

Welcome to The Hilton Philadelphia City Avenue, where the City meets the Main Line. Experience optimum Elegance when you step into our Ballrooms. We have completed a \$15 million hotel restoration. The foyer, grand lobby, ballrooms, and guest rooms are stunning and refreshed.

Our ballrooms feature grand chandeliers along with accent lighting to illuminate your celebration.

Allow our team to provide a memorable experience for you and your guest with a night to remember.



THE HILTON PHILADELPHIA CITY AVE WEDDING PACKAGE

Tray Passed Hot, Cold, and Stationed Hors d'oeuvres

Champagne Toast

Three-Course Served Meal

Salad

Entrée

Chef's Signature Dessert served with Custom Designed Wedding Cake

Tablesides Service of Fresh Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Teas

Five Hour Premium Open Bar

Elegant Floor Length Ivory Linen with Ivory Damask Overlay

Silver Glitter Chargers

Three Votive Candles on Every Guest Table

A Suite the evening of the Wedding

Your Dedicated Maître d' who personally orchestrates the Evening's Events

White-Glove Service

Valet Parking

Coat Check

Chiavari Chairs in our Grand Garden Ballroom

Private Bridal Party Holding Room

Breakfast for the Bride & Groom the following morning in the Restaurant

***Entrée prices will incur a \$5.00 increase for 2023 weddings

COCKTAIL RECEPTION

CHILLED PRESENTATIONS

Select Two

DOMESTIC AND IMPORTED CHEESE DISPLAY

Smoked Gouda, Chevre, Gruyere, Vermont Cheddar, Bleu, Port Salute and Brie
Garnished with Seasonal Fruits and a Variety of Crackers

SEASONAL VEGETABLE DISPLAY

An Elaborate Display of Hand Carved Crisp Vegetables

Red, Yellow, and Green Bell Peppers, Carrots, Radishes, Broccoli and Cauliflower Flowerets, Black and Green Olives, and Cherry Tomatoes served with a Cucumber Mint and Bloody Mary Dips

GRILLED VEGETABLE ANTIPASTO

Artful Display of Marinated and Grilled Portobello Mushrooms, Zucchini, Summer Squash, Red and Green Bell Peppers, Carrots, Onions, Asparagus, and Belgian Endive, Drizzled with Basil Infused Olive Oil



RECEPTION HORS D'OEUVRES

Select Eight Hors d'oeuvres

COLD HORS D'OEUVRES

Smoked Salmon, Cream Cheese, Dill, Cucumber
Bruschetta, Tomato, Basil, Fresh Mozzarella
Tuna Tartare, Harissa, Toasted Almond, Sesame Seeds, Asian Spoons
Chickpea Hummus, Crispy Pita Triangle
Vietnamese Summer Chicken Roll, Coriander Lime Sauce
Lemon Turkey Salad, Cranberry Aioli, Phyllo Cup

HOT HORS D'OEUVRES

Tomato, Basil, Fresh Mozzarella Flatbread
Brie and Almond Beignet, Rosemary, Dijon
Short Stack of Crispy Calamari, Tomato Basil Sauce
Potato Pancakes, Applesauce, or Sour Cream
Philadelphia Cheese Steak Spring Roll, Spicy Ketchup
Thai Style Beef Satay, Lemongrass, Ginger
Cocktail Franks in Puff Pastry, Deli Mustard
Braised Duck, Green Onions, Ginger, Crispy Wontons
Wild Mushroom, Manchego, Lemon Thyme, Olive Crouton
Parmesan Crusted Globe Tomato, Basil Pesto
Crispy Chicken Spring Roll, Chinese Cabbage, Cellophane Noodle
Thai Style Fried Tofu, Roasted Peanuts, Chili Pepper Glaze

ENHANCE YOUR EVENT WITH OUR UPGRADED HORS D'OEUVRES

- *Crispy Lobster Mac and Cheese
- *Jumbo Lump Crab Cake, Citrus Remoulade
- *Sea Scallop Lollipop, Lemon Parsley Crust
- *Crispy Chesapeake Bay Oyster, Sweet Gherkin Aioli
- *Rosemary Crusted Lamb Chops, Dijon Crust
- *Marinated Shrimp Duet, Jalapeno Lime Aioli
- *Classic Shrimp Cocktail, Cocktail Sauce
- *\$7 per piece**

ACTION STATIONS

PASTA STATION

Radiatore, Confetti Tomato, Toasted Pine Nuts, Reggiano Parmesan Basil Pesto, Cavatappi, Tender Asparagus, Locatelli Romano Roasted Red Pepper Pesto
Complimented By Grilled Antipasto Display of:
Roasted Red and Yellow Peppers, Marinated Asparagus, Charred Onions, Yellow and Zucchini Squash, and Grilled Portobello Mushrooms
Focaccia Bread, Sesame Breads, and Italian Rolls
\$12 per person

NEW YORK CARVING STATION

Glazed First-Cut Corned Beef, Pastrami, and Roast Breast of Turkey, Pan Gravy, Cole Slaw, Potato Salad, Half Sour Pickles
Jewish Rye and Brioche Rolls
\$14 per person

ROASTED WHOLE PEKING DUCK STATION

Sliced and Rolled in Moo-Shu Pancakes with Julienne Vegetables, Sliced Scallions, Hoisin Sauce
\$14 per person

PAD THAI

Beef or Shrimp Sautéed with Bean Sprouts, Toasted Cashew, Noodles, Coriander, Scallions, Tamarind Sauce
Served in Chinese Take-out Boxes with Chopsticks
\$12 per person

HAND-ROLLED SUSHI

Assorted Maki Rolls and Nigiri of Barbecued Eel, Shrimp, Tuna, Salmon, Hamachi & Seasonal Fish
Wasabi, Soy, Pickled Ginger
\$18 per person
(Chef's Fee of \$350)

SMOKED SALMON DISPLAY

Chef to hand Carve to order Smoked Gaspee Salmon, Smoked Scotch Salmon, and Norwegian Gravlax

Served on Raisin Walnut and Russian Pumpernickel Bread with Chopped Onion, Egg Mimosa, and Capers

Accompanied by Cucumber Dill Relish

\$12 per person

POKE STATION

Ahi Tuna and Atlantic Salmon

Avocado, Bell Peppers, Cucumbers, Red Onion and Edamame

Sesame Oil Dressing, Steamed Jasmine Rice

\$14 per person

STEAMED ASIAN DUMPLINGS

Chicken and Shiitake Mushroom Pot Stickers Wonton with Shrimp and Coriander

Shanghai Style Vegetable Dumpling

Trio of Sauces, Soy, Mustard, and Sweet Chili

\$12 per person

FRESH CEVICHE

Choice of Two:

Sushi Grade Tuna, Avocado, Cilantro, Spicy Lime Dressing

Jamaican Jerk Red Snapper, Sweet Potato, Red Onion, Orange Zest

Hamachi, Toasted Sesame Seeds, Yuzu, Pickled Ginger Wakame Salad

Sea Scallops, Red Onion, Jalapeño, Tomato, Coriander, Lime

\$14 per person

CHILLED SEAFOOD STATION

Chilled Jumbo Shrimp, East Coast Clams on the Half Shell and Blue Point Oysters on the Half Shell

Mussels Provençale

Cocktail, Thai Chili Aioli, Horseradish Sauces, Fresh Lemons

\$26 per person



PLATED DINNER

FIRST COURSE

(SELECT ONE)

Belgian Endive Salad

Boston Lettuce, Watercress, Belgian Endive, Frisee, Spiced Walnuts, Red Wine Shallot Vinaigrette

Hearts of Romaine Salad

Romaine Hearts, Baby Arugula, Shaved Fennel, Toasted Almonds, Manchego Cheese, Lemon Olive Oil Dressing

Spinach Salad

Tender Baby Spinach, Sliced Strawberries, Sunflower Seeds, Cucumber Yoghurt Dressing

Traditional Caesar Salad

Romaine Hearts, Garlic Croutons, Parmesan Cheese Caesar Dressing

ENTREES

Free-Range Chicken Breast, Jasmine Mango Rice, King Oyster Mushrooms with Sesame Ginger Sauce

\$110 per person

Atlantic Salmon Fillet, Spiced Italian Farro, Snow Pea, Carrot Bean Sprout Salad and Coconut Lime Sauce

\$114 per person

Block Island Swordfish, Grilled Zucchini, Saffron Vegetable Cous Cous, Micro Chervil, Romesco Brush

\$116 per person

Beef Tenderloin, sliced with Wild Mushroom Risotto, Broccolini, Red Wine Sauce

\$120 per person

Mahi•Mahi Fillet, Shanghai Bok Choy, Sweet Potato, Crispy Shiitake Thai Curry Sauce

\$112 per person

Striped Bass Fillet, Succotash, Fresh Hearts of Palm Salad Thai Basil Vinaigrette

\$118 per person

Braised Short Rib of Beef, Lemon Fingerling Potato Confit, Garlic Spinach, Natural Au Jus

\$118 per person



ENTREES (CONTINUED)

Jumbo Lump Crab Cake, Roasted Rainbow Peppers, Chesapeake Bay Potato Gratin with Meyer Lemon Sauce

\$120 per person

Filet of Beef Tenderloin, Mushroom Risotto, Pomodoro Spaghetti Squash, with Natural Beef Reduction

\$124 per person

Vegetarian

Chick Peas, Roasted Cauliflower, Coriander Oil, Zucchini Spaghetti, Grilled Naan Bread

\$110 per person

SIGNATURE DESSERT

Specialty Cake accompanied with a Chocolate Covered Strawberry, Chocolate Straw, on a Dollop of Whipped Cream



GRAND VIENNESE SWEET TABLE

As We Dim the Lights, a Dramatic Fireworks Display Will Dazzle Your Guests With The Perfect Culinary Ending To Your Celebration, With A Variety Of Delectable Sweets Presented By Our Knowledgeable Team Sure To Dazzle the Guests!

An Assortment of French Tortes, Decorative Cakes, Miniature French and Italian Pastries

Various Confectionaries, and Mixed Nuts

Flambé Station of Bananas Foster and Crepes Suzette, Sliced Exotic Fruits and Fresh Berries

Ice Cream Sundae Bar with Assorted Toppings

A Skilled Attendant Will Prepare To Order Flavored International Coffees and Cordials, Cinnamon and Sugar Sticks, Vanilla Flavored Whipped Cream, And Maraschino Cherries

Accented With Carved Themed Ice Sculpture

\$16 per person

The Above Price Reflects Viennese Table Served As Dessert



PREMIUM BRANDS FIVE HOUR OPEN BAR

LIQUORS

Tito's Vodka	Seagram's 7 Whiskey
Sky Vodka	Jack Daniel's Tennessee Sour Mash Whiskey
Tanqueray Gin	Jose Cuervo Especial Gold Tequila
Dewar's Scotch	Southern Comfort
Bacardi Light Rum	Old Grandad Bourbon
Captain Morgan Rum	

Leroux Triple Sec, Sour Apple Pucker, Peach Schnapps, Sweet and Dry Vermouth, Kahlua Coffee Liquor, Amaretto DiSaronno, Christian Brothers Brandy

BEERS

(Select Three)

Heineken, Yuengling, Samuel Adams Lager, Amstel Light, Coors Light, Corona, Miller Lite, Yards IPA

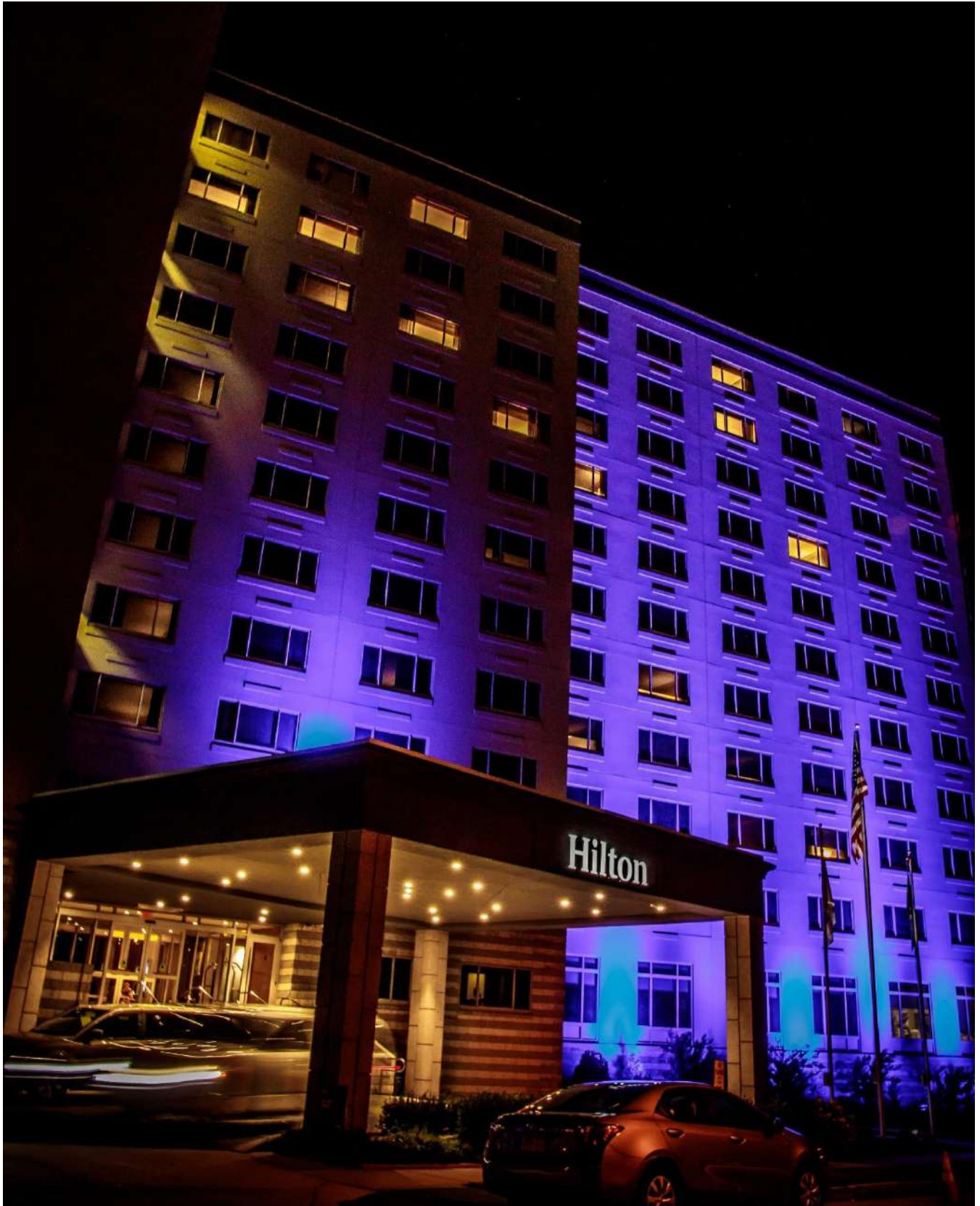
WINES

Pinot Grigio, Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel

SOFT DRINKS

Coke Products, Bottled Water, and Assorted Juices

All Charges are subject to 23% Gratuity and Applicable Sales Taxes



Hilton Philadelphia City Avenue

4200 City Avenue

Philadelphia PA 19131