



# Hilton

DAYTONA BEACH  
OCEANFRONT RESORT

**your big day.**  
*our big honor*



  
**Hilton**  
DAYTONA BEACH  
OCEANFRONT RESORT

***Wedding Specialist***

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100 North Atlantic Avenue \* Daytona Beach, FL 32118



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## WEDDING RECEPTION PACKAGES

Menus include your choice of a Plated or Buffet Style Reception  
Choice of (2) Butler Passed Hors D' Oeuvres during Welcome Cocktail Hour  
Complimentary Use of Ballroom for Wedding Reception  
Complimentary dance floor & risers for Bridal Party Head table or Sweetheart Table  
Hotel Floating Candle Centerpieces for Guest tables  
Ivory Floor Length Linens & Ivory Dinner Napkins  
Custom design of your wedding reception to fit your vision for your special day  
Discounted Valet Parking Rates for your day of reception guests  
Complimentary Cake Cutting Services  
Menu Tasting for Bride & Groom for those couples looking to offer Plated Meals  
after contract signing

Complimentary Oceanfront Overnight Accommodations for Wedding Couples  
with a minimum of 50 guests at the reception

*Specialty Linens and Chair Covers can be added for an additional fee.  
See Catering Sales Manager for pricing.*



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## Hors D'oeuvres

*(Choice of 2 with Wedding Packages)*

### Cold Selections

(Price per 100 Pieces)

Bruschetta	\$350
Shrimp Salad on Endive Leaves	\$325
Herbed Cream Cheese Smoke Salmon Roulade	\$335
Crab BLT Canapés	\$345
Duet of Crab and Salmon Devilled Eggs	\$345
Pork Tenderloin, Smoked Tomato Chutney Crostini's	\$315
Boursin Cheese stuffed Cherry Tomatoes	\$295
Smoked Trout pate on Rye Toast Pointes	\$315
Balsamic infused Cherry Tomatoes, fresh Basil and Mozzarella Skewers	\$305
Rare Beef Sirloin wrapped Asparagus with Truffle Vinaigrette	\$315
Three Olives Hummus on Fresh Pita Chips	\$275

### Hot Selections

(Price per 100 Pieces)

Bacon Wrapped Scallops	\$425
Pecan Crusted Chicken Tenders	\$325
Gator Nuggets with Spicy Remoulade	\$335
Spanakopita's	\$325
Mini BBQ Shrimp and Grit Shooters	\$325
Mac & Cheese Melts	\$315
Chicken Cordon Bleu Bites	\$345
Vegetable Spring Rolls	\$315
Oyster Florentine	\$345
Spicy Chipotle Chicken Skewers	\$345
Beef Brisket Sliders	\$355
Crustless Asparagus, Asiago Cheese Quiche	\$295

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## Welcome Reception Hour Enhancements

<b>Market Vegetable Montage</b>	\$7 pp
Fresh, crisp seasonal vegetables served with cool Ranch and Chipotle Ranch dipping sauces.	
<b>Seasonal Fresh Fruit Display</b>	\$7 pp
Fresh cut fruits beautifully displayed and served with Honey Greek Yogurt dipping sauce.	
<b>Imported &amp; Domestic Cheese Montage</b>	\$10 pp
Assortment of Cheddar, Swiss, Provolone, Gouda, Camembert, Monterey Jack, Roquefort, cheeses served with Water Crackers, toasted French sliced Baguettes, Flatbreads, garnished with nuts and dried fruits.	
<b>Whole Poached Salmon (Serves 50)</b>	\$345
Fresh whole Salmon Poached and garnished with herbed Cream Cheese, Capers, Chopped Eggs, Red Onions.	
<b>Jumbo Shrimp Cocktail (100 pieces)</b>	\$500
Jumbo Shrimp, marinated in sweet Garlic Vinaigrette, Peppers, Onions and fresh herbs in an Ice Bowl.	
<b>Stone Crab Claws (100 pieces)</b>	\$550
Pre-cracked and served with a Bloody Mary Cocktail sauce.	

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# Signature Plated Wedding Entrée

**~Pan Seared Grouper~** \$59  
*Picatta Sauce, Herb Risotto, Seasonal Baby Vegetables*

Upgrade to: **Grouper Oscar**, topped with Crabmeat Hollandaise, Asparagus Spears. \$5

**Chilean Sea Bass**, Lemon Beurre Blanc Saffron Oil \$9

**~Filet Mignon~** \$63  
*Exotic Mushrooms Demi-Glace  
Roasted Garlic Mashed Potato, Seasonal Baby Vegetables*

Upgrade to: **Smoked Applewood Bacon Wrapped Filet** \$3

**Filet Mignon**, topped with Crabmeat Soufflé \$7

**~New York Strip Steak~** \$54  
*Burgundy Wine Glace  
Roasted Parsnip Mashed Potato, Seasonal Baby Vegetables*

Upgrade to: **Whiskey Green Peppercorn Sauce** \$2

**Bleu Cheese Crusted** \$4

**~Sautéed Free Range Chicken Breast~** \$48  
*Rosemary Cream Sauce  
White Cheddar Mac & Cheese, Seasonal Baby Vegetables*

Upgrade to: **Pecan Crusted Free Range Chicken** \$4

**~Chargrilled Atlantic Salmon~** \$54  
*Orange Glaze  
Asian style sticky Rice, Seasonal Baby Vegetables*

Upgrade to: **Atlantic Salmon** Wrapped in Puff Pastry With Spinach and Dill Cream sauce \$5

**~Grilled Mahi Mahi~** \$54  
*Teriyaki glaze  
Toasted Coconut Basmati Rice, Seasonal Baby Vegetables*

## *Duet Plated Entrees*

**~Atlantic Salmon & Free Range Chicken~** \$62  
Dill Cream Sauce and Marsala Wine Sauce  
*Truffle Oil Fingerling Potatoes, Seasonal Baby Vegetables*

**~Grilled Filet Mignon & Colossal Shrimp Scampi~** \$75  
Mushroom Demi Glace, Garlic, Butter, Fresh Parsley Shrimp  
*Buttermilk Mashed Potato, Seasonal Vegetables*

## *Salads* (Choose One)

**~Daytona Salad~**  
Mixed Greens, Grape Tomatoes, Cucumber, Candied Pecans

**~Wedge Salad~**  
Iceberg Lettuce, Crumbles Smoked Applewood Bacon, Bleu Cheese, Diced Tomatoes

**~Traditional Caesar Salad~**  
Romaine, Shaved Parmesan Cheese, Homemade Garlic Croutons

**~Caprese salad~**  
Sliced Vine Ripe Tomatoes, Fresh Mozzarella Cheese, Fresh Basil drizzle with Balsamic Reduction

## *Sides* (Choose Two)

Buttermilk Mashed Potato  
Roasted Garlic Mashed Potato  
Roasted Parsnip Mashed Potato  
White Cheddar Mac & Cheese  
Herb Risotto  
Asian Style Sticky Rice  
Toasted Coconut Basmati Rice  
Seasonal Baby Vegetables  
Asparagus Spears



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## Wedding Buffet Dinner

1.5 Hours of Service

Includes Rolls with Creamery Butter, Iced Tea, Coffee, and Water  
(Minimum of 50 Guests)

### ***Silver Buffet***

Choose 2 salads, 2 entrees, 2 sides

**\$62** per person

### ***Diamond Buffet***

Choose 2 salads, 3 entrees, 2 sides

**\$69** per person

### ***Platinum Buffet***

Choose 3 salads, 3 entrees, 3 sides

**\$74** per person

## ***Salads***

### **Tossed Mixed Greens**

Mixed Greens, garnished with Grape Tomatoes, Cucumber, Red Onions, Shredded Carrots, Homemade Herb Croutons

### **Caprese Salad**

Italian Roma Marinated Tomatoes, Bocconcini Mozzarella Cheese, Fresh Basil, Balsamic Glaze.

### **Traditional Caesar**

Romaine, Shaved Parmesan Cheese, Homemade Garlic Croutons

### **Mediterranean Orzo Pasta Salad**

Orzo Pasta, Assorted Olives, Roasted Red Peppers, Artichoke Hearts, Heart of Palms, Fig Infused Vinaigrette.

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## *Entrées*

**~Pecan Crusted Chicken~**  
Rosemary Cream Sauce

**~Pan Seared Airline Chicken~**  
Wild Mushroom Demi

**~Apple, Walnut, Roquefort stuffed Pork Loin~**  
Apple, Veal Jus

**~Texas Rubbed Beef Brisket~**  
Carolina Mustard BBQ sauce

**~Seared Atlantic Salmon~**  
Sweet Chili Glaze

**~Orange Roughy Francaise~**  
Lemon Butter, Fresh Parsley sauce

**~Bacon Wrapped Pork Loin~**  
Smoked Tomato Chutney

**~Grilled Marinated Flank Steak~**  
Caramelized Pearl Onions and Sautéed Mushrooms.

**~Chargrilled Flat Iron Steak~**  
Zesty Herb Chimichurri sauce

**Fire & Ice Mahi Mahi**  
Chargrilled Local Mahi Mahi, with a tropical Fruit, Jalapeno Salsa

**~Crispy Seared Duck Breast~**  
Blood Orange Gastrique

## *Sides*

Bacon, Cavatappi Mac & Cheese Topped with Chicharrones

Pimento Cheese Potato au Gratin

Slow Roasted Elephant Garlic Yukon Gold Mashed Potato

Truffle Scented Roasted Fingerling Potatoes

Buttermilk, Herbs Smashed Cauliflower

Dried Cranberries and Pecan Wild Rice

Traditional Rice Pilaf

Honey Tarragon Roasted Tri Colored Carrots

Boursin Creamy Spinach

Bacon Walnut Brussels Sprout

Fried Yucca Frite

Chargrilled Seasonal Vegetable Medley

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## Menu Enhancements

### *Creative Stations*

*(Chef Required, 50 Guests Minimum)*

#### **Smashtini Bar**

\$9 pp

Make your own Buttermilk Mashed Potato Martini topped with (choose 2)

Grilled top Sirloin strips

Blackened Chicken

Scampi Shrimp

Additional Toppings: Sour Cream, Creamy Butter, Monterey Jack Shredded Cheese, Fresh Chives, Applewood Smoked Bacon Bits

#### **Buttery Southern Style Grits**

\$9 pp

Shrimp I Creole Butter sauce with Tasso

Chicken Sausage in Red Eye Gravy

Smoked Cheddar, Black Bean Chili and Corn Strips

Additional Toppings: Monterey Jack Shredded Cheese, Fresh Chives, Applewood Smoked Bacon, Tomato Relish.

#### **Mac & Cheese Bar**

\$9 pp

Sharp Cheddar sauce, Gruyere Sauce, Smoked Gouda Sauce.

Roasted Mushrooms, Chorizo, Caramelized Vidalia Onions, Blackened Shrimp.

Additional Toppings: Chevre Crumbles, Julienne Vegetables, Spinach,

Applewood Smoked Bacon Bits, Fresh Chives

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## *Carving Stations*

*(Chef Required)*

<b>Baron of Beef</b> (125-150pp) Au Jus and Horseradish Cream with Silver Dollar Rolls	\$950
<b>Beef Tenderloin</b> (20-25pp) Spicy Mustard, Horseradish Cream with Silver Dollar Rolls	\$525
<b>Salmon En Croute</b> (20-25pp) Stuffed with Crab and Spinach in Puff Pastry Champagne Cream Sauce	\$450
<b>Honey Glazed Ham</b> (35-40pp) Roasted Garlic Aioli, Dijon Mustard, Silver Dollar Rolls	\$400

## *After Hours Rejuvenation*

*(All Items Included for 1 Hour)*

<b>Beef Sliders with Condiments</b> <b>Warm Jumbo Pretzels with Yellow Mustard</b> <b>Mini Chicken and Waffles</b>	\$11 pp
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## *Desserts*

<b>Tapas Dessert Bars</b> An array of Miniature Confections and sweets	\$9 pp
<b>Chocolate Fondue</b> (minimum 50 Guests) Choice of Belgium Milk, White or Dark Chocolate. Butter Pound Cake, Fresh fruits Skewers, Marshmallows	\$10 pp
<b>Vanilla &amp; White Chocolate Cheesecake</b> With Melba Sauce	\$7 pp

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# Beverage & Bar Selections

Fully Stocked Bars Include Call, Premium or Luxury Liquors,  
Selection of Red and White House or Upgraded Wines, and Import Beers, Domestic Beers,  
Soft Drinks, Mineral Waters, Juices, and Mixers

## The Open Bar

	Call	Premium	Luxury
Two Hours	\$18.00++ Per Person	\$24.00 ++Per Person	\$29.00++ Per Person
Additional Hours	\$ 6.00++ Per Person	\$ 7.00 ++Per Person	\$ 10.00++ Per Person

## House Wine, House Beer & Soda Bar

First Hour - \$11.00++ per Person; Additional Hour - \$5.00++ per Person

## Host Bar

( charged per drink to master account)  
(subject to \$400 minimum)

Beverages	Call	Premium	Luxury
Soft Drinks	\$4.00++ each	\$4.00++ each	\$4.00++ each
Mineral Water	\$4.00++ each	\$4.00++ each	\$4.00++ each
Domestic Beer	\$5.00++ each	\$5.00++ each	\$5.00++ each
Non-Alcoholic Beer	\$5.00++ each	\$5.00++ each	\$5.00++ each
Imported Beer	\$6.00++ each	\$6.00 ++ each	\$6.00++ each
Mixed Drinks	\$7.00++ each	\$9.00++ each	\$11.00++ each
House Wine - Glass	\$7.00++ each	\$8.00++ each	\$10.00++ each
Upgrade Wine - Glass	N/A	N/A	\$11.00++ each

## Cash Bar

(subject to \$400 minimum)

Beverages	Call	Premium	Luxury
Soft Drinks	\$5.00 inclusive	\$5.00 inclusive	\$5.00 inclusive
Mineral Water	\$5.00 inclusive	\$5.00 inclusive	\$5.00 inclusive
Domestic Beer	\$7.00 inclusive	\$7.00 inclusive	\$7.00 inclusive
Non-Alcoholic Beer	\$7.00 inclusive	\$7.00 inclusive	\$7.00 inclusive
Imported Beer	\$8.00 inclusive	\$8.00 inclusive	\$8.00 inclusive
Mixed Drinks	\$10.00 inclusive	\$11.00 inclusive	\$14.00 inclusive
Wines By the Glass	\$9.00 inclusive	\$10.00 inclusive	\$13.00 inclusive

<b>Champagne Toast</b>	\$6.00++ per person
<b>Tableside Wine Service with Dinner</b>	\$8.00++ per person

All bars subject to bartender set-up fee at \$100.00 per every 75 guests for up to 4 hours.

All cash bars subject to cashier fee at \$ 75.00 per every 100 guests for up to 4 hours.

**Additional charges apply for each bartender and cashier beyond 4 hours**

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# FAQs

**Q: Do we need to make an appointment for a site visit?**

A: Appointments are strongly recommended. Appointments assure that a Catering Sales Manager is available to meet with you and the space is available to view. Our Catering Sales Managers' hours vary. Appointments are typically scheduled Wednesdays – Saturdays.

**Q: How late can our reception extend?**

A: 1:00am

**Q: Does the hotel decorate the room for the wedding reception?**

A: The client is responsible for decorating the ballroom or banquet room, minus the standard items that are included in the wedding packages. (Tables, chairs, ivory table linens and napkins, candle centerpieces, etc.)

**Q: Can we do a food tasting?**

A: Yes, a food tasting can be arranged for (2) guests. Additional guests may result in an additional fee. Menus for the tastings need to be approved (2) weeks prior to the selected date. Tastings are typically scheduled Tuesday – Thursday between lunch and dinner times at the Chef's discretion

**Q: What is the difference between a host bar and a per person/per hour bar?**

A: A host bar is similar to a running bar tab, where you pay for each drink that is consumed. A per person/per hour bar offers unlimited drinks at a per person price. Per person/per hour bars are calculated by the total number of guests at your reception and the number of hours you choose.

**Q: Do you offer a changing room for the bridal party?**

A: The hotel will provide a bridal ready room for brides that have their ceremony and reception on property, based on availability.

**Q: Can we use real rose pedals?**

A: Yes. However, fresh rose pedals are not allowed directly on the carpet for any indoor event, as they can create stains. A runner or something else must be put down first to protect the carpet from damages or cleaning fees will be imposed.

**Q: Are we allowed to bring in our own food or alcohol?**

A: Outside food and beverage is not permitted. All food and beverage must be purchased through the hotel. Our skilled culinary team can create a customized menu for your wedding, if you are looking for a personalized menu on your special day.

Exceptions may be made for cultural dishes, provided by a licensed caterer. Please speak with your Catering Sales Manager for further information and requirements.

**Q: When are menu selections due?**

A: (21) days prior to your wedding date.

**Q: How long before we have to give you final counts?**

A: Your final count (guarantee) is due (3) business days prior to your event. Please understand this is the number we will set the room for and prepare meals.

**Q: Can we have our ceremony directly on the beach?**

A: The hotel does not facilitate weddings directly on the beach; however, we can recommend wedding planners who specialize in beach ceremonies. Also, the county requires you to obtain a permit for weddings on the beach with 50 guests or more. See your Catering Sales Manager for more details.

**Q: Does the ceremony have to start at a certain time?**

A: Outdoor ceremonies are held on our oceanfront Wedding Terrace. The Terrace can be rented in three-hour intervals.

**Q: Can we just have the ceremony at the hotel?**

A: Ceremony only events can be scheduled up to (60) guests on our Clock Tower Terrace. Ceremonies held on our Wedding Terrace must be in conjunction with a full lunch or dinner reception.

**Q: What are the parking charges for wedding guests?**

A: Daily valet is discounted to \$10.00 per car for wedding guests.

**Q: Are group discounts available for rooms if our guests stay at the hotel?**

A: Group discounting is available when guaranteeing (10) or more sleeping rooms with a contract. Once a block is setup, your guests will be able to make reservations online or over the phone with a special code.