



WEDDINGS

AT HILTON

your forever, *your* way.

A Hilton wedding, where small details become the start to your grandest adventure

What do cake tiers, chairs, ballrooms, and table cloths matter in the context of an epic love story? They are the makings of fairy tales and fillers of photo books. They are the glasses raised after a heartfelt toast and the backdrop to your first dance. They are your first meal as newly weds and the rooms your guests retired to after a long night of dancing. We know it's the people and moments you share that create memories, but the details shape them.

Let us help you shape the start to your grandest adventure at The Hilton Raleigh North Hills. We are a full service hotel located just minutes from downtown in the innovative and multi-faceted district of North Hills. Meet our team of experienced wedding specialists, here to help you design a day that lives up to your love story.

The wedding festivities begin before 'I do'. We welcome you and your wedding party to relax in one of our luxury suites and enjoy champagne and hors d'oeuvres. Then start the ceremony in our beautifully redesigned ballrooms, perfect for both grand or intimate gatherings. Savor each moment of the reception as our Chef and culinary team work with you to customize your menu. When you wed with The Hilton our curated list of highly recommended photographers, designers, and florists are also at your disposal.

So, are you ready? All good things start small. Let's start building your forever, your way, one detail at time.



the ceremony

To ensure a flawless ceremony experience we recommend that you have an on-site ceremony coordinator for your Wedding day. Our catering team will be on-site during the ceremony and devoted to ensuring all vendors and details are in place for your reception.

- Rehearsal space provided for one hour the week of the ceremony
- Ceremony Space
- Wireless microphone for the officiant
- Hotel banquet chairs
- Glass decanter filled with fruit infused water
- Private wedding party space available two hours prior to the ceremony

Ceremony Fees Starting at \$500



reception

PACKAGE #1

All Following Menus include Reception Package #1

- Event space for 5 hours of lifelong memories
- White, black or ivory floor length linens
- Specialty colored napkins
- Table Centerpieces: Round mirror tiles adorned with 2 votive candles and a glass vase
- Table numbers and holders
- Portrait easel
- Dance floor
- Cake cutting service
- Dedicated banquet captain
- Champagne and chocolate covered strawberries on your wedding night
- Complimentary guest parking
- Reduced guest room rate for 10 or more guest rooms, based upon availability
- Personalized guest reservation page
- Private wedding party hospitality room
- Private meal tasting for up to 4 guests with a reception of 50 guests or more
- One complimentary overnight accommodation for couple with breakfast in '88 Oaks Restaurant

RECEPTION PACKAGE ENHANCEMENTS

Enhancement Option #1

Add the following enhancements to Reception Package #1 for any reception of 50 guests or more for \$20 per person:

- One year anniversary gift certificate for a 2 night stay with breakfast at '88 Oaks Restaurant
- Cheese and charcuterie board with wine or three craft beers as an amenity for the wedding couple
- Accent overlays to enhance the white, black or ivory floor length linens
- White or ivory chair covers

Enhancement Option #2

Add the following enhancements to Reception Package #1 for any reception of 50 guests or more for \$30 per person:

- One year anniversary gift certificate for a 2 night stay with breakfast at '88 Oaks Restaurant
- Cheese and charcuterie board with wine or three craft beers as an amenity for the wedding couple
- Accent overlays to enhance the white, black or ivory floor length linens
- White or ivory chair covers
- Specialty linens for accent tables- examples include, Receiving, Gift, Cake and Sweetheart tables
- Private meal tasting for up to 6 guests with a reception of 50 guests or more
- Late night dinner room service and champagne or sparkling cider for 2, delivered to honeymoon suite



cocktail hour



DISPLAY ITEMS

- Fresh crudité display with ranch, roasted garlic hummus, and sweet onion tomato dip
- Domestic cheese display with baguette, wafers, crackers and fruit garnish

PASSED ITEMS Choose Three

- Miniature crab cakes with cajun remoulade
- Wild mushroom purses
- Curry chicken salad in phyllo
- Balsamic roasted vegetable tarts
- Boursin stuffed artichoke fritters
- Pork potsticker with ginger teriyaki
- Beef brisket empanada with roasted tomato chipotle salsa
- Spinach and feta stuffed mushroom caps
- Wonton wrapped shrimp with Thai chili sauce
- Chicken satay with spicy peanut sauce
- Caprese style brushetta on ciabatta
- Jumbo sea scallop wrapped in smoked bacon
- Brie and raspberry in phyllo



COCKTAIL HOUR ENHANCEMENTS \$6 each, per person

- Shredded beef short rib on polenta cake
- Shrimp and grits martini
- Fried green tomato "BLT"- Turkey bacon, arugula, vidalia onion vinaigrette
- Smoked stuffed oysters, andouille sausage, ell pepper crab and brie filled baby portabellas
- Blackened tenderloin on french bread with horseradish cream
- Tandoori chicken satay, minted raita
- Roasted vegetable and chevre flatbread, basil pistou
- Eastern Carolina pulled pork slider
- Tuna tartare with sriracha, avocado on wonton chip
- Smoked salmon on rye, neufchatel, caper
- Caprese style brushetta on ciabatta
- Choice of 2 : Hand rolled maki sushi- California, spicy tuna, Philadelphia, or vegetable

dinner buffets

Buffet Dinner Service includes freshly baked dinner rolls & butter, sweet or un-sweet tea, ice water, regular coffee, decaffeinated coffee and hot tea service.

BUFFET OPTION #1

- Mixed Southern Greens with Fresh Vegetables and House made Dressings
- Coastal Crab Bisque
- Organic English Cucumber and Roma Tomato Salad with Shaved Onion and Red Wine Vinaigrette
- Horseradish and Smoked Paprika Creole Potato Salad
- 5 Peppercorn Grilled New York Strip Steaks
- Shrimp and Sausage Boil, New Potato, Tangy Tomato Jus
- Buttermilk Fried Semi Boneless Chicken Breast
- Cheddar and Chive Whipped Potato
- Carolina "Dirty" Yellow Rice
- Oven Roasted Marinated Seasonal Vegetables
- Rolls and Butter

\$70.00 Per Person - Buffets include Reception Package #1, One Cocktail Hour and 90 minute maximum service time.



BUFFET OPTION #2

salads

- Mixed green salad - Seasonal fresh vegetables and house made dressings
- Confetti cous cous and quinoa salad - Champagne vinegar
- Roasted root vegetables - Crumbled chevre and white balsamic glaze

entrees - choose two

- Slow braised short rib of beef- Braising pot jus
- Sautéed chicken breast with creole sage cream
- Semi boneless breast of chicken with herb jus de poulet
- Cast iron seared salmon- Grapefruit and basil butter
- Grilled boneless chicken breast with cilantro lime pistou
- Grilled pork tenderloin- Smoked coriander and apple relish
- Bronzed mahi mahi with cumin and fresh ginger
- Pan roasted ono with green onion lomi lomi
- House smoked brisket hot and spicy peach compote
- Grilled flat iron steak- Sliced with peppercorn demi glaze
- Roasted vegetable ravioli- Sautéed spinach, tomato, basil sauce rose
- Chana masala- Stewed chick peas in tomato citrus broth over basmati rice
- Shrimp and scallops over stone ground grits with bacon, mushroom and tomato with herbed butter reduction

accompaniments - choose three

- Roasted garlic whipped potato
- Rosemary and parsley fingerling potatoes
- Gruyere potato gratin
- Sautéed broccolini with lemon and chablis seasonal vegetable medley
- Wild rice pilaf
- Spinach and parmesan risotto
- Roasted asparagus with béarnaise
- Roasted brussels sprouts with balsamic and pancetta

carving station - choose one

- Locally raised herb rubbed turkey
- Brown sugar ham
- Baron of beef
- All items served with appropriate accoutrements
- \$75 Carver Fee will apply

\$75.00 Per Person - Buffets include Reception Package #1, One Cocktail Hour and 90 minute maximum service time.



plated
dinner

All plated dinner options include Reception Package #1 and (1) hour of the Cocktail Hour. Dinner Service includes, Chef's selection of seasonal vegetables, freshly baked dinner rolls & butter, one soup or salad option, sweet or un-sweet iced tea, ice water, regular coffee, decaffeinated coffee and hot tea service.

salad and soup - choose one

- Hilton House Salad- Fresh mixed baby greens, cucumbers, cherry tomato and carrot threads
- Selection of 2 house made dressings
- Caesar Salad- Romaine hearts with radicchio, shaved parmesan, herb crostini and creamy caesar dressing
- Something Bleu Salad- Baby field greens, sliced strawberries, candied walnuts, mild bleu cheese, raspberry vinaigrette and poppy seed dressings
- Tomato Bisque

enhanced starters - \$5 per person

- Hilton Shrimp Cocktail - Marinated, grilled and chilled colossal shrimp with lemon preserves and horseradish tomato coulis
- Burrata stuffed arancini basil pomodora with shaved aged parmesan
- Carpaccio of Beef - Micro green salad, fried capers, truffle oil and shaved aged parmesan
- Charleston She Crab Soup - Slow simmered crab stock, finished with cream, dry sherry and garnished with jumbo lump blue crab

entrees - choose two (add a third option for an additional \$3 per person)

- Semi Boneless Chicken - Stuffed with boursin, spinach and baby artichoke leaves, kilned tomato cream and parmesan risotto \$55
- Prime flat iron steak bourbon peppercorn with horseradish whipped potatoes \$62
- Sautéed chicken provencal with boursin polenta \$52
- Pork Tenderloin - Herb marinated and grilled over ginger roasted sweet fingerling potatoes \$58
- Petit Filet and Salmon - Rosemary demi glaze and citrus beurre blanc with golden mashed potatoes \$70
- Seared semi boneless chicken and salmon with Mediterranean cous cous and dill feta cream \$62
- Chilean sea bass with a roasted tomatillo vinaigrette, tri color quinoa and roasted corn \$74
- Corn dusted Carolina trout with arugula, lemon and parsleyed gold poached potatoes \$62
- Seared Faroe Island sustainable salmon with risotto cake and tomato basil confit \$64
- Double cut Colorado lamb chops with tarragon jus a viande and goat cheese gratin potatoes \$75
- Slow braised root vegetable ragout and steamed basmati rice \$50
- Roasted eggplant and chickpea curry with tomato, lemon, cilantro and biryani \$50

Speak to your wedding specialist about guests with specific dietary needs and accommodations.



all inclusive reception

Carving Station - Choose One

- Locally raised herb rubbed turkey
- Brown sugar ham
- Baron of beef

All items served with appropriate accouterments

Antipasto Display

Marinated olives, tomato basil concasse, italian cured meats, fresh mozzarella, roasted and picked Peppers, and artichokes adorned with grilled ciabatta and foccacia wedges

Raw Bar

Fresh oysters, shrimp, steamed Mussels, crab claws and Louisiana-style crawfish with saltines, tabasco, horseradish, lemons, cocktail sauce, drawn butter and mignonette

Stations - Choose Two

- Mac and Cheese: Elbow macaroni folded with cheddar cheese or muenster cream sauces, tossed with your choice of diced tomatoes, spinach, green onion, roasted green chiles, and sautéed mushrooms; and topped with braised short rib of beef, smoked chicken, smoked Eastern Carolina pork shoulder
- Risotto: Creamy Arborio rice folded to order with prosciutto ham, grilled chicken, broiled shrimp, spinach, sundried tomatoes, wild mushrooms, spinach, parmesan cheese and roasted garlic; served with garlic breadsticks
- Street Tacos: Flour and corn tortillas, shredded lettuce, manchego and cheddar cheeses, cilantro leaves, lime wedges, sliced jalapeños, red onion, guacamole, pico de gallo, sour cream, three house-charred salsas with marinated skirt steak, adobo roast chicken breast, and carnitas
- Shrimp and Grits: Low country classic with shrimp sautéed to order with fresh herbs, white wine, scallions, fresh tomato and smoked pork belly, stone ground cheddar grits; served in a martini glass with green tomato chow chow and pepper jelly
- Sliders: Choice of Two - Eastern Carolina pulled smoked pork, Waygu beef, black bean veggie, or premium turkey patties; brioche and kings sweet Hawaiian rolls, gem lettuce, sliced roma tomato, shaved bermuda onion, Ashe County hoop cheddar, appropriate condiments

\$90.00 Per Person - Reception includes the Reception Package #1, 1 hour of the Cocktail Package and 90 minute maximum service time.



after dinner additions

Candy Station - \$7 per person

Assorted mini candies, chocolates, sweets and treats

S'mores Station - \$12 per person

Jumbo cinnamon graham crackers, Hershey's chocolate, jumbo marshmallows, skewers and roasting Station

Cookies and Milk Station - \$8 per person

Jumbo chocolate chips, peanut butter Buckeyes, Oreos and carafes of chilled milk

Mousse Cups and Shooters - \$10 per person

Assorted fruit, chocolate and vanilla mousses in chocolate cups, shot glasses and sweet tarts

Gourmet Coffee Station - \$8 per person

Starbuck's coffee, Tazo teas, and hot chocolate with flavored syrups, whipped cream, rock candy, assorted flavored creamers, cinnamon sticks, shaved chocolate, lemon and clover honey



brunch buffets

Perfect for Post Wedding Brunch, or a morning Reception

SUNRISE BRUNCH BUFFET **\$32 per person**

- Freshly baked pastries and muffins
- Citrus and melon fruit salad with chiffonade mint
- Bagels with assorted cream cheeses
- Smoked salmon display with accouterments
- Country frittata with sausage, onions, peppers, tomato and cheddar roasted new potatoes O'Brien
- Honey and clove glazed ham
- Herbed rice pilaf
- Sautéed chicken breast with shitake chardonnay cream steamed asparagus with tarragon butter
- Mini cheesecake assortment
- Chilled orange juice, cranberry juice and apple juice
- Regular coffee, decaffeinated coffee and hot tea service

Love Breakfast? Serve this at your evening wedding reception- \$40 per person

THE CARDINAL BRUNCH BUFFET **\$38 per person**

- Fresh baked croissants with butter and preserves
- Sliced fresh seasonal fruit and berries
- Organic yogurt, granola and fresh berry parfaits
- Eggs benedict
- Challah french toast with syrup, fresh seasonal berries, whipped butter and fresh whipped lemon crème
- Bloody mary pickled shrimp with local vodka
- Sliced hickory smoked turkey breast "bacon"
- Carved baron beef with creamed horseradish and warm silver dollar rolls
- Butter and parsley yukon gold potatoes
- Grilled Mediterranean vegetable blend with olive oil and balsamic
- Assorted gourmet cupcakes
- Chilled orange juice, cranberry juice and apple juice
- Regular coffee, decaffeinated coffee and hot tea service

Love Breakfast? Serve this at your evening wedding reception- \$46 per person

When Brunch Buffets are served at an evening wedding reception, they are priced per person and include Reception Package #1, One Cocktail Hour and 90 minute maximum service time.



beverages

HOST BAR/CASH BAR

Beverage Service - Per Drink Pricing

Call - \$7.00/\$7.50

Smirnoff, Bacardi Select, Seagram 7, Jim Beam, Beefeater, Jose Cuervo, Dewar's

Domestic Beer - \$5.00/\$5.50

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Yuengling

Import Beer & Cider - \$6.00/\$6.50

Corona, Heineken, Angry Orchard, St Paulie (Non-Alcoholic)

Premium - \$8.00/\$8.50

Absolut, Bacardi Superior, Jack Daniels, Makers Mark, Tanqueray, 1800 Reposado, Johnnie Walker Red

Local Craft Beer - \$6.00/\$6.50

Big Boss Helles Belles, Big Boss Angry Angel, Foothills Hoppyum

House Wine - \$6.00/\$6.50

Merlot, Cabernet, Chardonnay, Pinot Grigio, White Zinfandel

Premium Wine - \$8.00/\$8.50

Stone Cellars Merlot, Cabernet, Chardonnay, Pinot Grigio, Beringer White Zinfandel

The sales and service of alcoholic beverages are regulated by the state of North Carolina as a licensee; this hotel is responsible for the administration of all regulations. It is policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

more beverages



COCKTAIL PACKAGES

Per person, per hour pricing - Unlimited beverage service charged per person (based on guaranteed attendance)*

Beer/Wine 1 Hour - \$15.00 *\$5.00 for each additional hour

Beer/ Wine/Call Labels 1 Hour - \$20.00 *\$8.00 for each additional hour

Beer/Premium Wine 1 Hour - \$17.00 *\$7.00 for each additional hour

Beer/Wine/Premium Labels 1 Hour - \$22.00 *\$10.00 for each additional hour

All per person beverage packages include soft drinks.

BEVERAGE ENHANCEMENTS

Signature Cocktails - \$10.00 – \$16.00 - Inquire with your Wedding Specialist to discuss how we can create a unique cocktail using your tastes, preferences and colors

Margarita Bar - \$15.00 per person per hour - Strawberry, mango, classic, Cuervo tequila and mixers

Champagne Toast - \$4.00 – \$18.00 per person

Lemonade Bar - \$12.00 per person per hour - Flavored vodkas, fresh squeezed lemons, muddled fresh fruit and simple syrup

Mimosas - \$65.00 per gallon

Bartender Charges - Bartenders are required for all bars. The bartender charge is **\$75.00 per bartender per hour**. In compliance with North Carolina state law, all liquor consumption must cease at **2:00 AM**. No alcoholic beverages will be sold to persons less than 21 years of age.

Hotel reserves the right to refuse alcohol to persons deemed intoxicated

WINE LIST

Red Wines

- Pinot Noir, Canyon Road, Modesto, California \$28
- Pinot Noir, Gerard Bertrand, Languedoc-Roussillon, France \$44
- Pinot Noir, MacMurray, Central Coast, California \$46
- Merlot, Canyon Road, Modesto, California \$28
- Merlot, Francis Ford Coppola, Napa Valley, California \$48
- Cabernet, Canyon Road, Modesto, California \$28
- Cabernet, Avalon, California \$36
- Cabernet, Louis Martini, Sonoma County, California \$44
- Malbec, Gouguenheim, Mendoza, Argentina \$36
- Malbec, Don Miguel Gascon, Mendoza, Argentina \$43

White Wines

- Riesling, Charles and Charles, Columbia Valley, Washington \$40
- Riesling, Starling Castle, Mosel River, Germany \$32
- Pinot Grigio, Canyon Road, Modesto, California \$28
- Pinot Grigio, Bollini, Trentino, Italy \$40
- Pinot Grigio, Maso Canali, Trentino, Italy \$48
- Sauvignon Blanc, Canyon Road, Modesto, California \$28
- Sauvignon Blanc, Villa Maria, Marlborough, New Zealand \$44
- Chardonnay, Canyon Road, Modesto, California \$28
- Chardonnay, Complicated, Sonoma Coast, California \$44
- Chardonnay, Kendall Jackson, Sta. Rita Hills, California \$45

Sparkling and Other

- Brut, Wycliff, California \$32
- Prosecco, La Marca, Veneto, Italy \$40
- Brut, Veuve Clicquot, Reims, France \$80
- Rose, Augey, Bordeaux, France \$28
- Rose, Bieler, Provence, France \$39





additional information

Deposit & Payment - A non refundable deposit of 20% based on the estimated amount is due at the time of signing your contract to secure the event date and associated space. A second deposit of 30% is due 3 months prior to your event date. The remaining full payment is due 5 days prior to your event date. (forms of acceptable payment: credit card, certified check, money order or cash)

Food & Beverage Policies - No outside food and beverage is permitted. Client is allowed to bring a wedding cake from their preferred bakery. Food and beverages are not permitted to leave the hotel banquet space.

Administrative Fees & Taxes - An administrative fee of 25% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you

Pricing- All pricing listed on Packages are exclusive of Administrative Fee and Tax. 25% Administrative Fee and 7.25% Tax is applied to all food, beverage, room rental, audio visual charges. In Wake County there is a 1% State Tax on food. Bartender and Attendant fees will be applied where applicable.

Food & Beverage Guarantees - Final guest counts are due 5 business days prior to reception. This will be considered the final guarantee and is not subject to reduction.

Outside Vendors & Meals - It is customary to include your wedding professionals that have assisted you with your special celebration. Vendor meals will be available to you starting at \$30 per person. Consult your Catering Sales Manager for more details. All outside vendors are required to have a certificate of insurance on file with the Hotel. Please see Catering Sales Manager for details.



contact information

Wedding Specialist

Heather Burger

Hilton Raleigh North Hills

3415 Wake Forest Road Raleigh, NC 27609

Direct: (919) 719-4928

E-mail: heather.burger@pyramidhotelgroup.com

Guest Room Accommodations

A special guest room rate can be provided to your guests for securing 10 or more rooms. Complimentary Parking and Wi-Fi is included. Please consult your Wedding Specialist for further details.



Hilton

NORTH RALEIGH / MIDTOWN