



# From vows to cake, we've got you covered with:

Complimentary Night Stay

One Getting Ready Meeting Space

Fine White Table Linens & Napkins

Tables, Modern Chairs, Dance Floor & Stage

Customized Butter Cream Wedding Cake

In Room Wedding Night Amenity

Hilton Honors™ Points



Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and 9% service charge and applicable taxes. Please advise catering of any food allergies prior to event.



# Plated Wedding Package

## COCKTAIL RECEPTION

A Selection of Four Tray Passed Canapés

Displayed Selection of Gourmet Cheeses & Fresh Fruit Garnish, Season's Freshest Crudité & Chef's Selection of Spreads, Artisanal Crackers & Flat Breads

## STARTER

Freshly Baked Dinner Rolls + Whipped Butter

### Choice of One

Iceberg Wedge, Oven Roasted Tomatoes, Apple Wood Smoked Bacon, Creamy Ranch Dressing

Baby Green Bundle With Cucumber, Port Poached Pear, Roasted Cherry Tomato, Candied Walnuts, Aged Goat Gouda Cheese Crostini, Champagne Vinaigrette

Antipasto Kabob, Balsamic Glaze & EVOO

Sliced Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Basil Oil

Cucumber Wrapped Cobb Salad, Cilantro Lime Dressing

## MAIN COURSE

### Choice of Two and a Vegan or Vegetarian Option\*

(Pre-Selected in Advance)

Herb Marinated Grilled Breast Of Chicken  
Boursin Potatoes, Oven Roasted Tomato And Baby Squash,  
Caramelized Onion Sauce

Scottish Pan Seared Salmon  
Wild Rice Pilaf, Grilled Asparagus, Citrus Beurre Blanc

Pan Seared Branzino  
Creamy White Grits, Swiss Chard, Wild Mushroom  
Lemon Antiboise + \$10

Braised Beef Short Ribs  
Creamy Mashed Potatoes, Charred Broccolini, Burgundy Jus

Beef Tenderloin Medallion & Maine Lobster Tail Duet •  
Sautéed Baby Vegetables, Smashed Fingerling Potatoes,  
Perigourdine Sauce + \$Market Price

Caprese Chicken & Grilled Jumbo Prawn Duet  
Fresh Mozzarella, Roasted Heirloom Tomatoes, Grilled Baby  
Carrots, House Made Pesto + \$15

\* Our culinary team will happily craft vegan and vegetarian options to suit your guests dietary needs if you notify us in advance of your special day.

• Beef Tenderloin Offered Medium for all guests during an event

## DESSERT

### Custom Buttercream Wedding Cake by

Ana Paz Cakes or Cake Designs by Edda or Divine  
Delicacies

Freshly Brewed Coffee & Selection of Teas

## OPEN BAR

### FOUR HOUR UNLIMITED OPEN BAR

Tito's Vodka • Meyer's Rum • Johnny Walker Red  
Scotch • Canadian Club Whiskey • Jack Daniels Bourbon  
• Tanqueray Gin • José Cuervo Gold Tequila • House  
Red & White Wine • Imported, Domestic & Craft Beers •  
Assorted Soft Drinks & Juices • Mineral & Sparkling  
Waters

Wine Service & Sparkling Toast with Dinner

## SIGNATURE COCKTAIL

### Choice of One

Mojito, House Sangría, Tropical Rum Punch, Margarita

From \$175 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and 9% service charge and applicable taxes. Please advise catering of any food allergies prior to event.



# Buffet Wedding Package

## COCKTAIL RECEPTION

A Selection of Four Tray Passed Canapés

Displayed Selection of Gourmet Cheeses & Fresh Fruit Garnish, Season's Freshest Crudité & Chef's Selection of Spreads, Artisanal Crackers & Flat Breads

## WEDDING BANQUET

Freshly Baked Dinner Rolls + Whipped Butter

### Create Your Own Salad from our Garden Table

Seasonal Mixed Greens, Romaine Lettuce, Cherry Tomatoes, Alfalfa Sprouts, Shaved Carrots, Sliced Radishes, Diced Cucumbers, Edamame, Black Beans, Fire Roasted Corn, Roasted Red Peppers, Red Onions, Olives, Quinoa, Housemade Croutons, Crumbled Feta Cheese, Shaved Parmesan Cheese, Yogurt Ranch Herb Dressing, Traditional Caesar Dressing, Citrus Vinaigrette, Extra Virgin Olive Oil & Balsamic Vinegar

## MAINS & SIDES\*

### Choice of Three

(Pre-Selected in Advance)

Roast Pork Loin, Sour Orange Mojo Sauce

Pan Seared Salmon, Citrus Beurre Blanc

Chimichurri Fried Snapper with Mango Chutney

Marinated Herbed Chicken Breast

Seared Beef Tips, Marsala Fig Sauce

Mahi Mahi with Tropical Fruit Emulsion

### Choice of Four

(Pre-Selected in Advance)

Jasmine White Rice

Boursin Potatoes

Three Cheese Tortellini in Wild Mushroom Sauce

Roasted Mixed Vegetables

Saffron Orzo

Garlic Confit Mashed Potatoes

Charred Broccolini

Sautéed Butternut Squash

\* Our culinary team will happily craft vegan and vegetarian options to suit your guests dietary needs if you notify us in advance of your special day.

## DESSERT

### Custom Buttercream Wedding Cake by

Ana Paz Cakes or Cake Designs by Edda or Divine Delicacies

### Display of Chef's Selection of Miniature Desserts

Freshly Brewed Coffee & Selection of Teas

## OPEN BAR

### FOUR HOUR UNLIMITED OPEN BAR

Tito's Vodka • Meyer's Rum • Johnnie Walker Red Scotch • Canadian Club Whiskey • Jack Daniels Bourbon • Tanqueray Gin • José Cuervo Gold Tequila • House Red & White Wine • Imported, Domestic & Craft Beers • Assorted Soft Drinks & Juices • Mineral & Sparkling Waters

Wine Service & Sparkling Toast with Dinner

### SIGNATURE COCKTAIL

#### Choice of One

Mojito, House Sangría, Tropical Rum Punch, Margarita

**\$199 Per Person**

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and 9% service charge and applicable taxes. Please advise catering of any food allergies prior to event.



# Cocktail Hour Bites

## WARM CANAPÉS

- Petite Beef Wellington
- Chili-Lime Chicken Kabob, Cilantro Sauce
- Mini Cuban Monte Cristo Sandwich
- Short Rib Fontina Panini
- Perking Duck Spring Roll, Sweet Chili Soy Sauce
- Seared Shrimp Skewers, Ají Amarillo Aioli
- Conch Fritters, Chef's Spicy Sauce
- Shrimp Tempura, Yuzu Chutney
- Miniature Lump Crab Cake, Chipotle Aioli
- Goat Cheese Artichoke Heart
- Three Cheese Arancini, Garlic Aioli
- Parmesan Artichoke Heart
- Vegetable Spring Roll, Cilantro Chutney

## CHILLED CANAPÉS

- Serrano Ham And Melon Lollipop Traditional
- Peppercorn Crusted Beef, Boursin Cheese, Micro Greens on Crostini
- Mango Citrus Local Catch Ceviche, Asian Spoon
- Togarashi Crusted Tuna With Seaweed Salad & Wonton Chips
- Crème Fraiche, Blinis With Caviar
- Beet Salad With Goat Gouda Cheese In Basil Cone
- Blackened Beef Carpaccio with Arugula Pesto on Crispy Parmesan Crouton, Truffle Oil
- Watermelon, Feta Cheese, Fresh Mint, Balsamic Reduction On Spoon
- Petite Ratatouille Verrine

## FOOD ENHANCEMENTS

### LATE NIGHT SNACKS \$28 Per Guest

#### Choice of Two

- Boneless Chicken Wings,
- Mini Cuban Sandwiches
- Chicken Quesadillas
- Beef Empanada or Chicken Empanada
- Tequeños & Guava Sauce
- Mac & Cheese Balls

### SUSHI \$35 Per Guest

California Roll, Spicy Tuna Roll, Hamachi, Salmon, Tuna, Eel Wasabi, Pickled Ginger & Soy Sauce

### ICE CREAM CART \$17 Per Guest

#### Choice of One

- Artisanal Italian Gelato Bars – Assorted Flavors
- Häagen-Dazs® Ice Cream Bars – Assorted Flavors

### LA FIESTA NACHO BAR \$23 Per Guest

Assorted Tri-Color Corn Nachos

Toppings: Chili con Queso, Refried Bean, Queso Fundido Dip

Condiments: Black Olives, Jalapeño, Onions, Sour Cream

Sauces: Pico de Gallo, Guacamole

### MEDITERRANEAN DISPLAY \$28 Per Guest

Capicollo, Soppresata, Prosciutto, Grilled Vegetables, Roasted Peppers, Marinated Mixed Olives, Traditional Hummus, Baba Ghanoush, Tzatziki, Grilled Pita Bread, Assorted Pita Chips, Extra Virgin Olive Oil, Balsamic Vinegar



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# Additional Enhancements

## GUACAMOLE \$25 Per Guest

Prepared to order avocados mixed with red onion, tomatoes, jalapeños and cilantro. Complimented with herb lemon vinaigrette, chili pepper, salsa verde, chipotle aioli. Served with tortilla chips and plantain chips. \$150 Attendant fee to apply per every 75 guests

## SLIDERS \$28 Per Guest

### Choice of Two

- BBQ beef & bacon, crispy onion straws on potato bun
- Cajun crab cakes, creole smoked bacon aioli on brioche
- Fried chicken sandwich, house coleslaw on brioche
- Sliced grilled portobello mushroom, yellow tomato & ají amarillo aioli on hawaiian rolls

## SPANISH PAELLA \$27 Per Guest

Traditional Spanish Saffron Rice, Sofrito, Mussels, Clams, Prawns, Chicken, Chorizo, Vegetables

## VEGETABLE PAELLA \$18 Per Guest

Saffron Rice, Tomatoes, Green, Red and Yellow Bell Pepper, Onion, Baby Zucchini, Yellow Squash, Green Peas

## DIM SUM \$35 Per Guest

Display of Pan Fried Chicken Pot Stickers, Shrimp Dumplings, Vegetable Spring Rolls. Served with Sweet Chili Sauce, Soy Ginger Sauce, Sambal Sauce & Plum Sauce

## PASTA \$34 Per Guest

Tossed to order pasta. Served with Freshly Baked Focaccia & Grated Parmesan Cheese

### Choice of Two

- Three Cheese Tortellini, Wild Mushroom Sauce
  - Shrimp or Chicken Pomodoro, Penne Pasta, Basil
  - Three Cheese Ravioli with Bolognese Sauce
- \$150 Attendant fee to apply per every 75 guests

## TACO STATION \$31 Per Guest

Prepared to order Roasted Vegetable Tacos, Fish Tacos and Short Rib of Beef Tacos. Complimented with Cilantro Sauce, Cheese, Pico de Gallo, Guacamole, Sour Cream  
\$150 Attendant fee to apply per every 75 guests

## BEVERAGE ENHANCEMENTS

Upgrade your bar from Standard to Super Premium Tier

Grey Goose Vodka • Appleton Estate Rum • Appleton Estate Rum • Bacardi Silver Rum • Crown Royal Whiskey • Johnnie Walker Black Scotch • Makers Mark Bourbon • Bombay Sapphire Gin • José Cuervo Gold Tequila • House Red & White Wine • Imported, Domestic & Craft Beers • Assorted Soft Drinks & Juices • Mineral & Sparkling Waters  
\$27 Per Guest

- Additional Hour of Super Premium Bar
- \$19 Per Guest / Per Hour
- Additional Hour of Standard Bar
- \$14 Per Guest / Per Hour



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## Additional Fees

### Parking

Self Parking - \$20.00

Valet Parking - \$30.00

Priced per vehicle. Paid by Individuals or by Host. Rates do not Apply for Overnight Parking or allow in-out privileges

- Power Box** - Required if Band is Performing  
\$1,000.00 Fee - Three Phase 100 Amp  
\$2,000.00 Fee - Three Phase 200 Amp  
Provided by Encore Global

- Bartender or Chef Fee**

\$150 Per Bartender or Chef Applies.

We recommend 1 Bartender or Chef per 75 Guests

- Soundgarden Ceremony Fee**

\$2,000.00

Includes Specialty White Garden Chairs, Location for (1) Hour, Fruit Infused Water Station, Event Set-up and Breakdown

### Pool Deck Cocktail Reception

\$2,500.00 (Available After Sunset)

Includes High and Low Cocktail Tables with Chairs and Breakdown

- Children's Meal**

\$45 Per child (12 Years of Age or Younger)

Chicken Fingers & French Fries, Pasta Marinara, OR Chicken Alfredo, Assorted Soft Drinks/Water

- Vendor's Meal**

\$55 Per Person for Chef's Selection Hot Entrée and Assorted Beverage

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# While You Get Ready

Available on Wedding Day with your purchase of a wedding package. Minimum of 10 guests.

## CONTINENTAL LIGHT | \$26 Per Guest

Warm Breakfast Pastries, Fresh Sliced Fruit with Berries, Assorted Flavored Yogurts, Fresh Orange Juice

**Freshly Brewed Coffee** \$95.00 Per Gallon  
Serves 10-12 Guests

**House Sparkling Wine** \$55.00 Per Bottle

## CALLE OCHO | \$28 Per Guest

Ham and Chicken Croquetas, Tequeños con Queso, Miniature Cuban Sandwiches, Mariquitas, Mini Flan de Coco and Petit Arroz con Leche, Fresh Orange Juice

## RECHARGE | \$40 Per Guest

Grilled Vegetable Wrap, Smoked Turkey on Ciabatta, Tuna Salad on Whole Wheat, Fresh Sliced Fruit with Berries, Potato Chips, Freshly Baked Brownies, Fresh Orange Juice



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# For The Afterglow

## SUNDAY BRUNCH

\$110 Per Guest

Sliced Seasonal Fresh Fruit and Berries  
Croissants, Bagels & Danishes- Sweet Cream Butter  
and Assorted Preserves

Selection of Fish and Shrimp Ceviche, Crispy  
Plantain Chips

Salad Station | Chef's Choice of Mixed Greens,  
Assorted Toppings, Balsamic Vinaigrette & Ranch  
Dressing

Egg Scramble  
Spinach, Mushrooms, Bell Peppers & Feta

Parrillada | Skirt Steak, Chorizo Sausage, Chimichurri  
sauce, Yuca Fries

Omelet Station \*Chef Attendant Fee  
Required at \$150 each

Swiss and Cheddar Cheese, Mushrooms, Bell Peppers,  
Ham, Smoked Salmon, Crisp Apple Wood Smoked  
Bacon, Onions, Tomatoes, Scallions,

Regular Eggs or Egg Whites Prepared to Order

### Choice of Two

- Buttermilk Pancakes
- Brioche French Toast
- Golden Hash Brown
- Breakfast Potatoes

Chef's Selection of Dessert Bites

Fresh Orange and Apple Juice

Freshly Brewed Coffee and Herbal Teas

## FAREWELL BRUNCH BUFFET

\$49 Per Guest

Sliced Seasonal Fresh Fruit and Berries

Croissants, Muffins, & Danishes - Sweet Cream,  
Butter and Assorted Preserves

House Made Granola

Assorted Individual Greek Yogurts

Fresh Squeezed Orange and Apple Juices

Freshly Brewed Gourmet Coffee and Mighty Leaf Teas

### Choice of Two

- Crispy Apple Wood Bacon  
Traditional Pork Sausage Links
- Buttermilk Pancakes | Berry Compote & Maple Syrup
- Brioche French Toast | Caramel apples, Cinnamon,  
Maple Syrup
- Breakfast Potatoes | Fines Herbes

### Choice of One

- Egg Scramble  
Spinach, Mushrooms, Bell Peppers & Feta
- Scrambled Eggs Croissant  
Cheddar Cheese and Smoked Bacon
- Chorizo & Egg Burrito  
Cheddar Cheese, Tomato Salsa

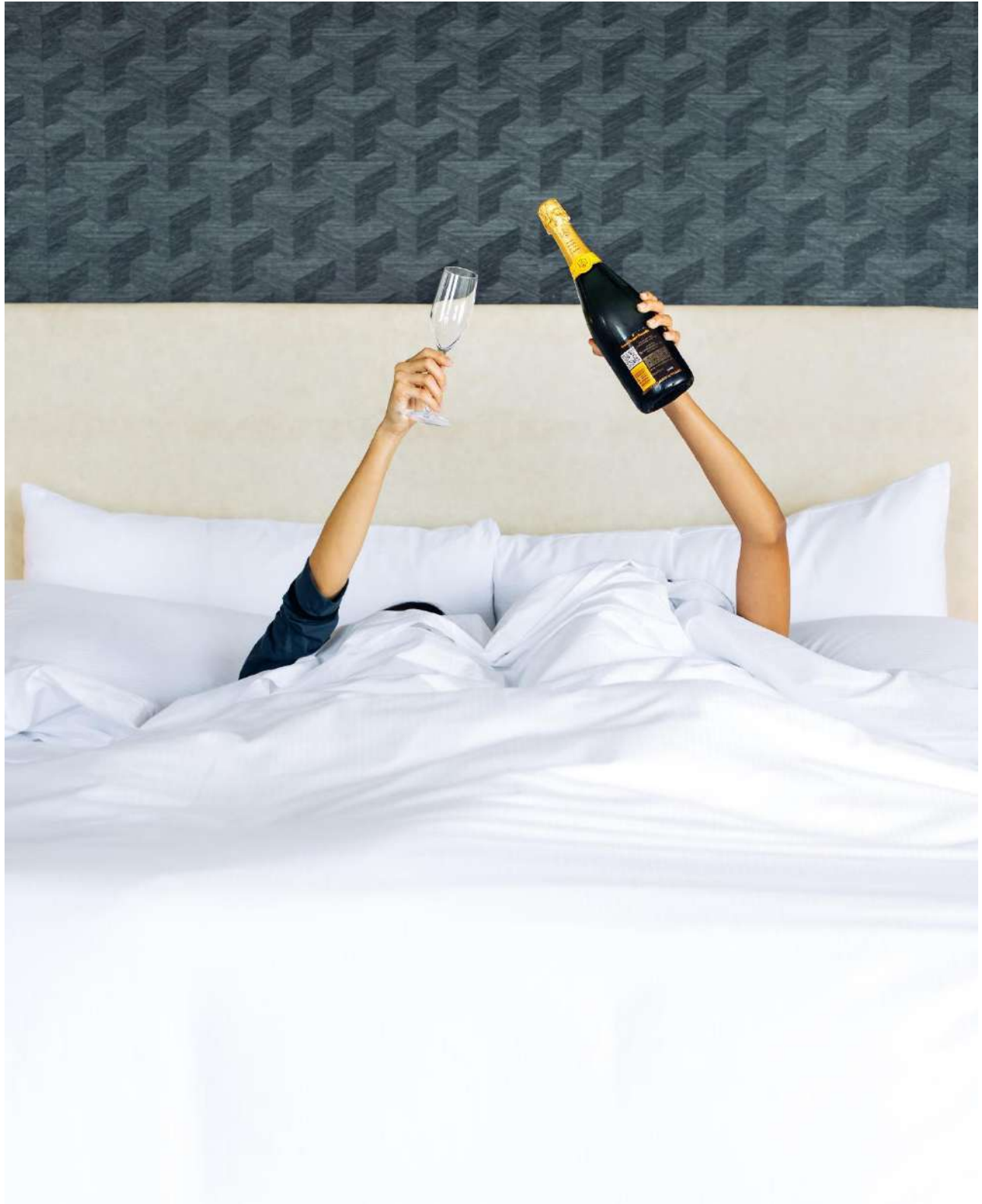
## ONE HOUR BOTTOMLESS MIMOSAS & BLOODY MARY'S

\$25 Per Hour / Per Guest

\*Menus are based on 120 minutes of service &  
require a minimum of 30 guests

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# Frequently Asked Questions

## 1. Are food tastings available?

You may schedule your tasting 1-2 months before your event (15 business days' notice required). Up to 4 guests maximum allowed including the couple. Additional guests may be added for a \$200.00 fee per person. Tastings are scheduled by appointment, Monday–Thursday, 3–5pm. Complimentary for events with a minimum food & beverage spend of \$30,000 (pre-tax & service).

## 2. Do you have minimums for guests or food & beverage spend?

The most intimate event we host is for 25 guests. Minimum spend for events depend on desired space, season, and day. Please inquire with our events team for more information.

## 3. May I host my ceremony at the hotel?

In conjunction with your reception, we offer additional ceremony spaces (indoor/outdoor) for a separate fee. Additionally, a complimentary rehearsal may be arranged with your catering manager based on date and space availability. Event space reservations require meeting our food & beverage minimums.

## 4. Can I customize my package or menu?

We would be more than happy to work with you to customize a unique experience for your special day.

## 5. Can I bring my own food or beverages for the wedding reception?

No, the hotel must provide all food and alcoholic beverages for your event due to safety and liability guidelines in place at our organization.

## 6. Can I cancel my wedding?

Yes, but your deposit is nonrefundable and cancellation fees apply based on the date of cancellation. Please refer to your contract.

## 7. Do you require that I hire a wedding planner?

Throughout your event journey, our events team assists with planning your menus and setup, handing off seamlessly to your dedicated banquet captain for the reception and conclusion. For anything else, we recommend that you hire a wedding planner.

## 8. Can we establish a payment schedule?

For all events at our hotel, a valid credit card must be on file upon contract signing. Your initial deposit is due at the same moment as well. The remainder of your balance can be divided into (3) additional payments, with the last being due 30 days before your event date. If any changes are made after the final payment is submitted, the additional amount is due 10 business days payable via credit card or cashier's check.

## 9. When do we confirm our final guest count?

Guarantee of your final guest count is due (5) business days before your event to ensure accurate planning and prevent additional charges posted to your account. After this date we will only accept increases to your count. You'll be charged for the highest confirmed number.

## 10. When do I select the menu?

Your final menu selection is due at least three weeks prior to your event. Special meals for dietary, health, or religious reasons may be arranged with the Catering Department with proper notice. The exact number of special meals must be specified with the guaranteed attendance. Once event menus are finalized, should you require menu modifications a "change fee" in the amount of \$250.00 will apply for each change.

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**11. Can I or my guests take any leftover food or beverage home from the wedding?**

All food or beverage must be consumed during the event and cannot be removed from our property due to safety and liability guidelines in place at our organization.

**12. Will you assist with my seating chart?**

Yes, we will tailor an electronic floor plan to fit your guest count and our knowledge of the venue space once we have your approximate guest count.

**13. In the case of rain or other unforeseen circumstances, do you have a back up room available?** We are committed to ensuring the uninterrupted joy of your event. In the unforeseen circumstance of inclement weather, we have a designated indoor space prepared to embrace your celebration with unwavering warmth and elegance. Four hours prior to your event, we will communicate any necessary relocation, prioritizing your comfort and seamless transition. We reserve the right to make a final decision to move any outdoor function to an inside location due to inclement weather or other circumstances.

**14. Anything else I didn't think of?**

To comply with local regulations, musical performances and any form of entertainment within outdoor function areas must conclude by 10:00 PM. Dance floors, for the safety and comfort of all guests, are exclusive to our indoor spaces. When reserving the pool deck, please understand that your reservation is limited to the designated section stipulated in your contract. While this section is reserved for your event during contracted hours, the entire pool deck remains accessible to other hotel guests until sunset, unless expressly stated in your contract.



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