



Take the first step towards **happily ever after**





WEDDING PACKAGES

Our packages are designed to include all of the details for your special day. Additional options to showcase your distinctive style are available upon request.

- Personalized Wedding Specialist
- Menu Tasting for the Bride & Groom
- Complimentary Suite for the couple
(evening of the event)
- Complimentary Valet Parking for the couple
(evening of the event)
- Sparkling Wine / Sparkling Cider Toast
- Room Setup Including: White Linen, Tea light Candles, Hardwood Dance Floor and Staging for your Band/DJ
- Discounted Parking and Sleeping Rooms for Guests
- Complimentary Bridal Party Holding Room
(available one hour prior to the start of your event)
- Receive a discount on your Rehearsal Dinner
- Hilton Honors Points

All prices subject to 14% gratuity, 10% administrative fee and 10% sales tax (percentages are subject to change without notice). Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.

PLATED PACKAGES

ESSENTIALS

\$130

Cocktail Hour

Choice of Three (3) Passed
Hors d'oeuvres

Display of Individual Baby
Vegetables

Blue Bar
Four (4) Consecutive Hours

Dinner

Salad Choice

Entrée Selection

Rolls & Butter

Dessert

Complimentary
Cake Cutting Service

Coffee Service

EXCEPTIONAL

\$140

Cocktail Hour

Choice of Four (4) Passed
Hors d'oeuvres

Display of Individual Baby
Vegetables

Display of Seasonal Local
Cheese Shop

Blue Bar
Four (4) Consecutive Hours

Dinner

Salad Choice

Entrée Selection

Rolls & Butter

Dessert

Complimentary
Cake Cutting Service

Coffee Service

EXCLUSIVE

\$150

Cocktail Hour

Choice of Five (5) Passed
Hors d'oeuvres

Display of Individual Baby
Vegetables

Display of Seasonal Local
Cheese Shop

Signature Charcuterie
Selection
Blue Bar
Four (4) Consecutive Hours

Dinner

Salad Choice

Complimentary Upgrade on
Entrée Selection

Rolls & Butter

Dessert

Complimentary
Cake Cutting Service

Coffee Service

PASSED HORS D'OEUVRES

COLD HORS D'OEUVRES

CRAB SUMMER ROLL

Served with peanut sauce

VEGETABLE SUMMER ROLL

Served with peanut sauce

DEVEILED EGGS

Choose from classic, bacon, lump crab Old-Bay

SHRIMP COCKTAIL

Served with cocktail sauce

TOMATO BRUSCHETTA

Served with arugula walnut pesto

BABY CRUDITÉ SHOOTER

Served with signature green goddess dip

VICHYSOISE SHOOTER

Served with caviar

HOT HORS D'OEUVRES

COCONUT SHRIMP

Served with pineapple dipping sauce

TEMPURA SHRIMP

Served with thai chili sauce

BACON WRAPPED STEAK BITES

Served with gorgonzola

ARANCINI

Served with spicy crushed tomato sauce

BRIE & PEAR PHYLLO

CANDIED APPLE PORK BELLY

Served with maple glaze

CRAB CAKES

Served with sriracha remoulade

ARTICHOKE-BOURSIN CHEESE FRITTERS

Served with roasted garlic sauce

PLATED FIRST COURSE SELECTIONS

SALAD

FIG SALAD

Roasted fig, blue cheese, petite local greens, candied walnuts, sherry vinaigrette

HEIRLOOM TOMATO BURRATA

Handpicked tomato, burrata cheese, arugula-walnut pesto

WATERMELON SALAD

Watermelon, feta cheese, red onion, upland cress, basil vinaigrette

CAESAR SALAD

Romaine hearts, house made focaccia croutons, parmesan crisp, creamy Caesar

CITRUS BEET SALAD

Heirloom beets, citrus wedges, feta cheese, pistachios, olive dressing

MIXED GREENS SALAD

Artisan Greens, carrots, cucumbers, cherry tomatoes, pickled onions, balsamic vinaigrette



PLATED ENTRÉE SELECTIONS

ENTREES

ROASTED FILET MIGNON | +10

Rosemary & thyme scented

CRISPY SEARED ROCKFISH | +10

Herb citrus marinated

SLOW COOKED SHORT RIB | +8

Served with gremolata

ROASTED CHICKEN

Preserved lemon marinated B&E chicken breast

GRILLED ATLANTIC SALMON

Spice crust

SPICED CRUSTED CAULIFLOWER STEAK

Turmeric and apple butter

SAUCES

MEYER LEMON SAUCE

Dry prosecco, crème fraiche

HARISSA BUTTER

Smoky-spicy chiles, fresh mint

BACON TOMATO DEMI

Nueske's bacon, sun-dried tomatoes

CHERMOULA SAUCE

Cilantro, parsley, mint

SIDES

SWEET PEA PUREE

Roasted thumbelina carrots, snow peas

CELERY ROOT AND PARSNIP PUREE

Local farm baby vegetables

FINGERLING POTATOES

Trumpet mushroom ragout

QUINOA SALAD

Heirloom carrots, fava beans

CORN SUCCOTASH

Baby heirloom tomatoes, cilantro dressing

SOUR CREAM MASH POTATOES

Asparagus tips, roasted baby beet

BUFFET PACKAGES

ESSENTIALS

\$140

Cocktail Hour

Choice of Three (3) Passed
Hors d'oeuvres

Display of Individual Baby
Vegetables

Blue Bar
Four (4) Consecutive Hours

Dinner

Essentials Main Course

Rolls & Butter

Dessert

Complimentary
Cake Cutting Service

EXCEPTIONAL

\$150

Cocktail Hour

Choice of Four (4) Passed
Hors d'oeuvres

Display of Individual Baby
Vegetables

Display of Seasonal Local
Cheese

Blue Bar
Four (4) Consecutive Hours

Dinner

Exceptional Main Course

Rolls & Butter

Dessert

Complimentary
Cake Cutting Service

EXCLUSIVE

\$160

Cocktail Hour

Choice of Five (5) Passed
Hors d'oeuvres

Display of Individual Baby
Vegetables

Display of Seasonal Local
Cheese Shop

Signature Charcuterie
Selection
Blue Bar
Four (4) Consecutive Hours

Dinner

Exclusive Main Course

Rolls & Butter

Dessert

Complimentary
Cake Cutting Service

PASSED HORS D'OEUVRES

COLD HORS D'OEUVRES

CRAB SUMMER ROLL

Served with peanut sauce

VEGETABLE SUMMER ROLL

Served with peanut sauce

DEVEILED EGGS

Choose from classic, bacon, lump crab Old-Bay

SHRIMP COCKTAIL

Served with cocktail sauce

TOMATO BRUSCHETTA

Served with arugula walnut pesto

BABY CRUDITÉ SHOOTER

Served with signature green goddess dip

VICHYSOISE SHOOTER

Served with caviar

HOT HORS D'OEUVRES

COCONUT SHRIMP

Served with pineapple dipping sauce

TEMPURA SHRIMP

Served with thai chili sauce

BACON WRAPPED STEAK BITES

Served with gorgonzola

ARANCINI

Served with spicy crushed tomato sauce

BRIE & PEAR PHYLLO

CANDIED APPLE PORK BELLY

Served with maple glaze

CRAB CAKES

Served with sriracha remoulade

ARTICHOKE-BOURSIN CHEESE FRITTERS

Served with roasted garlic sauce

BUFFET PACKAGES

ESSENTIALS

CAESAR SALAD

Romaine hearts, focaccia croutons, parmesan crisp, creamy Caesar

WATERMELON SALAD

Feta cheese, red onion, upland cress, basil vinaigrette

GRILLED ATLANTIC SALMON

Chermoula sauce

ROASTED CHICKEN

Shiitake mushroom butter

ROASTED BABY YUKON GOLD POTATOES

CORN SUCCOTASH

ASSORTED DINNER ROLLS

EXCEPTIONAL

TENDER GREENS SALAD

Carrots, cucumbers, cherry tomatoes, pickled onions, balsamic vinaigrette

ORANGE POMEGRANATE SALAD

Baby spinach, candied walnuts, buttermilk dressing

BRAISED SHORT RIBS

Cabernet reduction

GRILLED CHICKEN

Lemon sage sauce

SOUR CREAM MASH POTATOES

ROASTED ROOT VEGETABLES

ASSORTED DINNER ROLLS

EXCLUSIVE

TENDER GREENS SALAD

Carrots, cucumbers, cherry tomatoes, pickled onions, balsamic vinaigrette

ROASTED BEET AND WINTER SQUASH SALAD

Baby kale, cranberry vinaigrette

BEEF TENDERLOIN

Horseradish demi

CITRUS GLAZED SEABASS

Beurre blanc

PAN SEARED CHICKEN

Mushroom cream sauce

FARO RISOTTO

SLOW ROASTED YOUNG CARROTS AND PARSNIPS

SEA SALT ROASTED BABY YUKON GOLD POTATOES

ASSORTED DINNER ROLLS



AFTER DINNER

AFTER PARTY STATIONS (SERVED FOR AN HOUR)

HOUSE MADE CHICKEN TENDERS | \$9 per person
Shoestring fries

SHRIMP FRIED RICE | \$8 per person

MINI KOBE BEEF SLIDERS | \$10 per person

VARIOUS DESSERTS | \$14 per person
S'mores, whoopee pies, cake pops

DAY-AFTER BREAKFAST

FAREWELL BUFFET | \$40

Chilled orange and cranberry juice

Platters of sliced fresh seasonal fruit and berries

Assorted muffins, bagels and danishes, served with butter, cream cheese and assorted preserves

Scrambled eggs served with shredded cheese and salsa (GF)

Maple-smoked sausage and crispy bacon (GF, DF)

Breakfast potatoes (V)

Freshly brewed coffee, decaffeinated coffee and assorted hot teas

BREAKFAST ENHANCEMENTS

EGGS BUNDLE | \$14

Made-to-order with filling options including sautéed mushroom pieces, sweet onions, bell peppers, ripe tomatoes, diced ham and shredded cheeses

PANCAKE STATION | \$12

Buttermilk, blueberry, or chocolate chip pancakes served with bananas, toasted walnuts, maple syrup, butter, whipped cream

BAGEL & LOX DISPLAY | \$15

served with capers, red onion, diced egg, lemon wedges, mini bagels and cream cheese

MIMOSA | \$10 PER PERSON

Champagne and orange juice served tableside

BLOODY MARY | \$12 PER PERSON

Assortment of tomato juice and V8, olives, peppers, celery, cocktail onions, Tabasco, Worcestershire and horseradish served tableside



BAR PACKAGES

DIAMOND | +15

SPIRITS | absolut vodka, tanqueray gin, bacardi superior, 1800 silver tequila, canadian club, jack daniel's, dewar's white label

BOTTLED BEERS | budweiser, bud light, miller lite, corona extra, heineken lager, sam adams boston lager, stella artois, blue moon, yeungling lager

WINES | chandon brut classic sparkling, columbia crest h3 chardonnay, columbia crest h3 cabernet sauvignon*

GOLD | +10

SPIRITS | smirnoff vodka, new amsterdam gin, myers's platinum rum, sauza silver tequila, seagram's 7 blended whiskey, jim beam bourbon, cutty sark scotch

BOTTLED BEERS | budweiser, bud light, miller lite, corona extra, heineken lager

WINES | mionetto brut sparkling, greystone chardonnay, greystone cabernet sauvignon*

BLUE | INCLUDED WITH ALL PACKAGES

SPIRITS | gordon's vodka, gibey's gin, ron castillo rum, sauza silver tequila, black velvet burbon, seagram's 7 whiskey, grant's scotch

BOTTLED BEERS | budweiser, bud Light, miller lite, coors light

WINES | canyon road wines*

**Wine selections may vary.
One bartender required per 75 guests. Fee of \$140 per bartender applies.*