

# *The Hilltop*

*Orange Park, FL*



*The Hilltop is a Beautiful Victorian Mansion Nestled Among Towering Trees  
and Surrounded by Gorgeous Gardens with Sparkling Fountains.*



*Rehearsal Dinners • Bridal Showers • Company Events  
Outdoor Garden Weddings • Wedding Receptions up to 500 guests  
2030 WELLS RD. ORANGE PARK, FL 32073  
(904) 272-5959 • [www.TheHilltop-Club.com](http://www.TheHilltop-Club.com)*

# The Hilltop Club

[www.hilltop-club.com](http://www.hilltop-club.com)    Tel. (904) 272-5959    [info@hilltop-club.com](mailto:info@hilltop-club.com)

## *Weddings, Reception and Private Parties*

### **Wedding Ceremony Areas**    \$500

Nature Garden – Two ponds with foliage and brick terrace.

Poolside Garden – Sparkling Victorian Fountain & fragrant flowers within a white picket fence.

**Dressing Room**    Available for 1 hour. If you require longer, it is \$100 per hour extra.

### **Reception Rooms**

(You will have the room for a four hour duration.) Additional time may be purchased for \$200 per hour.

Grand Ballroom (Holds up to 190 guests): \$3500    Patterson Room (holds up to 120 guests): \$2500

Upstairs Ballroom (holds up to 60 guests): \$1200    Garden Room (holds up to 45 guests): \$700

Tapestry and Front Formal Room (holds up to 45 guests): \$700    Add lounge for an extra \$500

Library Room (holds up to 15 guests): \$200    Main Building (Garden Room, Front Formal, Tapestry Room, Library and Central Lounge): \$2000

Room charges include: Tables, Chairs, White Linens & Napkins, Set Up and Clean Up. (excluding damage)

***No confetti permitted. No bubbles inside. Minimum guest count of 100 applicable for Grand Ballroom.***

***Hilltop Optional Add Ons:*** Bar set up \$100, Carver \$100, Pasta Station \$100

***Mandatory wedding reception service:*** Wedding Cake Service \$100

***Menu prices:*** Average price range \$31.95 and up, per person \*prices vary

***Non-Alcoholic - Beverages:*** Unlimited Soda, Iced Tea, Water, and Coffee @ \$4.00 per person

Iced Tea, Water, and Coffee @ \$3.00 per person

Champagne Punch \$75 per gallon    Sangria \$75 per gallon

Bar Prices:		House Wines:	Sparkling Wines:		Domestic Kegs:
Domestic Beer	\$5.00	\$35 per bottle	Non-Alco. Cider \$15		Pony Keg \$300
Imported Beer	\$6.00	Cabernet Sauvignon	House Brand	\$30	Full Keg \$400
Call/Well	\$7.00	Merlot	Korbel Extra Dry \$35		("Specialty Beer Brands" are available at extra cost)
Premium	\$8.00	Chardonnay	M&R Asti Spumante \$35		
Super Premium	\$9.00	White Zinfandel	Taittinger Brut \$45		
		Wine by the glass	\$8.00	(Ratio: 3 bottles/ 50 guests)	

**All food and beverages are subject to 22% service charge (this is not a gratuity) and 7.5% sales tax.**

- All deposits are non-refundable and non-transferable (\$1000 to hold Wedding rooms)
- Buffets: Due to state health laws, The Hilltop cannot allow excess food to be taken off premises.
- All menu estimates are subject to change with food cost changes
- Final bill with confirmed number of guests is to be paid two weeks in advance of event date.
- All sales are final. No changes to contract terms and details during week prior to event.
- Once final number of guests are paid for, no refunds for guests who did not attend.

# *Magnolia Dinner*

## *Appetizers*

*Warm Spinach and Artichoke Dip with Pita Chips*

*Vegetable Spring Roll*

*Fresh Tomato and Basil Bruschetta*

## *Salad*

*Garden Salad with Honey Poppy Seed Dressing*

## *Guests Choose Served Entrée Selection*

*Ribeye with Baby Red Potatoes*

*Or*

*Salmon with Lemon Dill Sauce and Rice Pilaf*

*Or*

*Chicken Piccata over Linguine*

*Grilled Vegetable Medley*

*Fresh Baked Rolls and Butter*

*\$39.95 per guest*

*plus 22% Service Charge and 7.5% Sales Tax*

\*\*\* Weddings..Plated meals require the use of place cards provided by client indicating entree selection \*\*\*

\*\*\* Menu prices subject to change\*\*\*

# *Azalea Dinner*

## *Appetizers*

*Warm Spinach and Artichoke Dip with Pita Chips*  
*Boursin Cheese Stuffed Mushrooms*  
*Fresh Tomato and Basil Bruschetta*

## *Salad*

*Garden Salad with Honey Poppy Seed Dressing*

## *Guests choose entree selection*

*Filet Mignon with Baby Red Potatoes*

*Or*

*Blackened Mahi Mahi with Vanilla Rum Sauce  
and Rice Pilaf*

*Or*

*Chicken Florentine over Linguine*

*Grilled Vegetable Medley*

*Fresh Baked Rolls and Butter*

*\$44.95 per guest*

*plus 22% Service Charge and 7.5% Sales Tax*

\*\*\* Weddings...Plated meals require the use of place cards provided by client indicating entree selection \*\*\*

\*\*\*Menu prices subject to change\*\*\*



# *The Garden Buffet*

*50 Guests Minimum*

## *Appetizers*

*Fresh Seasonal Fruit Display*  
*Imported and Domestic Cheese Display*  
*Assorted Crackers*  
*Southwest Eggrolls*

## *Salad*

*Tossed Garden Salad with Honey Poppyseed Dressing*  
*Caesar Salad*

## *Entrees*

*Sliced Roast Beef with Mushroom Bordelaise Sauce*  
*Chicken Alfredo over Penne Pasta*  
*Blackened Mahi Mahi with Vanilla Rum Sauce*  
*Grilled and Lightly Seasoned Vegetable Medley*  
*Roasted Baby Red Potatoes*  
*Fresh Baked Dinner Rolls and Butter*

*\$39.95 per guest*  
*plus 22% Service Charge and 7.5% Sales Tax*

*\*\*\*Menu prices subject to change\*\*\**

*\*\*\*Due to health department rules, buffet food may not be taken off premises\*\*\**

# *The Fountain Buffet*

*50 Guests Minimum*

## *Appetizers*

*Fresh Seasonal Fruit Display*  
*Imported and Domestic Cheese Display*  
*Meatballs with Marinara Sauce*  
*Vegetable Spring Rolls*  
*Assorted Gourmet Crackers*

## *Salad*

*Tossed Garden Salad with Honey Poppy Seed Dressing*  
*Caesar Salad*

## *Entrée*

*Chicken Alfredo over Penne Pasta*  
*Sliced Roasted Pork Loin with Golden Peruvian Sauce*  
*Grilled Salmon with Teriyaki Sauce*  
*Roasted Baby Red Potatoes*  
*Grilled and Lightly Seasoned Vegetable Medley Fresh*  
*Baked Rolls and Butter*

*\$46.95 per guest*  
*plus 22% Service Charge and 7.5% Sales Tax*

*\*\*\*Menu prices subject to change\*\*\**

*\*\*\*Due to health department rules, buffet food may not be taken off premises\*\*\**