

Best
DAY
Ever



WHAT'S INCLUDED ON YOUR DAY WITH US

Two Passed Hors D'oeuvres | 2 Course Plated Dinner | Bread Service | Sparkling Wine Toast | Coffee/Tea Service

PASSED HORS D'OEUVRES

Select Two for Your Package. Add a Few More A La Carte!

COLD

Goat Cheese and Beet Jam Crostini, Chive | Local Honey 4

Truffle Deviled Eggs 4

M&P Pops 4

House Smoked Salmon | Caper | Egg | Whipped Brie 5

Smoked Duck Prosciutto | Apple | Fig Jam 5

Spicy Tuna Bites 5

Grilled Shrimp Cocktail | House Cocktail Sauce 6

HOT

Prosciutto Arancini | Basil Aioli 4

Vegetarian Spring Rolls | Plum Sauce | Chinese Hot Mustard 4

Soy Ginger Tofu Skewers 5

Crispy Braised Short Rib Wonton | Horseradish Crema 5

Goat Cheese Tart | Tomato | Chive Oil 5

Beef Empanada | Oaxaca | Roasted Jalapeno Crema 5

Iowa Crispy Pork Belly Bao | Pickled Vegetables 5

Miniature Crab Cakes | Cajun Remoulade 6

Cajun Shrimp & Polenta with Garlic Aioli 6

RECEPTION DISPLAYS

Enhance Cocktail Hour by Adding a Show Stopping Display.

EPICURIAN DISPLAY OF DOMESTIC MEATS AND CHEESES

House made Chutneys | Cornichon | Pommery Mustard | Salted Butter | Artisan Baguette and English Crackers 21 / Person

INTERNATIONAL & DOMESTIC ARTISAN CHEESES

Fresh and Dried Fruit Garnish | House-made Jams | Artisan Baguette and English Crackers | House Foccaccia 14 / Person

MEDITERRANEAN MARKET

Preserved Lemon Marinated Olives | Grilled Marinated Seasonal Vegetables | Classic Hummus with Mini Pita | Grilled Naan Bread | Bulgur Wheat Salad with Tomato | Parsley and Lemon | Dried Fruit & Nuts Manchego Cheese | Farm to Table Baby Vegetables 18 / Person

SALADS

(Select One, Included in Plated Dinner)

Arugula | Black Mission Fig | Maytag Blue Cheese | Roasted Walnuts | Champagne Vinaigrette

Kale | Lemon Seasoned Chickpeas | Feta Cheese | Radish | Garlic Breadcrumbs | Red Wine Vinaigrette

Baby Romaine | Parmigiano Reggiano | Focaccia Crouton | House Caesar Dressing

Baby Greens | Sliced Heirloom Tomato | Fresh Mozzarella | Basil Oil | Balsamic

Mixed Baby Greens | Roasted Beets | White Wine Poached Pear | Goat Cheese | Spiced Pecans | Cider Vinaigrette

ENTREES

Select Up to Three Options For Your Guests to Choose From.
(PLATED MEAL PRICING IS INCLUSIVE OF PACKAGE ITEMS)

PAN SEARED CHICKEN BREAST

Wild Mushroom Risotto | Grilled Asparagus | Herb Jus
45

LEMON-RICOTTA RAVIOLI (VEGETARIAN)

Spring Onion | Seasonal Mushroom | Pecorino Butter,
Toasted Black Pepper
30

CHICKEN TWO WAYS

Cider Brined Chicken Breast | Braised Chicken Thigh |
Butternut Squash Hash | Cider Jus
50

SEARED CAULIFLOWER STEAK (VEGAN)

Crispy Fingerling Potatoes | Southwest Seasoning
32

PAN SEARED SALMON

Olive Oil Whipped Potato | Haricot Verts |
Charred Grape Tomato | Port-Balsamic Reduction
55

OVEN BAKED CHICKEN BREAST & 4oz BEEF TENDERLOIN

Dauphinoise Potatoes | Grilled Asparagus | Crispy Shallots | Red
Wine Butter Sauce
65

SPANISH SNAPPER

Seasonal Vegetables | Roasted Tomatoes | Garlic
Chimichurri Sauce
55

BRAISED BEEF SHORT RIBS & CRAB STUFFED SHRIMP

Duck Fat Fingerling Potatoes | Roasted Zucchini | Béarnaise
70

RED WINE BRAISED BEEF SHORT RIBS

Dauphinoise Potatoes | Baby Carrots | Charred Green
Onion | Red Wine Sauce
55

12oz NEW YORK CUT & BUTTER POACHED LOBSTER TAIL

Garlic Red Bliss Potatoes | Seasonal Vegetables | Béarnaise
105

12oz RIBEYE

Duck Fat Fingerling Potatoes | Haricot Verts
75

CHOOSING THE RIGHT BAR

We've Taken the Hassle Out of Choosing a Bar by Creating Packages for Every Budget.
Evening Ceremony with a Shorter Reception? A Bar on Consumption May be Just Right for You.
Early Start with Plans to Dance the Night Away? Our Hourly Packages Will Have you Covered!

GOLD BAR ON CONSUMPTION

LIQUOR - \$9/DRINK

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
1800 Silver Tequila
Jack Daniel's Bourbon
Bulleit Rye Whiskey
Dewar's 12 Year Scotch

WINE - \$9/GLASS

WHITE
Chardonnay, Greystone, CA
RED
Cabernet Sauvignon, Greystone, CA
SPARKLING
Riondo, Prosecco Spumante DOC, Italy

DOMESTIC BEER - \$6/BOTTLE

Bud Light
Miller Lite
Busch Light

PREMIUM BEER - \$7/BOTTLE

Blue Moon Belgian White
Corona Extra
Corona Light
Samuel Adams Boston Lager
Stella Artois

DIAMOND BAR ON CONSUMPTION

LIQUOR - \$10/DRINK

Tito's Vodka
Hendricks's Gin
Atlántico Palatino Rum
Casamigos Blanco Tequila
Knob Creek Bourbon
Jameson Whiskey
Glenmorangie Original 10
Year Scotch

WINE - \$11/GLASS

WHITE
Chardonnay, Wente Estate Grown,
Livermore Valley, CA
RED
Cabernet Sauvignon, Wente Southern
Hills, Livermore Valley, CA
SPARKLING
Domaine Ste. Michelle Brut, Columbia
Valley, WA

DOMESTIC BEER - \$6/BOTTLE

Bud Light
Miller Lite
Busch Light

PREMIUM BEER - \$7/BOTTLE

Blue Moon Belgian White
Corona Extra
Corona Light
Stella Artois

CRAFT BEER - \$8/BOTTLE

Exile Ruthie, Lager
Exile Zoltan, IPA
Peace Tree Mile Long, Lager

PACKAGES PER HOUR

BEER AND WINE PACKAGE

Domestic & Premium Beers and House Wine

1 hour \$14 per person | 2 hour \$20 per person | 3 hour \$26 per person | Additional Hours \$6 Per Hour

GOLD BAR PACKAGE

Liquor, Wine, and Beer Selections From the Gold Bar

1 hour \$17 per person | 2 hour \$24 per person | 3 hour \$31 per person | Additional Hours \$7 Per Hour

DIAMOND BAR PACKAGE

Liquor, Wine, and Beer Selections From the Diamond Bar

1 hour \$20 per person | 2 hour \$28 per person | 3 hour \$36 per person | Additional Hours \$8 Per Hour

NO DINNER IS COMPLETE WITHOUT WINE

Choose From Our Selections Below for Your Dinner Wine Service

SPARKLING WHITE

Riondo, Prosecco Spumante DOC, Italy

45 per bottle

Authentic Sparkling Wine of Italy's Easy-living Spirit

Domaine Ste. Michelle Brut, Columbia Valley, Washington

50 per bottle

Delicate Aromas, Green Apple, Bright Citrus Notes & Persistent Bubble

Etoile Rosé, Carneros, California

108 per bottle

Elegant | Restrained | Freshly Aromatic | Plum | Raspberry | Nutmeg

CHAMPAGNE

Moët & Chandon, Impérial Brut, Épernay, France

125 per bottle

Vibrant Intensity, Green Apple, Citrus Fruit Notes

Veuve Clicquot Yellow Label, Reims, France

170 per bottle

Veuve Clicquot NV Rosé, Reims, France

\$215 per bottle

Dom Pérignon, Champagne, France

\$380 per bottle

CHARDONNAY

Proverb, California

42 per bottle

Baked Apple, Pineapples, Whispers Of Vanilla, Caramel

Greystone, California

50 per bottle

Aromatics, Golden Delicious Apple, Layers Of Mineralogy, Vanilla Cream

Stag's Leap Wine Cellars

Karia, Napa Valley, California

89 per bottle

Creamy Lemon Meringue, Tropical Pineapple, Delicate Elderflower, Hints Of Raw Almond Nuttiness

SAUVIGNON BLANC

Sauvignon Blanc

Proverb, California

35 per bottle

Lively Grapefruit | Apricot Notes

Starborough, Marlborough, New Zealand

47 Per bottle

Ripe Tropical Fruit Accents, Some Herbal Notes

Matanzas Creek, Alexander Valley, California

55 per bottle

Blackberry, Smoky Nose

Blanc, Cloudy Bay, Marlborough, New Zealand

\$98 per bottle

Citrus Aromatics, Grapefruit, Kaffir Lime

PINOT GRIGIO

San Angelo, Toscana IGT, Italy

50 per bottle

Fresh Bouquet Of Notes | Pear | Peach | Anise | Honey

Terlato Family, Colli Orientali Del Friuli DOC, Italy

70 per bottle

Medium-bodied, White Peach, Citrus, Almond

WHITE BLEND ROSÉ

Elouan, Oregon

90 per bottle

Ripe Berry Fruits, Savory Richness

WINE LIST CONTINUED...

Choose From Our Selections Below for Your Dinner Wine Service

CABERNET SAUVIGNON

Proverb, California

42 per bottle

Red Plums, Dark Cherries, Fresh Herbs, Licorice

Greystone, California

50 per bottle

Traditional Style, Aromatic, Sage, Plum

Oberon by Michael Mondavi,

Napa County, California

75 per bottle

Red Appealing Layers, Ripe Cherry, Berry, Spice

RED BLEND

Murrieta's Well The Spur, Livermore Valley, California

65 per bottle

Oaky Aroma, Bold Fruit Flavors

Red Blend, Conundrum, California

62 per bottle

Bold Flavors, Cassis, Chocolate, Sage

MERLOT

Greystone, California

50 per bottle

Plentiful, Ripe Cherry Character

Ferrari-Carano,

Sonoma County, California

67 per bottle

Velvety Wine, Complex Nose, Blueberry Pie, Raspberry Jam,
Cedar, Vanilla, Spice

MALBEC

Bodega Norton Reserva,

Mendoza, Argentina

62 per bottle

Blueberry & Blackberry Aromas, Hints Of Flower

LOVE IS SWEET

Make Hilton Your One Stop Shop By Selecting Desserts Prepared by Our In-House Pastry Chef.

SHEET CAKE \$55 / CAKE CUPCAKES \$5 / CUPCAKE

CAKE

White
Chocolate
Almond
Marble
Custom (Price TBD)

FILLING

Vanilla
Chocolate
Strawberry
Peanut Butter
Custom (Price TBD)

FROSTING

Buttercream
Chocolate Ganashe
Fondant
Whipped
Royal
Cream Cheese
Custom (Price TBD)

ADD EMBELLISHMENTS TO THE PLATE +\$2 EACH

Chocolate Covered Strawberry
French Macaroon
Fresh Berries
Sauce Décor
Truffle

BUILD A DISPLAY OF DESSERTS \$20 / PERSON

(Choose Three of the Following Options)

Chocolate Covered Strawberries
Choice of Plated Sheet Cake
Choice of Cupcake
Candy Apples
Macaroons
Cake Pops
Fruit Tarts
Pie Pops
Truffles

PARTY TO THE LATE NIGHT

These Enhancements Allow You To Put That Unique Touch On Your Special Day. Don't Be Shy! If Don't See Something You Like, Let Us Know And We Can Find The Perfect Enhancement For You.

MOM'S GRILLED CHEESE \$3/Person

With Bacon
(minimum of 50 pieces)

IOWA SLIDER \$4/Person

Crispy Pork Tenderloin, House Mustard
and Pickles
(minimum of 50 pieces)

BUFFALO FRIED CHICKEN SLIDER \$3/Person

With Cheddar Cheese & Ranch
(minimum of 50 pieces)

PORK BELLY BAHN MI \$3/Person

Pickled Vegetables, Kimchi Mayo
(minimum of 50 pieces)

ASSORTED FLATBREADS \$3/Person

(minimum of 50 pieces)

MINI MAC SLIDERS \$4/Person

Cheeseburger, Special Sauce, Pickles,
Onion
(minimum of 50 pieces)

GRILLED VEGGIE PINWHEEL \$3/Person

Assorted Grilled Veggies, Boursin
Cheese, Flour Tortilla
(minimum of 50 pieces)

WARM SOFT PRETZELS \$3/Person

Stadium Mustard
(minimum of 50 pieces)

POUTINE STATION \$3/Person

Waffle Fries, Cheese Curds, Gravy,
Green Onion, Sour Cream
(minimum of 50 pieces)

ASSORTED FRESH KETTLE CHIPS AND DIPS \$12/Person

STREET TACOS \$12/Person

Carne Asada, Conchinita Pibil,
Roasted Tomato Salsa, Diced
Onion, Picked Cilantro, Jalapenos,
Street Corn, Corn Tortillas, House-
made Guacamole, Habanero Jam,
Tortilla Chips

PIZZA – LARGE 16" 2 TOPPING \$15/Pizza

(Select 2) Italian Sausage,
Meatballs, Pepperoni, Peppers,
Mushrooms, Onion, Banana
Pepper, Olives

PIZZA - TWO TOPPING SICILIAN \$20/Pizza

(Select 2) Italian Sausage,
Meatballs, Pepperoni, Peppers,
Mushrooms, Onion, Banana
Pepper, Olives

PLANNING MADE EASY

DEPOSIT SCHEDULE

An initial nonrefundable deposit of twenty five percent (25%) of estimated charges is required to confirm your date along with a signed contract.

A second deposit of fifty percent (50%) of the estimated final charges is due ninety (90) days prior to the event.

Your final balance is due ten days prior to your wedding.

GUARANTEE

A final guarantee is due by 11AM, 3 business days prior to your event. Once received, this number may not be reduced. We will be prepared to serve 3% over the final guaranteed number. If you are opting to select more than one entrée, a final guarantee with counts for each entree is due by 11AM ten (10) business days prior to the wedding date.

FINAL PAYMENT

Final payment in the form of a cashier's check, money order, credit card or cash is due at least ten (10) business days prior to the wedding date.

CEREMONY

Ceremony set-up fee is \$1000.00. Ceremony fee includes theater style seating, staging and complimentary rehearsal space.

WELCOME GIFT BAGS

The following prices apply to any gifts delivered to your guests' guestrooms. One generic item for delivery at check in is complimentary. Any gift bags delivered after check in are subject to a \$1.00 per bag charge.

GUEST ACCOMODATIONS

A room block may be set up for guests attending your event at Hilton Des Moines Downtown. Check in time is 3:00pm, and check out time is 12:00pm.

LINENS

We have white napkins and table linen. Specialty fabrics, linens, and chiavari chairs are available upon request at an additional charge.

WEDDING SPECIALIST

Our wedding specialists are able to assist you and your guests with the wedding rehearsal, ceremony, reception and timing throughout your day.

FOOD & BEVERAGE

No food or beverage may be brought into the hotel by the guests or person attending the function. All prices are subject to a 7% Iowa sales tax and a taxable 25% service charge. Pricing and menus are subject to change.

Buffets and station service is provided for a maximum of two (2) hours. Please consult your watering specialist to discuss extended hours and pricing.

OUTSIDE VENDORS

All outside vendors must provide the hotel with a completed Hilton Hold Harmless form, (provided by your wedding specialist) as well as a certificate of general liability insurance (\$2,000,000).

The completed forms are required two weeks prior to the event. This includes all vendors including but not limited to outside caterers, DJs, Photographers, Bands, Videographers, Bakery etc..)

HILTON HONORS POINTS

Planning your honeymoon is easier than ever with our free, customizable registry. Simply plan your dream trip, invite your friends to contribute, then relax and enjoy the luxurious amenities at stunning hotels and resorts around the world.

We also award Hilton Honors points for every dollar you spend on your food and beverage for your special day.