

# *WEDDINGS*

**Hilton Garden Inn Palm Beach Gardens**



# *Welcome to the Hilton Garden Inn*

## *Congratulations on your engagement!!*

Thank you for considering The Hilton Garden Inn Palm Beach Gardens for your special day. Aglow with the tropical ambience of South Florida, our world class accommodations and impeccable personalized services welcome each guest into a world of comfort where your priorities become our own.

Nothing is as romantic as gently swaying palms and tropical sunsets. We have various locations including our lakefront Gazebo & our Lakeview Terrace to host your ceremony. We offer our poolside patio & a private pre-function area for the cocktail reception & our ballroom for your reception.

From the color of your bouquet to the taste of the champagne, Hilton Garden Inn Palm Beach Gardens has everything you need to create the day of your dreams!

*Best Regards,*

*The Hilton Garden Inn Team*

Hilton Garden Inn Palm Beach Gardens  
3505 Kyoto Gardens Drive  
Palm Beach Gardens, FL 33410  
561-694-5833



# *Hotel Accommodations*

The 180 newly renovated guest rooms and suites of the Hilton Garden Inn Palm Beach Gardens are individual havens of comfort and relaxation. As soon as you breeze through the doors, you will discover thoughtful amenities designed to help you stay both productive and at ease throughout your stay.

## **KING OR DOUBLE LAKEVIEW ROOM**

Fully furnished in contemporary modern accommodations, our King or Double Lakeview Room provides the perfect refuge when you are ready to just sit back and relax. Settle into your room & enjoy amenities including LCD Flat Screen TV, Complimentary HBO, mini fridge, & fully equipped modern bathroom.

## **KING JUNIOR SUITE**

Enjoy our spacious layout Junior Suite. Fully furnished with an equipped modern bathroom. Our suite includes a sitting area with a couch & LCD Flat Screen TV, an additional LCD Flat Screen TV for the sleeping area, & mini fridge.



# *Ceremony Packages*

**\$1,000 Ceremony Fee**

\$1,000 Reception Fee if ceremony is off property

Ceremonies are set in a Theater Style in our Gazebo overlooking lake Victoria at the Gardens or Lakefront Terrace facing Lake Victoria or Gulfstream room.

Included in your ceremony package:

One Hour of Rehearsal Time

Onsite Coordinator

Banquet Ceremony Chairs

Infused Water Station



# Silver Wedding Package

**\$85.00++ PER PERSON**

5 Hour Total Event with On site Coordinator,  
Gardens Ballroom rental Fee waived, Tea Light Votive Candles, Candlelit Centerpieces, Customized Dance Floor,  
Tasting for the Bride & Groom, Complimentary Guest Room for the Bride & Groom

## **Cocktail Reception**

- o Two Hour Open Bar Service – Calls Brands and Assorted Soft Drinks (Every Additional Hour is \$8.00 per person)
- o Upgrade to Premium Bar for \$12.00 per person (Every Additional Hour is \$12.00 per person)

## **Elegant Displays**

(Please Select 1)

- o Cheese and Crudite Station:  
Selection of Domestic and International Cheeses served with French Bread and Crackers, Seasonal Chutney, Nuts and Dried Fruit An Array of Garden Vegetables served with Hummus, Onion Dip and Spinach Dip
- o Antipasto and Grilled Vegetable Station:  
Dry Salami and Prosciutto Presented with Provolone, Marinated Vegetables to include Red Peppers, Artichoke Hearts, Balsamic Cipollini Onions, Assorted Olives, Grilled Asparagus, Pesto Squash and Zucchini

## **White Glove Butler Passed Hors d'oeuvres**

(Please Select 2)

- o Bruschetta Vine Ripe Tomatoes and Herbs on Toasted Baguette
- o Large Gulf Shrimp served in a shot glass with Cocktail Sauce
- o Breaded Parmesan Artichoke Hearts
- o Vegetable Spring Rolls with Soy Dipping Sauce
- o Honey Sriracha Glazed Chicken Meatballs

## **Plated Two Course Dinner**

Served with Freshly Baked Rolls & Butter

### **Salads**

(Please Select 1)

- o Caesar Wedge Salad with Grilled Crouton, Shaved Parmesan, and cream Caesar Dressing
- o Mixed Greens, Sliced Fresh Strawberries, Sugared Walnuts, Goat Cheese, with Champagne Vinaigrette

### **Entrees**

(Please Select 1)

- o Lemon Herb Grilled Chicken with Mushroom Roasted Garlic Jus
- o Roasted Pork with Cabernet Demi Glaze
- o Pan Seared Seasonal Fish with Tequila & Cilantro Beurre Blanc

Chef's Selection of Starch and Vegetable

Custom Butter Cream Wedding Cake (\$125 Credit)

Coffee and Tea Service



*A twenty-four percent service charge and applicable state sales tax will be added to all food and beverage arrangements.*

*\*Specialty Linen and Other Décor an additional fee*

*Children 3-12 years are \$39.95++*

*Additional Bartender Fee of \$75.00++*

# Gold Wedding Package

## \$105.00++ PER PERSON

5 Hour Total Event with On site Coordinator,  
Gardens Ballroom Rental Fee Waived, Solid Color Choice of Linen,  
Colored Choice Napkins, Candlelit Centerpieces, Tea Light Votive Candles & Customized Dance Floor  
Sparkling Cider or Champagne Toast for All Guests, Tasting for the Bride and room  
Complimentary Guest Room for the Bride and Groom

### Cocktail Reception

- o Three Hour Open Bar serving Calls Brands (Every Additional Hour is \$8.00 per person)
- o Upgrade to Premium Bar for \$12.00 per person (Every Additional Hour is \$12.00 per person)

### Elegant Displays

(Please Select 1)

- o Cheese and Crudite Station:  
Selection of Domestic and International Cheeses served with French Bread and Crackers, Seasonal Chutney, Nuts and Dried Fruit An Array of Garden Vegetables served with Hummus, Onion Dip and Spinach Dip
- o Antipasto and Grilled Vegetable Station:  
Dry Salami and Prosciutto Presented with Provolone, Marinated Vegetables to include Red Peppers, Artichoke Hearts, Balsamic Cipollini Onions, Assorted Olives, Grilled Asparagus, Pesto Squash and Zucchini

### White Glove Butler Passed Hors d'oeuvres

(Please Select 3)

- o Beef Wellington with Madeira Sauce
- o Mediterranean Skewer with Mozzarella, Grape Tomato, Artichoke Heart, Kalamata Olive, and Balsamic Glaze
- o Cucumber Canapé with Smoked Salmon & Cream Cheese
- o Large Gulf Shrimp served in a shot glass with Cocktail Sauce
- o Fried Artichoke Hearts
- o Crab Cake Remoulade

### Plated Two Course Dinner

Served with Freshly Baked Rolls & Butter

#### **Salads**

(Please Select 1)

- o Traditional Caesar
- o Classic Tossed
- o Spinach

#### **Entrees**

(Please Select 2)

- o Lemon Herb Grilled Chicken with Mushroom Roasted Garlic Jus
- o Grilled Filet of Salmon with Orange Citrus Beurre Blanc
- o Grilled Mahi Mahi with a Pineapple Black Bean Salsa
- o New York Strip topped with caramelized Shallot Demi Glaze

Chef's Selection of Starch and Vegetable

Custom Butter Cream Wedding Cake (\$250 Credit)

Coffee and Tea Service



*A twenty-four percent service charge and applicable state sales tax will be added to all food and beverage arrangements.*

*\*Specialty Linen and Other Décor an additional fee*

*Children 3-12 years are \$39.95++*

*Additional Bartender Fee of \$75.00++*

# Diamond Wedding Package

**\$125.00++ PER PERSON**

5 Hour Total Event with On site Coordinator,  
Gardens Ballroom Rental Fee Waived, Floor Length Linen with solid color choice,  
Colored Choice Napkins, Choice of Embroidered Overlay or Table Runner, Candlelit Centerpieces,  
Tea Light Votive Candles & Customized Dance Floor, Sparkling Cider or Champagne Toast for All Guests  
Tasting for Bride and Groom, Complimentary Suite for the Bride and Groom  
Chocolate Dipped Strawberries with Champagne Amenity for Wedding Night  
Breakfast for the Bride and Groom for Next Morning

## **Cocktail Reception**

- o Four Hour Open Bar serving Calls & Premium Brands
- o Upgrade to Premium Bar for \$12.00 per person (Every Additional Hour is \$12.00 per person)

## **Elegant Displays**

(Please Select 1)

- o Imported & Domestic Cheeses Display Garnished with Fresh Seasonal Fruit and Assorted Crackers
- o Vegetable Crudités served with Blue Cheese Dip
- o Warm Spinach & Artichoke Dip with Roasted Garlic and Parmesan Cheese Sliced French Baguettes
- o Warm Sherried Crab Dip served with Sliced Baguette & Assorted Crackers

## **White Glove Butler Passed Hors d'oeuvres**

(Please Select 4 from any menu)

- o Beef Tenderloin with Horseradish Cream en Croute
- o Conch Fritters
- o Scallops wrapped with Bacon
- o Lamb Lollipops with Mint Jelly
- o Shrimp and Jumbo Lump Crab Gazpacho Shooters
- o Lobster Cobbler
- o Wild Mushroom Tart
- o Barbecue Pulled Pork Biscuit

## **Plated Two Course Dinner**

Served with Freshly Baked Rolls & Butter

### **Salads**

(Please Select 1)

- o Traditional Caesar
- o Classic Tossed
- o Spinach

### **Entrees**

(Please Select 2)

- o Chicken Roulade
- o Roasted Prime Rib Au Jus
- o Baked Mahi with a Crab Scampi Topping
- o Grilled Filet Mignon with Au Poivre Sauce

Chef's Selection of Starch and Vegetable

Custom Butter Cream Wedding Cake (\$300 Credit)

Coffee and Tea Service



*A twenty-four percent service charge and applicable state sales tax will be added to all food and beverage arrangements.*

*\*Specialty Linen and Other Décor an additional fee*

*Children 3-12 years are \$39.95++*

*Additional Bartender Fee of \$75.00++*

# Wedding Guidelines

## FOOD & BEVERAGE SERVICE

We reserve the right to serve all food and beverage. We do not allow outside food or beverage to be provided with the exception of wedding cake and accompanying items. Wedding packages include one bartender per 100 guests. Additional service may be added, per the guest's request, for an additional fee. Final menu selection must be submitted to the Sales/Catering Department at least 4 weeks in advance; otherwise items selected cannot be guaranteed. If notified prior any quest with dietary restrictions can be accommodated.

## DEPOSIT & PAYMENT PROCEDURES

A non-refundable deposit of \$1000 is due along with signed contract. This is due day of signing to secure the spaces for your event. 25% is due (30) days after signing the contract. 50% is due (60) days prior to event date. Full payment for the function must be received (14) days prior to the event. A 24% service charge and 7% sales tax will be added to the final total for the event.



*A twenty-four percent service charge and applicable state sales tax will be added to all food and beverage arrangements.*

*\*Specialty Linen and Other Décor an additional fee*

*Children 3-12 years are \$39.95++*

*Additional Bartender Fee of \$75.00++*