



Say "I Do" Ceremony Package

\$600.00 before taxes and fees

Choice of Ceremony Location: Outside
Courtyard or Section of Wakefield Ballroom
White Covered Chairs
Use of Any Tables or Linens
Decorated Hexagon Arch
Ceremony Rehearsal (Based on Availability)
On-Site Day of Coordinator for Ceremony

Wedding Reception Package Inclusions

Dance Floor
Guest Tables with White Floor-Length Linens
Elegant Cylinder Centerpieces with Votive Candles
Head Table or Sweetheart Table
LED Colored Ceiling Lights
Skirted DJ Table, Gift Table, Cake & Guest Book Tables
Private Tasting for up to 4 People
Dressing and Waiting Room for Bridal Party
Separate Cocktail Hour Space
Champagne or Sparkling Cider Toast
Cake Cutting
Service Custom Menu Cards
Double Hilton Honors Meeting Planner Points
Reduced Sleeping Room Rate for your out of town guests

*All Weddings for 100 Persons or more include a complimentary Junior Suite for the couple, night of the event



Contact Us

Maren Edie

Catering Sales Manager

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For a room block please contact:

Lena Morrone

Group Sales Manager

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**HILTON
MELBOURNE,
FL**



*WEDDING
PACKAGES*



**HILTON
MELBOURNE, FL
200 Rialto PL.
Melbourne, FL 32901**





Packages

Silver Package... \$90

Includes All Package Inclusions Two
Butler Passed Hors D'eovures
International & Domestic Cheese Display
with Fancy Crackers & Sliced Baguette
Silver Plated Dinner Selections Four Hour
Hosted Call Tier Bar

Gold Package... \$110

Includes All Package Inclusions Three
Butler Passed Hors D'eovures Delicious
Charcuterie Board Gold Plated or Buffet
Dinner Selections Four Hour Hosted
Premium Tier Bar

Mingle Package... \$85

Includes All Package Inclusions Three
Butler Passed Hors D'eovures One
Carving Station Two Display Stations
Four Hour Hosted Premium Tier Bar



Hors D'eovures

Tomato Bruschetta on Toasted Baguette
Rounds
Assorted Petit Quiche
Vegetable Spring Rolls with Chines Mustard
& Plum Sauce
Baked Brie & Raspberry en Croute
Beef or Chicken Empanadillas
Chicken Lemongrass Pot Stickers
Chicken Sate in a Thai Peanut Sauce
Cocktail Meatballs Marinara or Swedish
Hibachi Beef Kebabs with Soy Ginger Sauce
Sesame Chicken with Teriyaki Glaze
Spanakopita, Spinach & Feta filled Phyllo
Asian Pot Stickers with Ponzu Sauce
Mediterranean Skewers with Basil
Vinaigrette Drizzle (GF)

Carving Stations

\$75 Carving Fee will apply
Roast Turkey Breast rubbed with Butter,
Garlic & Rosemary Served with a Pan Jus &
Cranberry Orange Chutney
Carved Pork Tenderloin marinated in
Mojo, Orange Juice & Fresh Pineapple
Served with Bourbon Apple Chutney
Beef Tenderloin marinated with a Special
Steak Seasoning, Red Wine and Beef Stock
Cooked Medium Rare or your preference
Served with Au Jus & a Red Wine Demi

Display Stations

Antipasto Display Topping
Off the Mashed-Tini Bar Pasta Bar
International & Domestic Cheese Display
*Upgraded Displays Available Upon
Request*



Plated Dinner Options

Chicken Marsala Mushrooms, Marsala
Wine Sauce
Chicken Piccata Artichokes, Tomatoes
& Lemon Butter Parsley Sauce
Grilled Pork Ribeye with Orange Maple
Glaze
Grilled Mahi Mahi Pineapple Rum
Sauce and Mango Salsa
Seared Salmon seared in a Lobster
Sauce
Marinated Grilled Flank Steak with Red
Wine Sauce

Buffet Dinner Options

Includes a mixed green salad,
choice of two entrees, & two
accompaniments

Chicken Tuscan with Roasted Red
Peppers, Pesto, Mozzarella Cheese and a
Light White Wine Sauce
Ginger Soy Chicken with Pineapple
Mango Chutney
Seared Salmon with Lemon Pesto
Cream (GF)
Grilled Mahi-Mahi Topped with a
Pineapple Rum Sauce and Mango
Chutney
Seared Red Snapper Filet with Creole
Sauce (GF)
Braised Short Ribs with a Wild
Mushroom Demi