Say "I Do" Ceremony Package

\$600.00 before taxes and fees Choice of Ceremony Location: Outside Courtyard or Section of Wakefield Ballroom White Covered Chairs Use of Any Tables or Linens Decorated Hexagon Arch Ceremony Rehearsal (Based on Availability) On-Site Day of Coordinator for Ceremony

Wedding Reception Package Inclusions

Dance Floor Guest Tables with White Floor-Length Linens Elegant Cylinder Centerpieces with Votive Candles Head Table or Sweetheart Table **LED Colored Ceiling Lights** Skirted DJ Table, Gift Table, Cake & Guest **Book Tables Private Tasting for up to 4 People Dressing and Waiting Room for Bridal Party** Separate Cocktail Hour Space **Champagne or Sparkling Cider Toast Cake Cutting** Service Custom Menu Cards **Double Hilton Honors Meeting Planner Points Reduced Sleeping Room Rate for your out of** town guests

*All Weddings for 100 Persons or more include a complimentary Junior Suite for the couple, night of the event



Savannah Kiley

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For a room block please contact:

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Group Sales Manager

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HILTON MELBOURNE, FL 200 Rialto PL. Melbourne, FL 32901





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WEDDING PACKAGES

Packages

Silver Package... \$100

Includes All Package Inclusions Two Butler Passed Hors D'eovures International & Domestic Cheese Display with Fancy Crackers & Sliced Baguette Silver Plated Dinner Selections Four Hour Hosted Call Tier Bar

Gold Package... \$110

Includes All Package Inclusions Three Butler Passed Hors D'eovures Delicious Charcuterie Board Gold Plated or Buffet Dinner Selections Four Hour Hosted Premium Tier Bar

Mingle Package... \$90

Includes All Package Inclusions Three Butler Passed Hors D'eovures One Carving Station Two Display Stations Four Hour Hosted Premium Tier Bar



Hors D'eovures

Tomato Bruschetta on Toasted Baguette Rounds **Assorted Petit Quiche Vegetable Spring Rolls with Chines Mustard** & Plum Sauce **Baked Brie & Raspberry en Croute Beef or Chicken Empanadillas Chicken Lemongrass Pot Stickers Chicken Sate in a Thai Peanut Sauce Cocktail Meatballs Marinara or Swedish** Hibachi Beef Kebabs with Soy Ginger Sauce Sesame Chicken with Teriyaki Glaze Spanakopita, Spinach & Feta filled Phyllo **Asian Pot Stickers with Ponzu Sauce Mediterranean Skewers with Basil** Vinaigrette Drizzle (GF)

Carving Stations

\$75 Carving Fee will apply Roast Turkey Breast rubbed with Butter, Garlic & Rosemary Served with a Pan Jus & Cranberry Orange Chutney Carved Pork Tenderloin marinated in Mojo, Orange Juice & Fresh Pineapple Served with Bourbon Apple Chutney Beef Tenderloin marinated with a Special Steak Seasoning, Red Wine and Beef Stock Cooked Medium Rare or your preference Served with Au Jus & a Red Wine Demi

Display Stations

Antipasto Display Topping Off the Mashed-Tini Bar Pasta Bar International & Domestic Cheese Display *Upgraded Displays Available Upon Request*



Plated Dinner Option

Chicken Marsala Mushrooms, Marsala Wine Sauce

Chicken Piccata Artichokes, Tomatoes & Lemon Butter Parsley Sauce Grilled Pork Ribeye with Orange Maple Glaze Grilled Mahi Mahi Pineapple Rum Sauce and Mango Salsa Seared Salmon seared in a Lobster Sauce Marinated Grilled Flank Steak with Red Wine Sauce

Buffet Dinner Options

Includes a mixed green salad, choice of two entrees, & two accompaniments **Chicken Tuscan with Roasted Red** Peppers, Pesto, Mozzarella Cheese and a **Light White Wine Sauce Ginger Soy Chicken with Pineapple Mango Chutney Seared Salmon with Lemon Pesto** Cream (GF) Grilled Mahi-Mahi Topped with a **Pineapple Rum Sauce and Mango** Chutney Seared Red Snapper Filet with Creole Sauce (GF) **Braised Short Ribs with a Wild Mushroom Demi**