# WEDDINGS 2023 HILTON WEST PALM BEACH



# **HILTON WPB**

Experience casual elegance at the contemporary and luxurious Hilton West Palm Beach, a 400room lifestyle hotel. Located in the heart of Downtown West Palm Beach, the AAA 4-Diamond Hilton West Palm Beach features indoor/outdoor dining, a vibrant pool scene and is ideal for events and celebrations. From functional event spaces and exquisitely manicured outdoor lawns to world-class amenities and weekly programming, this is the perfect destination for all travelers.

### LOCATION

- Across the street from The Square- shopping, dining and entertainment
- Minutes from Kravis Center for the Performing Arts, Brightline, Norton Museum of Art, Clematis Street, Worth Avenue and Henry Morrison Flagler Museum
- 2 miles from Palm Beach
- Directly connected to the Palm Beach County Convention Center

## AIRPORT INFORMATION

- Palm Beach International Airport (PBI)
  - 3 miles or 10 minutes
  - Complimentary shuttle to PBI airport
- Fort Lauderdale International Airport (FLL)
  50 miles or 50 minutes
- Miami International Airport (MIA)
  - 72 Miles or 80 minutes

## **ACTIVITIES & AMENITIES**

- Resort-style pool and expansive pool deck
- Galley, signature restaurant serving dinner
- Manor, restaurant serving breakfast & lunch
- Provisions, grab-and-go market
- La Playa, poolside bar and grill
- State-of-the-art fitness center including Peloton Zone
- Complimentary group fitness classes including pilates, yoga and bootcamp
- Complimentary bike rentals
- Close proximity to nightlife, shopping, water sports and dining





# EXTEND THE WEDDING TO LAST ALL WEEKEND!

RESERVE A BLOCK OF 10+ ROOMS TO RECEIVE A SPECIAL RATE AND CODE FOR YOUR GUESTS.

357 Rooms

43 Suites

State-of-the-Art Fitness Center

High Speed Wi-Fi Access

Valet Parking

Resort-Style Pool

Signature Restaurant, Galley

La Playa Pool Bar

Private Poolside Cabanas

Lawn Games and Bicycle Rentals



#### BEVERAGES

Five Hour Gold Brand Open Bar Champagne Toast Tableside Dinner Wine Service

**COCKTAIL HOUR** Four Passed Hors D'Oeuvres

#### **DINNER RECEPTION**

Elegant Three Course Plated Dinner Custom Buttercream Wedding Cake Fresh Brewed Coffee, Decaf, Hot Tea

#### SETUP

72" Round Tables Floor Length White Tablecloths & Napkins Mahogany Chiavari Chairs with Cushion 24x24' Wooden Dance Floor 12x16' Classic Staging

#### EXPERIENCE

Complimentary Suite on Wedding Night Private Tasting for Up to Two Guests Reduced Event Valet for Guests

## \$200 PER PERSON RENTAL FEE \$5,000

All pricing subject to 24% service charge and 7% tax









# HORS D'OEUVRES

#### Select Four

Tuna Tataki, Ginger Soy, Wasabi Snapper Ceviche, Avocado, Yuzu Serrano Leche de Tigre Crab Cake, Avocado Crema Grilled Chicken Skewers, Sweet Soy, Sesame Seeds Mini Beef Empanadas, Chimichurri Aioli Vegetable Spring Rolls, Sweet Chili Sauce Goat Cheese and Coconut Bites, Fig Jam Salmon Tartare, Wafer Cones, Spicy Mayo Mini Choripan, Bricohe Bun, Chimichurri Broccoli and Cheddar Empanada, Herb Aioli Coconut Shrimp, Horseradish Orange Marmalade Pork Belly Pintxo, Miso Mustard Tomato and Bocconcini Mozzarella Skewer Beef Wellington in Puff Pastry Mushroom Phyllo Roll, Onion Demi Franks en Croute. Mustard Tuna Tartare Cones, Wafer Cone, Sweet Chili Crudité Shooter, Hummus, Fresh Veggies Braised Chicken Tostada, Plantain Chip Steak Pintxo. Chimichurri Tomato and Basil Bruschetta



**BEET SALAD** Arugula, Whipped Goat Cheese, Candied Walnuts

**BURRATA + TOMATO SALAD** Tomato Conserva, Fennel, Grilled Orange

**ROMAINE + PROSCIUTTO SALAD** Shaved Parmesan, Croutons, Roasted Garlic Dressing **FARMHOUSE GREENS** Carrot, Tomato, Cipollini Onion, Garbanzo, Oregano Vinaigrette

WEDGE SALAD Iceberg, Tomato, Radish, Crispy Onions, Avocado Ranch Dressing

ARUGULA + PEAR Candied Walnuts, Blue Cheese, Balsamic Honey Vinaigrette



# **ENTREES**

Select Two Pesto Crusted Chicken Roasted Salmon Pan Seared Mahi Mahi Braised Short Rib Wild Mushroom Quinoa Risotto Miso Marinated Sea Bass\*\* New York Strip Steak\*\* Filet Mignon\*\*

# SAUCE

#### Select One Per Entree

Chimichurri Salsa Criolla Lemon Buerre Blanc Red Wine Demi Glace Herb Butter Wild Mushroom Demi Glace Lemon Greek Yogurt

# STARCH

#### Select One

Potatoes Bouchon Mashed Potatoes Truffle Potato Emulsion Potatoes Gratin Polenta Cake Sweet Potato Gratin

Served with Fresh Seasonal Vegetables





# YOUR GOLD BAR PACKAGE INCLUDES:

#### COCKTAILS

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila, Jack Daniels Bourbon, Bulleit Club Whiskey, Dewars 12 Year Scotch

#### WINE

Greystone Chardonnay + Cabernet Sauvignon, Riondo Prosecco Spumante

#### BEER

Bud Light, Miller Lite, Sam Adams, Corona Extra, Blue Moon Belgian White, Stella Artois, & a selection of local beers





#### SIGNATURE COCKTAIL

Blueberry Lemonade: Muddled Blueberries, Vodka, Simple Syrup, Lemon Juice Speakeasy: Strawberry Infused Tequila, Blood Orange Liqueur, Ginger Beer The GOPAL: Gin, Orange Marmalade, pure Cane Sugar, Aromatics, Lemon Sunset Sangria: Spiced Rum, Lemon, Florida Fruit, Cabernet Sauvignon **\$16 per person** 

#### DIAMOND BRAND BAR UPGRADE

Tito's Vodka, Hendrick's Gin, Atlantico Platino Rum, Casamigos Blanco Tequila, Knob Creek Bourbon, Jameson Whiskey, Glenmorangie Original 10 Yr Scotch, DeKuyper Cordials, Wente Chardonnay + Cabernet Sauvignon, Domaine Ste. Michelle Brut **\$20 per person** 

#### **EXTEND THE PARTY!**

One Extra Hour of Bar and Event, Total of Six Hours \$18 per person

#### **CRAFT BEER ICE WALL**

8' Wall with Custom Logo Selection of 4 Craft Beers **\$50 per person** 

#### **BRANDED COCONUTS**

Fresh Coconuts with Custom Logo, Served with Cocktail Hour \$30 per person

#### ADD AN ICE SCULPTURE! Starting at \$1,000 each

# ENHANCEVENTS

#### **RUSTIC ANTIPASTO DISPLAY**

Genoa Salami, Soppressata, Mortadella, Shaved Prosciutto de Parma, Chorizo Cantinpalo, Parmesan Cheese, Provolone Wedge, Marinated Olives, Grilled Vegetables, House Cured Jardinière Vegetables, Classic Hummus with Pita, Country Bread \$30 per person

#### HARVEST DISPLAY

Herb Grilled, Pickled and Fresh Crisp Harvest Vegetables, Vidalia Onion Dip, and Country Rustic Thick Ranch Dip

\$22 per person

#### **EMPANADA STATION**

Beef Empanada, Chimichurri Aioli Broccoli and Cheddar Empanada Quinoa & Mushroom Empanada **\$30 per person** 

### **SEAFOOD DISPLAY** Choose 3 Options (Served with Cocktail Sauce, Horseradish, Tabasco and Lemon Wedges) Alaskan Snow Crab Claws with Dijon Mustard Sauce

Jumbo Shrimp Cocktail with Cocktail Sauce Shucked Seasonal Oysters on the Half Shell with Mignonette Sauce Stone Crab Claws (Oct 15- May 15) **Market Price** 

#### SUSHI STATION

Nigiri: Salmon and Shrimp Sashimi: Yellowtail and Octopus Maki: California Roll, Tuna Roll, and Spicy Tuna Roll served with Wasabi, Pickled Ginger, Soy Sauce (3 pieces per person) **\$40 per person** 



#### APPETIZER COURSE

Furikake Crusted Tuna Tataki, Avocado Mousse, Soy Garlic Dressing Salmon Tartare, Avocado, Mango, Spicy Mayo, Crispy Onions Beef Empanada, Chimichurri Aioli Shrimp Cocktail, Yuzu Cocktail Sauce, Mignonette Beef Carpaccio, Chimichurri, Pickled Onions, Crispy Peanuts Chicken Liver Pate, House Made Jam, Brioche Bread Snapper Ceviche, Aji Amarillo Leche de Tigre, Crispy Cancha **\$20 per person** 

#### DESSERT WALL DISPLAY

Miniature Key Lime Pies Miniature NY Cheesecake Miniature Chocolate Mousse Assorted Flavored Macaroons **\$40 per person** 

LATE NIGHT BITES Mini Sliders, Truffle Fries, Mini Milkshakes \$24 per person



# ASKED QUESTIONS

#### Does the Hotel provide "Day-Of" Wedding Coordination?

The Hotel does not provide a wedding coordinator. The Hilton West Palm Beach does require a professional wedding coordinator be outsourced.

#### When are deposits due?

- The initial deposit will be for 25% of your estimated total and is due with a signed contract.
- 2nd deposit will be taken 6 months prior to the event (may vary depending on how far out event is booked), this deposit will be for 50% of your estimated total.
- 3rd deposit will be taken 3 months prior to event. This will be 75% of your estimated total.
- 4th deposit will be taken 1 months prior to event. This will be 100% of your estimated total.
- Final payment is due 5 days prior to event, when final guest counts are provided

#### Do you offer tastings?

A complimentary tasting is included for the wedding couple to provide a sample of (2) salad and (3) entrée options. The cake tasting will be scheduled by you directly with one of our preferred bakeries.

#### Do I have to use the vendors on your list?

The only vendor we restrict you to is the bakeries since it is included in your pricing. All vendors must provide Certificate of Liability Insurance if not on our list.

#### Can we do a rehearsal ceremony?

We would be happy to schedule a rehearsal ceremony a day before the wedding. Your officiant and wedding planner should also be present for this.

#### When is check-in and check-out?

Check in is at 3:00PM and check out is at 11:00AM.

#### Can I do welcome gift bags for guests staying at the Hotel?

Yes! We can distribute them at the front desk for \$4 each or deliver to the guest room for \$8 each.

# ASKED QUESTIONS

#### Is the price different for Children and Teenagers?

Children (Ages 2-12) are \$50 per person, and receive chicken tenders & fries

#### Do you offer meals for my vendors?

Vendor Meals are available for \$50 per person.

#### Do you offer options for vegetarian, vegan, & gluten free guests?

Yes! We can accommodate any dietary needs.

#### When do guests choose their entrée?

You will need to include entrée choices on your response cards that are sent with your invitations. Guests will select their meal ahead of time.

#### Do I make place cards or does the Hotel?

You are responsible for making place cards. They must be labeled with the guest's meal choice & table number they are assigned to.

#### How do I arrange for my wedding cake?

A custom buttercream wedding cake is included in your package. Please contact one of our preferred bakeries directly to make arrangements for your cake.

#### What linens are provided?

We provide floor-length white tablecloths for all tables including guest tables, sweetheart table, cake table, place-card table, gift table, cocktail tables, etc.

#### How many people are at a table?

We use 72" round tables which can comfortably seat between 8-12 people.

#### Do you supply the decorations for the ceremony or reception?

The hotel does not provide décor items such as an arch, centerpieces, nor candles. You can rent these items from an outside vendor, specifically a florist.

#### What chairs are included?

Our wedding package includes mahogany chiavari chairs with an ivory cushion.



#### BREAKFAST

Fresh Fruit Individual Yogurts NY Style Bagels, Cream Cheese, Butter, Honey and Preserves Sausage, Egg & Cheese on Brioche Orange Juice Fresh Brewed Regular Coffee **\$45 per person** 

**BEVERAGES** Mimosas and Champagne **\$48 per bottle** 

#### LUNCH

Garden Greens Salad Assorted Deli Wraps to Include; Turkey Club, Chicken Salad, and Seasonal Veggie Sea Salt Kettle Chips Chocolate Chip Cookies Iced Tea with Lemon **\$55 per person** 

**BEVERAGES** Bucket of Six Domestic Beers **\$48 per bucket** 











#### MENU

#### Mason Jar Salads

Baby Romaine Salad with Roasted Garlic Dressing Tomato and Mozzarella Salad with Balsamic Dressing

#### **Parrilla Grill Station** Chorizo, Pichana, Pork Loin, Brisket

Served with Chimichurri

#### Sides

Potato Salad Truffle Mac & Cheese Sweet Potatoes, Honey + Goat Cheese Assorted Dinner Rolls and Butter

#### Dessert

Assortment of Mini Desserts Cheesecake, Berries + Cream, and Chocolate Crunch

#### BAR

#### **Three Hour Beer + Wine Open Bar** Greystone Chardonnay Greystone Cabernet Sauvignon Domaine Ste. Michelle Brut

Bud Light, Miller Lite, Samuel Adams Boston Lager, Corona Extra, Blue Moon Belgian White, Stella Artois **\$125 per person** 

# Brunch Send-Off

#### MENU

Seasonal Fresh Fruit Display with Berries Mini Yogurt Parfaits, Berries, Granola House-Baked Sweet + Savory Pastries NY Style Bagels, Plain & Flavored Cream Cheese Farm Fresh Scrambled Eggs with Fine Herbs Buttermilk Pancakes, Warm Maple Syrup Crispy Applewood Smoked Bacon Strips Short Rib Hash Smoked Salmon Platter, Sliced Tomatoes, Red Onion, Capers, Hard Boiled Egg Fresh Orange and Grapefruit Juices Fresh Brewed Coffee, Decaf Coffee & Hot Tea **\$65 per person** 

#### BEVERAGES

Mimosas Riondo Prosecco Spumante Fresh Orange Juice

Bloody Mary's Absolut Vodka Bloody Mary Mix, Limes, Celery

\$14 each Bartender Fee of \$175 Each

#### **ENHANCEMENTS**

#### **Omelet Station**

Whole Eggs or Egg White Omelets, Bacon Cracklings, Sausage Crumbles, Diced Ham, Aged Cheddar, Pepper Jack Cheese, Bell Peppers, Spinach, Mushrooms, Onions, Tomato, Salsa

#### \$20 per person

#### Attendant Fee of \$175 Each

Waffle Display Wild Strawberry Compote, Vanilla Whipped Cream, Butter & Warm Canadian Maple Syrup \$16 per person

#### Power Smoothie Display

Strawberry Banana with Skim Milk Mixed Berry Smoothie with Coconut Milk Kale Apple Ginger Celery with Orange Juice **\$18 per person** 



**Bakeries** Earth & Sugar Johnson's Custom Cakes

#### **Décor & Florals**

Richard Grille Events Simply Events Design Xquisite Events

### Entertainment

**DJ:** Rock With U Eddie B & Company Kenny Mondo Productions Parisi Events & Productions

#### Live:

Tropics Entertainment AA Musicians Master Musicians Music Works Talent of WPB The Headliners Band

#### **Event Planner**

Karma Goddess, Vanessa Forbes Your Special Day by Joni, Joni Scalzo Naomi Zora Events, Naomi Sitahal Fabuluxe Events, Jennifer Hardiman Your Sparkling Event, Jenna Wittbold

#### Officiant

Bishop Sean Alexander Ceremonies by Cindy Marry Me LLC, Connie Rovetto Rev. Scott Gurdak Off-Site Ceremony

St. Ann Catholic Church Holy Trinity Episcopal Church The Royal Poinciana Chapel

#### Photo Booth

CapturePod Fotoboyz

#### Photographer

Chris Kruger Photography Emily Harris Photography Erika Delgado Photography Poirier Wedding Photography

#### Rentals

Atlas Event Rental Over the Top Rental Linens ECP Event Rentals

#### Transportation

A1A Limo Molly's Trolleys

#### Videographer

Key Moment Films Kevin Borge Senderey Falcon HD Videos Pineapple Films

Any vendor not listed must provide a Certificate of Insurance listing the hotel as an additional insured



## **CREATING EVENT DESIGN FOR YOUR** MOMENT IN TIME

We create unique moments of unity, celebration, joy, love, gratitude, and more. With over 30 years of experience, we have designed a numerous amount of South Florida's most successful events and weddings. We are looking forward to collaborating with you on your next unforgettable moment!



# PREFERRED PARTNER

HILTON WPB BRIDES RECEIVE EXCLUSIVE RATES FROM DECO PRODUCTIONS!



# FEATURES INCLUDE

Centerpieces, Ceremony Arches, Draping, Faux Green Walls, Branded Walls, Bistro Lights, Up-Lighting, Custom Lighting, Pin Spots, Custom Linens, Royal Tables, Charger Plates, Lounge Furniture, Day-Of Coordination

A Social Division of DECO PRODUCTIONS

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