedding ceremony

DINNER & DANCING

(Based on five hours of service)

Premium Open Bar • Four Course Plated Dinner • Champagne Toast • Glass beaded charger plates
Appointed tables all with coordinating premium linens of various colors
Chiavari Chairs of various colors and organza sashes available in a variety of colors
Decorated Sweetheart Table, Welcome Table & Cake Table

WEDDING CAKE & COFFEE SERVICE

- Custom Designed Wedding Cake. Cake cutting service included
 - Gourmet Blend of Coffee and Selection of Teas

Happily Ever After

COURSE SELECTIONS

FIRST COURSE

(Select One)

PAN SEARED DIVER SCALLOPS

English pea emulsion, wild mushroom sauté

PRETZEL CRUSTED CRAB CAKES

Avocado salad, malted tartar sauce

SHERRY-INFUSED MAINE LOBSTER BISQUE

Purple potato gnocchi, Maine lobster tail, crème fraîche

SECOND COURSE

(Select One)

FLORIDA HEIRLOOM TOMATO AVOCADO SALAD

Heirloom tomatoes and fresh avocado served with sherry vinaigrette

SERRANO HAM SALAD

Serrano ham, arugula, shaved fig almond cake, lemon

TOMATO MOZZARELLA SALAD

Buffalo mozzarella, marinated tomatoes, arugula, basil vinaigrette

THIRD COURSE

(Select One)

SORBET

Watermelon, lemon, mango

FOURTH COURSE

(Select Two)

HERB CRUSTED CHILEAN SEA BASS

Fennel leek sauté, carrot ginger reduction

GRILLED FILET MIGNON

Yukon gold mash, asparagus, red wine reduction

CHARCOAL GRILLED LAMB CHOPS

Truffled potato soufflé, baby arugula salad

FLORIDA LOBSTER ENCHILADA

Green rice, lemon scented endive & jicama slaw

SURF N' TURF

Grilled filet mignon, Florida lobster, potato puree, asparagus

Hors d'Oeuvres List

COLD

Greek Salad Cup
Ceviche Frutti di Mare
Parmesan and Prosciutto Stuffed Mushrooms
BBQ Chicken Flatbread
Bacon-Wrapped Dates
Tuna tartar & Cucumber Bites
Smoked Salmon & Chive Crostini
Prosciutto and Cantaloupe Kebab
Watermelon, Feta & Balsamic Skewer
Vine Ripe Tomato & Basil Bruschetta
Smoked Marlin Tacos
Shrimp Cocktail
Greek Dip & Crispy Pita

HOT

Spring Rolls & Sweet Chili Sauce
Cuban Sandwich Sticks
Chicken & Beef Empanadas
Chicken Teriyaki Skewer
Meatballs La Buffala
Filet Mignon Tips
Petite Crab Cakes
Grilled Jumbo Shrimp
Octopus Bites
Mediterranean Dumpling & Ginger Soy Dipping Sauce
Ham Croquettes
Crispy Shrimp
Falafel & Hummus
Spinach Pie

Bar Options

All bars require 1 bartender for every 75 guests at \$150 each.

PREMIUM BRANDS

Grey Goose Vodka, Tanqueray Gin,
Diplomatico Rum, Crown Royal Whiskey,
Don Julio Tequila, Maker's Mark Bourbon,
Johnnie Walker Black Scotch, Titos Vodka

DELUXE BRANDS

Absolut Vodka, Russian Standard,
Beefeater Gin, Bacardi Lite Rum,
Jim Beam Bourbon, Patron Tequila Silver,
Dewar's Scotch, Jack Daniels Whiskey

COCKTAIL BAR

(per person, per hour)

\$15.00

(Pina Colada, Bloody Mary, Mojito,
Daiquiri, Bubbly, Margarita)

OPEN WINE & BEER HOURLY PACKAGE

(per person)

\$13.00

HOSTED HOURLY BAR SERVICE

(per person)

Deluxe \$15.00
Premium \$18.00

HOSTED CONSUMPTION BAR SERVICE

(per drink)

	Deluxe	Premium
Cocktails	\$12	\$16
Varietal Wines	\$10	\$10
Imported Beer	\$7	\$7
Domestic Beer	\$6	\$6
Mineral Waters	\$5	\$5
Assorted Soda Drinks	\$5	\$5
Assorted Juices	\$5	\$5

All bars feature house wines
and sparkling wines. (Sparkling Wine Toast
and wine service with dinner included).

Two domestic and two imported beers,
a non-alcoholic beer, assorted soft drinks,
and assorted juices and mineral water.

Upgraded wine selections are available
from our Banquet Wine List.

Enhance your experience with any number
of our unique specialty cocktails,
cordials or aperitifs.

Upgrades

ROASTED PIG | \$750.00

Slow spit-roasted pig. Serves 50-75 people.

SWEETEST TABLE | STARTING @ \$7.00 per person

Italian pastries, chocolate croquettes and Chef's unique creations.

CHEESE DISPLAY | \$12.00 per person

Post-ceremony cocktail hour display of imported cheese, fruits and crackers.

FLORIDA LOBSTER TAIL with any Entrée | \$15.00 per person

JUMBO SHRIMP COCKTAIL | \$6.00 per person

RAW BAR STATION | \$35.00 per person

Clams, oysters, jumbo shrimp, lobster tails

CEVICHE STATION | \$14.00 per person

A taste of 6 ceviches served family style

Wedding Guidelines

DEPOSIT

To reserve a date and private room (s), a Catering Agreement is to be signed and returned to the hotel within seven (7) days together with an initial deposit of 25% of the Ceremony Fees and Estimated Food and Beverage Minimum based on room selection. If the function occurs within 30 days, a 100% deposit is required. All deposits are nonrefundable and non-transferable. Once received, the initial deposit and signed Catering Agreement will secure your reservations for the wedding. Please be advised that date and space will be released if we do not receive the signed confirmation and deposit by the indicated date. A signed major credit card imprint is also required at this time for settlement of any remaining charges over the estimated total.

ENTERTAINMENT

Arrangements can be made through your Catering Manager or you may contact your own musicians. However, please advise them to contact the hotel for instructions on entering the building and/or electrical or staging requirements. Electrical and/or labor charges may apply.

DECORATIONS/PHOTOGRAPHER

Arrangements can be made through your Catering Manager or directly through your own decorator or photographer. All decorations must meet with the approval of the fire department.

FOOD AND BEVERAGE

Our Executive Chef will design a menu to meet your expectations. We will make every effort to adjust menus to conform to religious or dietary preferences. No food or beverage, alcoholic or otherwise, shall be brought into the hotel by the patron or attendees from outside sources. To ensure compliance with the County Board of Health Food Handling regulations, all food is to be consumed on the hotel premises during the time contracted. Food may not be removed from the hotel premises.

WEATHER CALL

A weather call decision is made four (4) hours prior to the event's start time by your Catering or Banquet Manager. In the event of inclement weather, the hotel reserves the right to relocate the event to its assigned indoor back up option. Applicable venue fees apply regardless of final location.

COMPLIMENTARY ACCOMMODATION

It is our pleasure to offer complimentary suite accommodations for the bride and groom on the wedding night with a welcome amenity on arrival with wedding parties exceeding 50 people. We are pleased to offer a special room rate for your out-of-town guests. Arrangements must be made in advance through your Catering Manager. This special rate is subject to availability.

SERVICE CHARGE/SALES

Tax A 21% Taxable Banquet Service Charge, 7% State Sales Tax, and 2% Local Tourist Development Tax will be added to the cost of all food and beverage. The service charge is subject to 7% tax.

GUARANTEES

We will require confirmation of your attendance three business days in advance. This will be considered your minimum guarantee, not subject to reduction (Contracted food & beverage still apply). If a guarantee is not received, we will charge the original expected number as indicated on your banquet event order. For groups of 49 or less we will set and be prepared to serve the guarantee. For groups of 50 or more, we will prepare to serve 3% over the guarantee. The room will be set to the final guarantee given; the hotel will not overset unless otherwise agreed upon with the Catering Manager.