

Wedding Collection

Hilton®

WEST PALM BEACH



Wedding Collection

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Wedding Package

\$250 Per Person and \$5,000 Rental Fee

All pricing subject to 24% service charge and 6.5% tax

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
- 24'x24' Wooden Dance Floor
- 12'x16' Classic Staging

EXPERIENCE

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



Photo Credit: Bells & Whistles Photography Studio

Cocktail Hour

HORS D'OEUVRES

Select Four:

TUNA TATAKI G S F

Ginger soy, wasabi

SNAPPER CEVICHE F

Avocado, yuzu serrano, leche de tigre

CRAB CAKE G D E SF

Avocado crema

GRILLED CHICKEN SKEWERS G S SE

Sweet soy, sesame seeds

MINI BEEF EMPANADAS G E

Chimichurri aioli

VEGETABLE SPRING ROLLS G S

Sweet chili sauce

GOAT CHEESE AND COCONUT BITES D TN

Fig Jam

SALMON TARTARE CONES G E F

Spicy mayo

MINI CHORIPAN G D E

Bricolhe bun, chimichurri

BROCCOLI AND CHEDDAR EMPANADA G D E

Herb aioli

COCONUT SHRIMP G E SF TN

Horseradish, orange marmalade

PORK BELLY BAO BUN G D

TOMATO AND BOCCONCINI MOZZARELLA SKEWER D

BEEF WELLINGTON IN PUFF PASTRY G D E

MUSHROOM PHYLLO ROLL G D

Onion demi

FRANKS EN CROUTE G D E

Mustard

TUNA TARTARE CONES G F

Sweet chili

CRUDITÉ SHOOTER SE

Hummus, fresh veggies

BRAISED CHICKEN TOSTADA G

Plantain chip

STEAK PINTXOS

Chimichurri

TOMATO AND BASIL BRUSCHETTA G D

Salads

Select One:

BEET SALAD D TN

Arugula, whipped goat cheese, candied walnuts

FARMHOUSE GREENS

Carrot, tomato, cipollini onion, garbanzo, oregano vinaigrette

WEDGE SALAD D E G

Iceberg, tomato, radish, crispy onions, avocado ranch dressing

BURRATA + TOMATO SALAD D

Tomato conserva, fennel, grilled orange

ROMAINE + PROSCIUTTO SALAD D G E

Shaved parmesan, croutons, roasted garlic dressing

ARUGULA + PEAR D TN

Candied walnuts, blue cheese, balsamic honey vinaigrette

Main Course

Served with artisan rolls with butter and fresh seasonal vegetables

ENTREES

Select Two:

PESTO CRUSTED CHICKEN D TN G

Truffle potato emulsion, smoked red wine jus

ROASTED SALMON F

Butternut squash mousseline, dill vinaigrette

CITRUS MAHI MAHI F

Purple cauliflower puree, citrus chimichurri

MISO MARINATED SEA BASS** F S

Potatoes bouchon, ginger nage

GALLEY BRAISED SHORT RIB

Cauliflower gratin, red wine jus

GRILLED PORTOBELLO MUSHROOM D

Quinoa & vegetable "risotto," roasted baby zucchini, chimichurri

SMOKED HANGER STEAK**

Spicy herb butter, truffle potato gratin

GALLEY FILET MIGNON**

Pink peppercorn sauce, sweet potato dauphinoise

Duo upgrade for \$10.00 per person

G Gluten/Wheat D Dairy E Egg F Fish SF Shellfish TN Tree Nuts (inc. coconut) P Peanuts S Soy SE Sesame

All prices subject to 15% gratuity, 9% administrative fee, and 6.5% sales tax (percentages are subject to change without notice).

Photo Credit: Kolour Haus



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
\$16 per person	SPEAKEASY Strawberry infused tequila, blood orange liqueur, ginger beer
	SUNSET SANGRIA Spiced rum, lemon, florida fruit, cabernet sauvignon
	CUSTOM COUPLE INSPIRED COCKTAIL

Diamond Package 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

Enhancements



EXTEND THE PARTY!

\$18 per person

One extra hour of bar and event, total of six hours

CRAFT BEER ICE WALL

\$50 per person

8' wall with custom logo selection of 4 craft beers

BRANDED COCONUTS

\$30 per person + \$300 branding

Fresh coconuts with custom logo, served with Cocktail Hour
Includes one drink

ADD AN ICE SCULPTURE!

Starting at \$1,000 each

RUSTIC ANTIPASTO DISPLAY

\$30 per person

Genoa salami, soppressata, mortadella [TN](#), shaved prosciutto de parma, chorizo cantinpallo, parmesan cheese [D](#), provolone wedge [D](#), marinated olives, grilled vegetables, house cured jardinière vegetables, classic hummus [SE](#) with pita [G](#), country bread [G](#)

HARVEST DISPLAY

\$22 per person

Herb grilled vegetables, pickled vegetables, fresh crisp harvest vegetables, vidalia onion dip [D](#), and country rustic thick ranch dip [DE](#)

EMPANADA STATION

\$30 per person

BEEF EMPANADA Chimichurri aioli **G**

BROCCOLI AND CHEDDAR EMPANADA **G D**

QUINOA MUSHROOM EMPANADA **G**

SEAFOOD DISPLAY

Market Price

Served with cocktail sauce, horseradish, tabasco and lemon wedges.

Choose 3 options:

ALASKAN SNOW CRAB CLAWS **SF**

Served with dijon mustard sauce

JUMBO SHRIMP COCKTAIL **SF**

Served with cocktail sauce

SHUCKED SEASONAL OYSTERS ON THE HALF SHELL **SF**

Served with mignonette sauce

STONE CRAB CLAWS **SF**

(October 15- May 15)

SUSHI STATION

\$50 per person

Served with wasabi, pickled ginger, soy sauce **GS**

(3 pieces per person)

NIGIRI: Salmon **F** and Shrimp **SF**

SASHIMI: Yellowtail **F** and Octopus **SF**

MAKI: California Roll **GSFS**, Tuna Roll **F**, and Spicy Tuna Roll **FES**

APPETIZER COURSE

\$20 per person

FURIKAKE CRUSTED TUNA TATAKI **F G S SE**

Avocado mousse, soy garlic dressing

SALMON TARTARE **F E G**

Avocado, mango, spicy mayo, crispy onions

BEEF EMPANADA **GE**

Chimichurri aioli

SHRIMP COCKTAIL **SF**

Yuzu cocktail sauce, mignonette

BEEF CARPACCIO **P**

Chimichurri, pickled onions, crispy peanuts

CHICKEN LIVER PATE **G DE**

House made jam, brioche bread

SNAPPER CEVICHE **F**

Aji amarillo leche de tigre, crispy cancha

DESSERT WALL DISPLAY

\$40 per person

MINIATURE KEY LIME PIES **G DE**

MINIATURE NY CHEESECAKE **G DE**

MINIATURE CHOCOLATE MOUSSE **DE**

ASSORTED FLAVORED MACAROONS **TN DE**

LATE NIGHT BITES

\$24 per person

MINI SLIDERS **G DE**

TRUFFLE FRIES **G**

MINI MILKSHAKES **D**

Getting Ready

Breakfast

FRESH FRUIT INDIVIDUAL YOGURTS

NY STYLE BAGELS **G D**

Cream cheese, butter, honey and preserves

SAUSAGE, EGG & CHEESE ON BRIOCHE **G D E S**

ORANGE JUICE

FRESH BREWED REGULAR COFFEE

\$45 per person

Lunch

GARDEN GREENS SALAD

ASSORTED DELI WRAPS **G**

Turkey Club **D E S**, Chicken Salad **E**, and Seasonal Veggie **G**

SEA SALT KETTLE CHIPS

CHOCOLATE CHIP COOKIES **G D E S**

ICED TEA WITH LEMON

\$55 per person

Beverages

MIMOSAS AND CHAMPAGNE

\$50 per bottle

BUCKET OF SIX DOMESTIC BEERS

\$48 per bucket

G Gluten/Wheat **D** Dairy **E** Egg **F** Fish **SF** Shellfish **TN** Tree Nuts (inc. coconut) **P** Peanuts **S** Soy **SE** Sesame

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Rehearsal Dinner

Composed Salads

BABY ROMAINE SALAD **D E**
with roasted garlic dressing

TOMATO AND MOZZARELLA SALAD **D**
with balsamic dressing

Entrées

PARRILLA GRILL STATION
Chorizo, pichana, pork loin, brisket
served with chimichurri

Sides

POTATO SALAD **E D**

TRUFFLE MAC & CHEESE **G D**

SWEET POTATOES **D**
Honey + goat cheese

ASSORTED DINNER ROLLS AND
BUTTER **G D E**

Dessert

ASSORTMENT OF MINI DESSERTS **G**
D E S
Cheesecake **D E**, Berries + Cream, and
Chocolate Crunch **S**

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

\$135 per person

Brunch Send-Off

Brunch

\$65 per person

SEASONAL FRESH FRUIT DISPLAY

Berries

MINI YOGURT PARFAITS D G TN

Berries, granola

HOUSE-BAKED SWEET + SAVORY PASTRIES G D E

NY STYLE BAGELS G D

Plain & flavored cream cheese

FARM FRESH SCRAMBLED EGGS E

Fine herbs

BUTTERMILK PANCAKES G D E

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

Beverages

Bartender Fee of \$225 Each

MIMOSAS

Riondo Prosecco Sumante, fresh orange juice

\$15 each

BLOODY MARY'S

Absolut Vodka, Bloody Mary mix, limes, celery

\$18 each

Enhancements

OMELET STATION

Attendant Fee of \$225 Each

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

WAFFLE DISPLAY G D E

Wild strawberry compote, vanilla whipped cream, butter & warm Canadian maple syrup

\$16 per person

POWER SMOOTHIE DISPLAY

STRAWBERRY BANANA D

Skim milk

MIXED BERRY SMOOTHIE TN

Coconut milk

KAL APPLE GINGER CELERY

With orange juice

\$18 per person

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Wedding Weekend

Mezze Patio



REHEARSAL DINNER

Ideal space to welcome your guests following the rehearsal.

75-100 Guests

Event Lawn

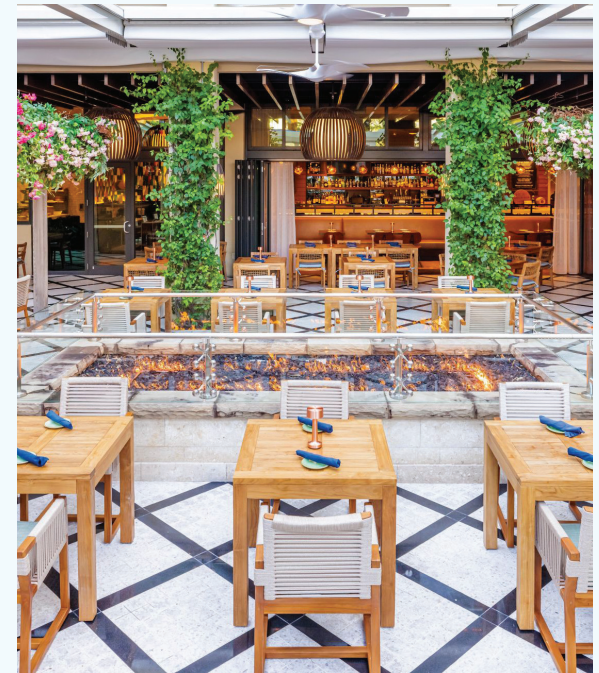


WELCOME RECEPTION

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 outdoor patio.

75-100 Guests

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. Fees apply for additional people. Please ask your Event Manager for more details. 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.

Approved Vendors

BAKERIES

EARTH & SUGAR
JOHNSON'S CUSTOM CAKES

DÉCOR & FLORALS

DALSIMER ATLAS
DANIEL EVENTS
OVANDO
RICHARD GRILLE EVENTS
SPECIAL EVENT RESOURCE
XQUISITE EVENTS

EVENT PLANNER

59 & BLUEBELL, KATIE ARBOGAST
FABULUXE EVENTS, JENNIFER HARDIMAN
KARMA GODDESS, VANESSA FORBES
NAOMI ZORA EVENTS, NAOMI SITAHAL
YOUR SPARKLING EVENT, JENNA WITTBOLD

HAIR & MAKEUP

ANUSHKA

RENTALS

ATLAS EVENT RENTAL
ECP EVENT RENTALS
OVER THE TOP RENTAL LINENS
UNEARTHED RENTALS

TRANSPORTATION

A1A LIMO
MOLLY'S TROLLEYS
PALM BEACH TOURS AND TRANSPORTATION

ENTERTAINMENT

DJ:
EDDIE B & COMPANY
KENNY MONDO PRODUCTIONS
PARISI EVENTS & PRODUCTIONS
ROCK WITH U

LIVE:

AA MUSICIANS
MASTER MUSICIANS
THE HEADLINERS BAND
TROPICS ENTERTAINMENT
ZANADU GROUP

PHOTO BOOTH

CAPTUREPOD
FOTOBOYZ
THE MONOCHROMATIC EXPERIENCE
SHAKE AND SHARE MEDIA

PHOTOGRAPHER

EMILY HARRIS PHOTOGRAPHY
ERICA J PHOTOGRAPHY
ERIKA DELGADO PHOTOGRAPHY
FINDING LIGHT PHOTOGRAPHY
JOSHUA KANE PHOTOGRAPHY
PICTURE ME LOVELY
SUNNY LEE PHOTOGRAPHY

VIDEOGRAPHER

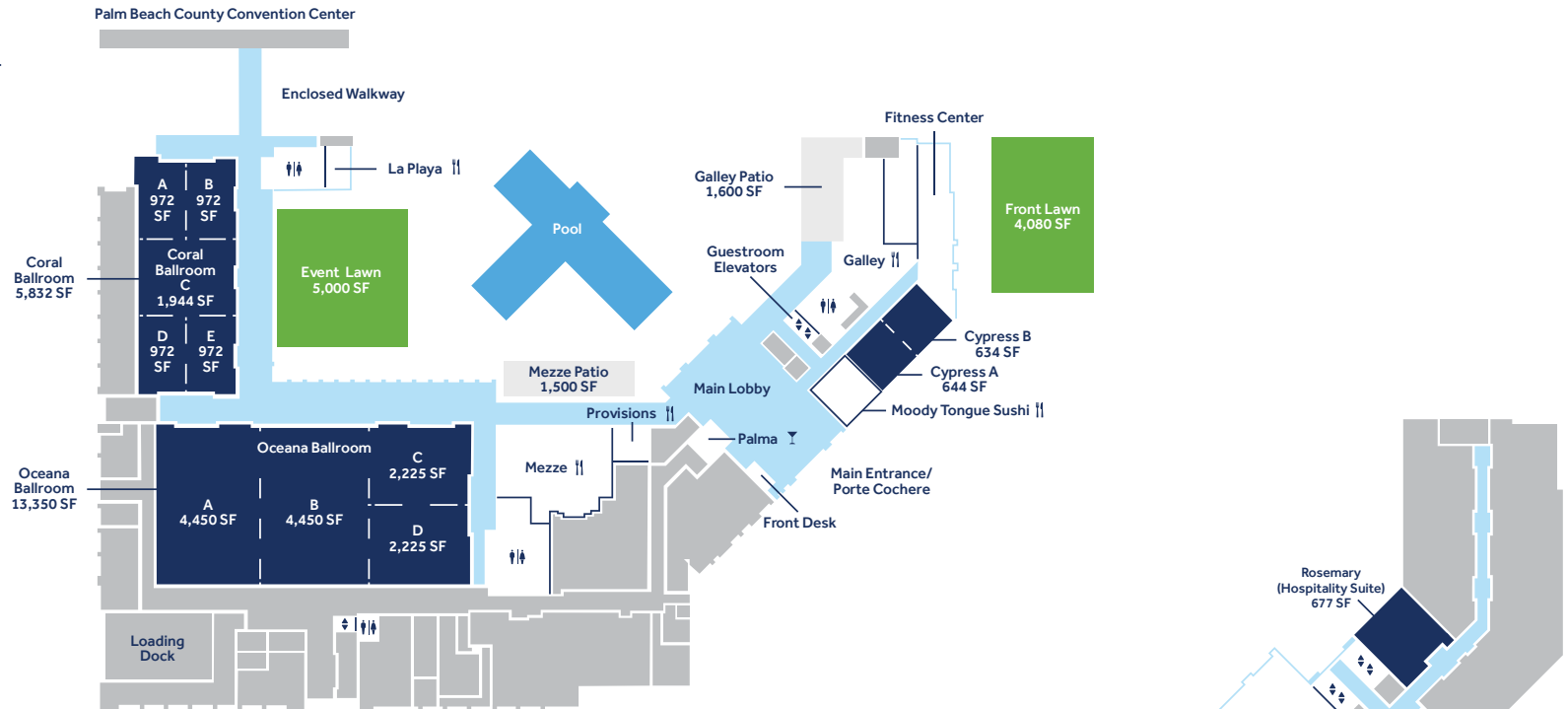
KEVIN BORGE
KEY MOMENT FILMS
PINEAPPLE FILMS
SENDEREY

Property Layout

Ground Level

Floor Map Key

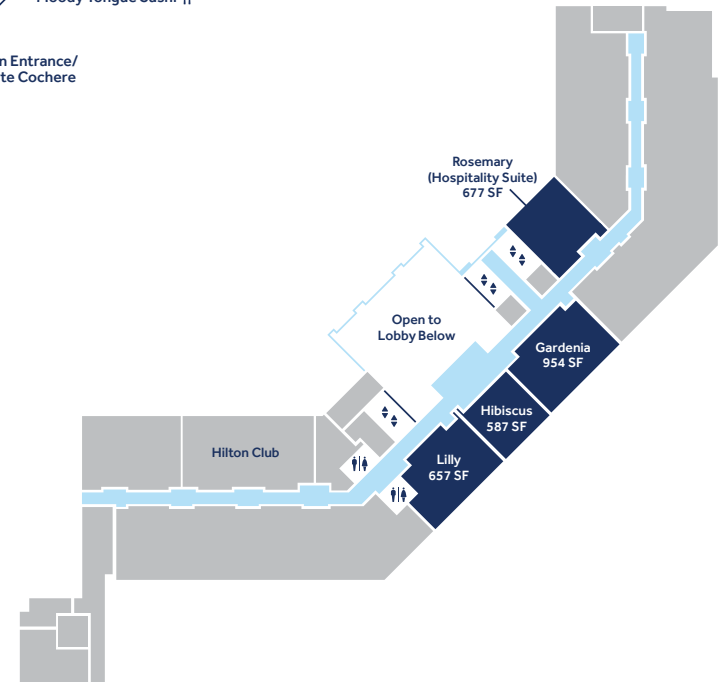
- Meeting/Conference Rooms
- Amenities and Restaurants
- Public Space
- Private Space
- Outdoor Space
- Lawn Space



Second Level

Floor Map Key

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



Contact

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