

bliss

noun

perfect happiness; great joy



BUTLER PASSED choose three

Compressed Melon, Feta Cheese, White Balsamic Fig & Olive Tapenade, Goat Cheese, Crostini Black & White Seared Tuna, Sesame Seeds, Cured Daikon, Kalbi Glaze Tandoori Chicken, Mango Mint Chutney Smoky Black Bean & Queso Fresco Taquito, Avocado Salsa Verde Crispy Pork Belly, Jalapeno-Creamed Corn Spoon Chicken Lemon Grass Wonton. Thai Chili Spoon

RECEPTION DISPLAY

International & Domestic Artisan Cheeses, Fresh & Dried Fruit Garnish, House Made Jams, Stone-Ground Wheat Crackers, Grissini, Baguette

FIRST COURSE choose one

Baby Romaine Caesar, Torn Garlic Crouton, Smoky Crisp Chickpeas, Shaved Parmesan, Lemony Caesar Dressing Dinosaur Kale, Arugula, Ricotta Salata, Sourdough Crostini, Roasted Grapes, Parmesan Vinaigrette Tomato and Mozzarella Napoleon, Baby Greens, Tapenade, Charred Tomato Vinaigrette

MAIN COURSE choose two

Grilled Thyme & Lemon Chicken Breast, Roasted Shallot Jus Earl Grey & Spice Rubbed Salmon, Cara Cara Orange Butter Sauce Pan Seared Barramundi, Pear & Raisin Chutney Spice Rubbed Roasted Pork Loin, Apple Chutney

ACCOMPANIMENTS choose two per entrée

Roasted Garlic Mashed Potatoes Country Smashed Potatoes Saffron Risotto Cake Herb & Garlic Roasted Fingerling Potatoes Winter Herbs & Olive Oil Red Skin Potatoes Spicy Broccolini Buttery Haricot Vert Seasonal Vegetable Hash Roasted Baby Vegetables

\$119++ per person*





enchanted

adjective

filled with delight; charmed

Enchanted Package FIVE HOUR PREMIUM BAR

BUTLER PASSED choose three

Bacon Wrapped Chorizo Stuffed Date
Thai Roasted Chicken Satay, Spicy Thai Peanut Sauce
Bruschetta; Goat Cheese & Prosciutto or Wild Mushroom, Parmesan, Roasted Garlic
Balsamic Marinated Tomato Bruschetta, Focaccia, Basil Whipped Ricotta, Arugula Pesto
Gruyère Gougères, Blackberry Ketchup
Shrimp & Grits Arancini, Blackened Cherry Tomato, Tasso Ham
Smoked Paprika Crab Cake, Corn & Ginger Salsa

RECEPTION DISPLAY choose one

International & Domestic Artisan Cheeses, Fresh & Dried Fruit Garnish, House Made Jams, Stone-Ground Wheat Crackers, Grissini, Baguette

Imported Prosciutto Ham, Genoa Salami, Country Style Pate, Duck Prosciutto, Mortadella, Soppressata, Cornichon, Pommery Mustard, Salted Butter, Baquette, Artisan Loaf Bread

FIRST COURSE choose one

Watermelon & Watercress, Pistachio, Grilled Halloumi Cheese, Lemon Mint Dressing
Baby Romaine Caesar, Torn Garlic Crouton, Smoky Crisp Chickpeas, Shaved Parmesan, Lemony Caesar Dressing
Dinosaur Kale, Arugula, Ricotta Salata, Sourdough Crostini, Roasted Grapes, Parmesan Vinaigrette
Frisée, Crispy Leeks, Gorgonzola, Poached Pears, White Balsamic Vinaigrette

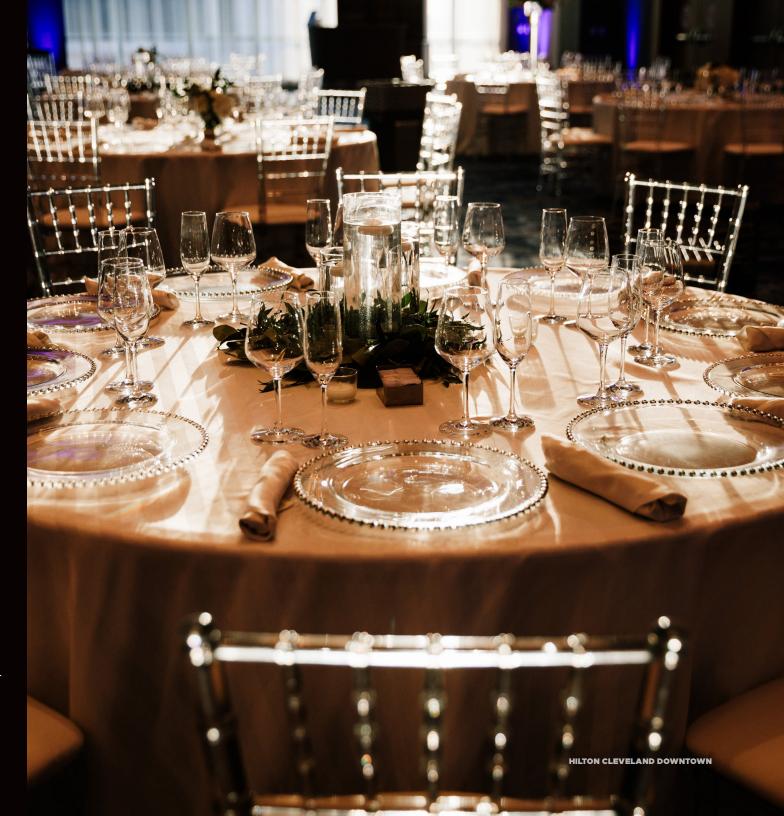
MAIN COURSE choose two

Sage Seared Chicken Breast, Mushroom & Marsala Jus Ginger & Lemongrass Poached Barramundi, Miso Butter Sauce Seared Sirloin Filet, Bacon, Braised Onions Coffee & Chili Braised Short Rib, Braising Reduction Pretzel Crusted Salmon, Whole Grain Mustard Cream Sauce

ACCOMPANIMENTS choose two per entrée

Cave Aged Gruyère Potato Gratin Sweet Potato Gratin Roasted Garlic Mashed Potatoes Country Smashed Potatoes Roasted Tomato & Smoked Gouda Polenta Winter Herbs & Olive Oil Red Skin Potatoes Traditional Duchess Potato, Chives & Parmesan Brussel Sprouts, Haricot Vert & Candied Walnuts Spicy Broccolini Thyme Roasted Carrots, Turnips, & Parsnips Roasted Baby Vegetables





majestic

having or showing impressive beauty or dignity

Majestic Package FIVE HOUR DIAMOND BAR & WINE SERVICE WITH DINNER

BUTLER PASSED choose three

Shrimp Profiterole, Shallots, Pancetta, Herbs Ohio City Truffle Potato Pierogi, Chive Crema Crispy Braised Beef Short Rib Pierogi, Chive Crema Tuna Tartare in Wonton Cup. Wasabi Aioli. Sriracha Drizzle Roasted Grapes & Brie, Grilled Bread, Toasted Walnuts, Spiced Honey Mini Stuffed Potato, "Shiitake Bacon," Cheddar, Sour Cream Mini Lobster Roll

RECEPTION DISPLAY

International & Domestic Artisan Cheeses, Fresh & Dried Fruit Garnish, House Made Jams, Stone-Ground Wheat Crackers, Grissini, Baquette, Imported Prosciutto Ham, Genoa Salami, Country Style Pate, Duck Prosciutto, Mortadella, Soppressata, Cornichon, Pommery Mustard, Salted Butter, Baquette, Artisan Loaf Bread, Assorted Flatbreads & Pita, Hummus, Marinated Feta, Marinated Artichokes & Peppers, Roasted Marinated Olives, Stuffed Grape Leaves, Spiced Falafel, Pepperoncini Peppers

FIRST COURSE choose one

Roasted Beet Carpaccio with Shaved Fennel, Apples, Baby Greens, Crumbled Goat Cheese, Citrus Vinaigrette Watermelon & Watercress, Pistachio, Grilled Halloumi Cheese, Lemon Mint Dressing Baby Romaine Caesar, Torn Garlic Crouton, Smoky Crisp Chickpeas, Shaved Parmesan, Lemony Caesar Dressina Spinach, Radicchio, and Blueberry Salad, Candied Pecans, Gorgonzola, Berry Vinaigrette

MAIN COURSE choose two

Apple Cider Brined and Roasted Chicken Breast, Roasted Garlic & Gruyère Cream Chilean Sea Bass, Lobster Butter Sauce Seared Barramundi. Short Rib Marmalade Roasted Beef Tenderloin, Bordelaise Horseradish & Cream Drizzle

ACCOMPANIMENTS choose two per entrée

Cave Aged Grèvere Potato Gratin Sweet Potato Gratin Roasted Garlic Mashed Potatoes Country Smashed Potatoes Roasted Tomato & Smoked Gouda Polenta Winter Herbs & Olive Oil Red Skin Potatoes Traditional Duchess Potato, Chives & Parmesan Brussel Sprouts, Haricot Vert & Candied Walnuts Spicy Broccolini Thyme Roasted Carrots, Turnips, & Parsnips Roasted Baby Vegetables







dance

"When you dance, your purpose is not to get to a certain place on the floor. It's to enjoy each step along the way."

- Wayne Dyer

BAR PACKAGES

premium bar

Smirnoff Vodka
New Amsterdam Gin
Captain Morgan Rum
Sauza Silver Tequila
Jim Beam Bourbon
Canadian Club Whiskey
J&B Scotch
Proverb Estate Wines
Riondo Prosecco Sparkling Spumante
Domestic & Imported Beers to include:
Budweiser, Bud Light, Miller Lite, Corona, Heineken, Heineken N/A
Selection of Truly & White Claw Seltzers
Assorted Sodas & Mixers

diamond bar

Tito's Handmade Vodka
Hendrick's Gin
Bacardi Superior Rum
Casamigos Blanco Tequila
Knob Creek Bourbon
Jameson Blended Whiskey'
Glenmorangie Original 10 Yr. Scotch
Wente Wines
Chandon Brut Sparkling
Domestic, Imported, & Local Craft Beers to include:
Blue Moon, Bud Light, Miller Lite, Stella Artois, Corona, Local Craft Beer Selections
from Platform and Great Lakes
Selection of Truly & White Claw Seltzers
Assorted Sodas & Mixers





eat

"Laughter is brightest where food is best."

- Irish Proverb

LATE NIGHT SNACKS

lake erie package

CAB Beef Sliders

Mini Brioche Bun, Blackberry Ketchup, Roasted Tomato, Gherkins

Assorted Artisan Flatbreads

Including Prosciutto, Fresh Mozzarella, Tomatoes, Olive Oil, Arugula

Pigs in a Blanket

Beer Cheese Sauce

\$14 per person (minimum of 50)

ohio state package

Taco Truck Station

Marinated Chicken & Beef, Soft Flour Tortillas, Onions, Sautéed Bell Peppers, Jalapeño Peppers, Pico de Gallo, Guacamole, Sour Cream, Cheddar Cheese

Warm Soft Pretzels

Stadium Mustard

\$19 per person (minimum of 50)

Late night snack packages include 90 minutes of service.





love

"Marriage is the highest state of friendship." - Samuel Richardson

DETAILS

inclusions

- Your choice of white or black floor length linens
- Black dance floor & staging
- Menu tasting for up to six guests
- Dedicated server for the wedding couple
- Complimentary cake cutting and serving
- Complimentary suite for the wedding couple
- Upgraded accommodations for parents of the wedding couple
- Special room rates for out of town guests

information

*A mandatory 25% service charge will be added to your bill in addition to applicable taxes. 17.9% of the service charge will be distributed to the banquet service staff assigned to the event.

Bartender fees are \$150.00 each. The hotel recommends one bartender per 75 guests. Bartenders are required and charged for unless otherwise stated.

Both valet parking and self-parking are available for your wedding guests. Event valet parking is \$18.00 per car, inclusive of tax. Overnight valet parking is currently \$39.00 plus tax per car. Event self-parking is \$10.00 per car, inclusive of tax. Overnight self-parking is \$30.00 plus tax per car.

Dessert upgrades and plating enhancement options are available. Please inquire to learn more.

featured photographers

Brian + Joelle Photography | brianhunsaker.com
One Red Door Photography | onereddoorphotography.com
Renée Lemaire | reneelemairephoto.com
Swidrak & Co. | swidrakco.com





WEDDING PLANNERS

the perfect day

To ensure a flawless event, a professional wedding planner is **required** to assist you with rehearsal, ceremony, reception and, if you desire, wedding planning. Most planners have different package offerings, ranging from "day of," to "month of," to "full-service." "Month of" is the minimum requirement for Hilton Cleveland Downtown.

Hilton Cleveland Downtown has compiled a preferred vendors list from client referrals as a resource to assist in finding wedding planners and other vendors. A planner from our list must be chosen to help coordinate unless prior approval has been given by your Catering Manager.

your catering manager will...

- Act as your menu consultant for all food & beverage selections to help you get the best value while meeting the required contracted minimums.
- Schedule your tasting a maximum of four months in advance of the wedding date.
- Detail your Banquet Event Orders outlining the event specifics including menu, setup, and event timeline.
- Create an Estimate of Charges outlining your financial commitments and deposit schedule.
- Connect you with a Reservation Manager for a guest room block (if applicable).
- Personally oversee the details of the bride and groom's room reservation.
- Oversee the setup of the ceremony and reception, food preparation and other hotel operations.
- Ensure a seamless transition to the hotel's Banquet Captain on the day of your event.
- Review your banquet checks for accuracy prior to the completion of your final bill.

your wedding planner will...

- Assist with etiquette and decor for your wedding.
- Create a timeline for your entire wedding day, including all setup and teardown by vendors, the wedding ceremony and the wedding reception.
- Work with you to organize and coordinate your ceremony rehearsal and ceremony
- Remind your bridal party of all pertinent instructions on the wedding day.
- Confirm details with any contracted vendors two weeks prior to the wedding day and provide that information to your Catering Manager.
- Be the liaison with your family, bridal party, vendors and hotel staff.
- Assist the bride and bridal party with dressing, ensure delivery of corsages, bouquets and boutonnieres.
- Deliver and arrange ceremony programs, place cards, favors and any personal items.
- Coordinate timing of ceremony and reception, i.e. cueing music, grand entrance, cake-cutting, first dance, etc.
- Review timing with hotel Banquet Captain prior to the start of the event.
- Communicate with Banquet Captain regarding any changes to the timing on the day of the event.
- Collect and remove any personal items that may have been brough into the hotel event space at the end of the evening.
- Count and collect all wedding gifts and deliver to appropriate location.

Let's toast

MAGICAL

From the first interaction I had with the Hilton team, I knew I was in good hands. In the middle of a pandemic with mandates and regulations ever changing. Jen assured me that no matter where things landed they would take care of me and make my wedding day special - and they surely delivered and then some! Always professional, and even more so caring and understanding. From the menu tasting to coordinating with our vendors, every detail was taken care of. To say that it felt "special" doesn't even seem to do it justice - it was more like magical. I cannot say enough positive things about this team. and I would without a doubt entrust another special moment to them.

Katie

Bride

PERFECT

Planning a wedding always has its ups and downs. But planning a wedding in 2020 presented us with more than just ups and downs, we were faced with continual twists and turns. We successfully navigated these changes thanks to our partnership with the Hilton. Our Hilton team was always accessible via phone, text, e-mail, and of course, in-person meetings, of which we had many! Together we found creative ways to forge ahead, which ultimately provided us with a beautiful wedding weekend. The food was outstanding. The decor and set-up elegant. In all, the Hilton provided us with the **perfect** venue and the **perfect** team to create the perfect event celebrating the beginning of our daughter and son-in-law's "happily ever after."

And for that, we can never thank you enough.

Pat & Bill

Parents of the bride

ONE OF THE BEST

The Hilton Cleveland Downtown is AMAZING! Their professionalism, support, and execution are unmatched and their team is, honestly, one of the best I have ever worked with. Planning any event here should be a no-brainer. As a wedding professional of many years, I can say without a doubt that this venue is the full package and they can offer so much to make your event a success. The chef and his team are so accommodating but, more importantly, the food is delicious. This space is gorgeous, the abilities are endless, and the warmth you feel from the minute you walk in is priceless.

FIVE STARS - and they earned every one of them

Susan Tabanji Palmer

Owner, Classic Chic Event Planning