

# WEDDINGS

HILTON WEST PALM BEACH

*WOW*

YOUR GUESTS

**STUNNING  
RECEPTIONS**

THE PERFECT  
PLACE TO SAY

**I DO**

**IT'S  
YOUR  
DAY!**



**Hilton**

WEST PALM BEACH





# WEDDING PACKAGE

## **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, Bricolhe Bun, Chimichurri

Broccoli and Cheddar Empanada, Herb Aioli

Coconut Shrimp, Horseradish Orange Marmalade

Pork Belly Bau Bun

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





# SALADS

*Select One*

## **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\*\*

**\*\*Duo upgrade for \$10.00 per person\*\***

## SAUCE

### Select One Per Entree

Chimichurri

Salsa Criolla

Citrus Beurre 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

Wild Rice

*Served with Fresh Seasonal Vegetables*





# THE BAR

## *YOUR GOLD BAR PACKAGE INCLUDES:*

### **COCKTAILS**

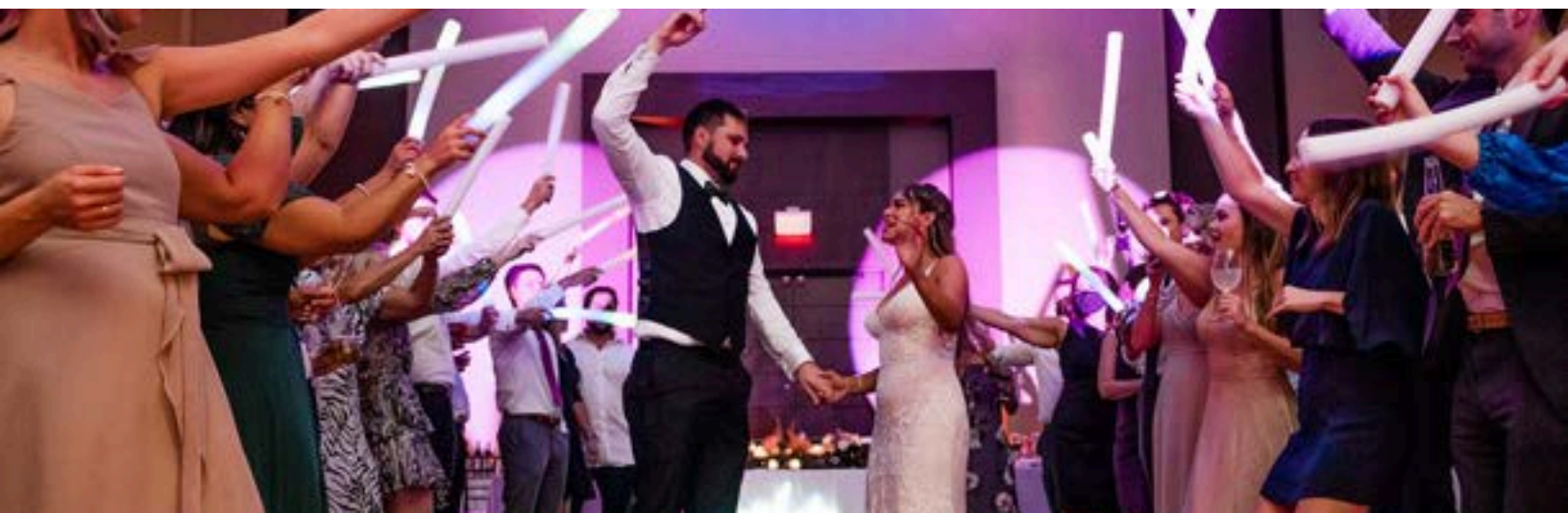
Tito's Handmade Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, 1800 Silver Tequila, Bulleit Bourbon, Jack Daniel's Tennessee Whiskey, Johnnie Walker Black Label Scotch, DeKuyper Cordials

### **WINE**

Daou Chardonnay + Cabernet Sauvignon  
Domaine Ste. Michelle Sparkling Brut

### **BEER**

Blue Moon, Bud Light, Miller Lite, Modelo Especial, Stella Artois, Samuel Adams Boston Lager, Heineken 0.0, High Noon







# ENHANCEMENTS

## **SIGNATURE COCKTAIL**

Blueberry Lemonade: Muddled Blueberries, Vodka, Simple Syrup, Lemon Juice

Speakeasy: Strawberry Infused Tequila, Blood Orange Liqueur, Ginger Beer

Sunset Sangria: Spiced Rum, Lemon, Florida Fruit, Cabernet Sauvignon

Custom Couple Inspired Cocktail

**\$16 per person**

## **DIAMOND BAR UPGRADE**

Ketel One Vodka, Tanqueray 10 Gin, Ron Zacapa Rum, Casamigos Blanco Tequila, Knob Creek Bourbon, Crown Royal Whiskey, Glenmorangie Original 10 Yr Scotch, DeKuyper Cordials, Iconoclast Chardonnay + Cabernet Sauvignon, Champagne Perrier-Jouet or Champagne Lanson Pere & Fils 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 + \$300 branding**

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





# ENHANCEMENTS

## **RUSTIC ANTIPASTO DISPLAY**

Genoa Salami, Soppressata, Mortadella, Shaved Prosciutto de Parma, Chorizo Cantinpallo, 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**





# ENHANCEMENTS

## **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 Macarons

**\$40 per person**

## **LATE NIGHT BITES**

Mini Sliders, Truffle Fries, Mini Milkshakes

**\$24 per person**





# FREQUENTLY 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 4:00PM 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.





# FREQUENTLY ASKED QUESTIONS

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

Children (Ages 2-12) are \$50 per person, and receive chicken tenders, fries, fruit cup and cake.

## **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 8-10 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.



## **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





# GETTING READY

## **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**





# REHEARSAL DINNER



## **MENU**

### **Composed 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**

Daou Chardonnay  
Daou Cabernet Sauvignon  
Domaine Ste. Michelle Sparkling Brut

Blue Moon, Bud Light, Miller Lite, Modelo Especial,  
Stella Artois, Samuel Adams Boston Lager, Heineken  
0.0, High Noon

**\$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**

## **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 \$195 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**

## **BEVERAGES**

Mimosas  
Riondo Prosecco Spumante  
Fresh Orange Juice

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

**\$15 each**

**Bartender Fee of \$195 Each**



# WEDDING WEEKEND



## Mezze **PATIO**

### REHEARSAL DINNER

Ideal space to welcome your guests following the rehearsal.

**75-100 Guests**

## Event **LAWN**

### WELCOME RECEPTION

Exquisitely manicured outdoor lawn set under hanging string lights.

**250-300 Guests**



## Galley **PATIO**

### BRUNCH

Say farewell to the bride and groom on Galley's lush outdoor patio.

**75-100 Guests**





# VENDORS

## **Bakeries**

Earth & Sugar  
Johnson's Custom Cakes

## **Décor & Florals**

Ovando  
Richard Grille Events  
Dalsimer Atlas  
Daniel 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  
The Headliners Band  
Zanadu Group

## **Event Planner**

Karma Goddess, Vanessa Forbes  
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**

Shake and Share Media  
CapturePod  
Fotoboyz

## **Photographer**

Emily Harris Photography  
Erica J Photography  
Erika Delgado Photography  
Finding Light Photography  
Picture Me Lovely

## **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  
Pineapple Films

## **Hair & Makeup**

Anushka

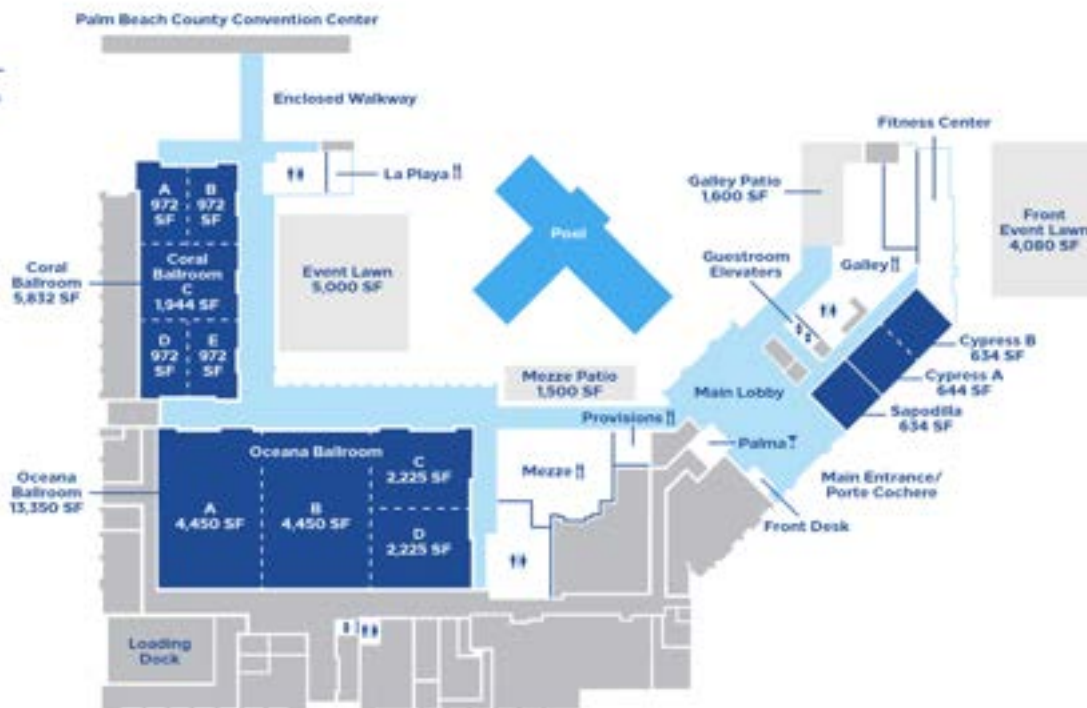
Any vendor not listed must provide a Certificate of Insurance listing the hotel as an additional insured



# PROPERTY LAYOUT

## FLOOR MAP KEY

- Meeting/Conference Rooms
- Amenities
- Public Space
- Private Space
- Outdoor Space



MEETING ROOMS	SQ FT	THEATER	RDS OF 10	RECEPTION
OCEANA BALLROOM	13350	1272	810	1000
OCEANA A	4450	408	240	300
OCEANA B	4450	408	240	300
OCEANA C	2225	190	120	175
OCEANA D	2225	190	120	175
OCEANA AB	8900	840	510	750
OCEANA BCD	8900	840	510	750
OCEANA CD	4450	408	240	300
CORAL BALLROOM	5832	510	360	350
CORAL A	972	75	60	50
CORAL B	972	75	60	50
CORAL C	1944	152	120	150
CORAL D	972	75	60	50
CORAL E	972	75	60	50
CORAL AB	1944	152	120	150
CORAL ABC	3888	300	240	225
CORAL DE	1944	152	120	150
CORAL CDE	3888	300	240	225
EVENT LAWN	5000	-	240	300
FRONT LAWN	4080	-	300	350
MEZZE PATIO	1500			
GALLEY PATIO	1600			



# **Samantha Goldberg**

Senior Catering Sales Manager

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**Hilton**

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