



# *Weddings by Hilton*

YOUR SPECIAL DAY... IMAGINE THE POSSIBILITIES



**Hilton**

MIAMI AIRPORT  
BLUE LAGOON

305 265 3814

5101 Blue Lagoon Drive | Miami FL 33126

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## *Hilton Wedding Package Amenities & Services:*

*Detailed, Professional Catering Manager  
by your Side through Contracting, Planning  
& Onsite the Night of the Event*

*GOLD OR SILVER CHIAVARI CHAIRS With  
Cushion (240 Gold, 240 Silver Available)  
\$2 per Chair  
Additional may be Rented on Your Behalf for a Fee*

*Floor Length Colored Linen: Galaxy, Pin Tuck, or Raw Silk  
& Matching Napkins (For 60" or 72" Rounds of 10 or 12)*

*Matching Linens for your Head Table, Cake Table & Guest Book Table*

*Staging & Parquet Dance Floor*

*Champagne & Sparkling Cider Toast*

*A Specially Designed Buttercream Birthday Cake  
(Upgrades Available at Additional Costs)*

*Cake Cutting & Service*

*Complimentary Suite for the Bridal Couple for Night of Wedding*

*Tasting for up to Four Guests prior to the Event*

*Discounted Parking for Event Attendees*

*Discounted Guest Rooms for Event Attendees, Based on Availability*



## *Cocktail Reception*

**ONE HOUR OF SERVICE FOR ALL GUESTS**

### ***Domestic Cheese and Fruit Display***

*Domestic Cheeses garnished with Fruit,  
Served with Baguettes & Crackers*

### **CHOICE OF FOUR HORS D'OEUVRES**

#### ***Chilled***

*Homestead Tomato Gazpacho Shooters*

*Seared Beef in brioche*

*Ceviche Shooters*

*Ahi Tuna Tartare on Cucumber with Wasabi Cream (gluten free)*

*Watermelon Cube with Serrano*

*Deviled Egg with Chives (gluten free)*

*Olive Oil and Sea Salt Roasted Fingerling Potatoes with Fresh Herbs*

*California Roll: Cucumber, Crab, Rice*

*Serrano Wrapped Asparagus*

*Heirloom Tomato & Fresh Mozzarella Kebob*

#### ***Hot***

*Breaded Cheese Ravioli, Marinara*

*Chicken Quesadilla*

*Beef Teriyaki Skewers*

*Plantain Cup with Ropa Vieja (Pulled Brisket)*

*Breaded Mushroom*

*Chicken Quesadilla, Jack Cheese, Poblano Chile*

*Corn Fritter, Tomato jam (Vegan)*

*Bacon Wrapped Scallop*

*Coconut Shrimp, Sweet Chili Sauce*

*Chicken or Beef Empanada*

*Lump Crab Cake*



## *Wedding Packages*

### **ONE HOUR HOSTED BAR**

*Hilton Bartenders to serve Gold Brand Liquors,  
Imported & Domestic Beers,  
California Wines & Assorted Soft Drinks & Juices  
Hosted Bar turns to Cash Bar after Cocktail Reception*

### **ONE HOUR COCKTAIL RECEPTION**

*Imported & Domestic Cheese Display, Garnished with Fresh Fruit, French Bread & Crackers*

### **PLATED DINNER**

*Three Hours of Assorted Soft Drinks*

#### **Salad**

*Caesar Salad with Chopped Hearts of Romaine,  
Croutons with Parmesan Cheese  
Served with a Creamy Caesar Dressing*

#### **Entrée**

*Grilled Chicken Breast with Fine Herbs Sauce  
Accompanied by: Garlic Whipped Potatoes Mélange of Seasonal Vegetables*

#### **Dessert**

*Specially Designed Wedding Cake*

*Freshly Brewed Coffee & Assorted Herbal Teas*

**Menu Price Per Guest: \$70.00\***

*\*All Prices are Subject to 24% Service Charge, 7% Sales Tax & 2% Tourism Development Tax  
All prices are subject to change.*



## Wedding Packages Continued...

### **FOUR HOUR HOSTED BAR**

Hilton Bartenders to serve Gold Brand Liquors  
for (1) Hour during Cocktail Reception,  
(3) Hours during Dinner & Evening Entertainment

### **DINNER SERVICE**

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Herbal Teas  
Warm Bread Presentation

**Please select one for all Adults**

#### **Salad or Soup Course:**

*Cream of Chicken, Leek & Potato Soup, Shrimp Bisque*  
*Romaine Hearts, Strawberries, Orange Segments, Candied Walnuts, Balsamic Vinaigrette Classic*  
*Cesar Salad with Shaved Parmesan Cheese & Focaccia Croutons*  
*Mixed Greens with Papaya and Mango, Local Cheese Crumble & Pasion Fruit Vinaigrette*

#### **Chicken**

*Roasted Chicken Breast with Demi Glaze Sauce - \$85*  
*Plantain Crusted Chicken Breast- \$85*  
*Grilled Chicken Breast with Fine Herbs Sauce- \$85*

#### **Beef**

*Petit Filet Mignon with Forestier Sauce- \$96*  
*Sliced Sirloin Steak with Green & Pink Peppercorn Sauce- \$94*

#### **Fish**

*Pan Seared Sea Bass with Roasted Red Pepper Sauce \$92* *Grilled Mahi-Mahi with Coconut Pineapple Sauce \$88* *Pan Seared Salmon with Grain Mustard Cream Sauce \$86*

### **DESSERT**

*Specially Designed Buttercream Cake from one of our Preferred Vendors*

All Prices are Subject to 24% Service Charge, 7% Sales Tax & 2% Tourism Development Tax  
All prices are subject to change.

\*A \$4 per person surcharge will be applied for the selection of more than one entree



## *Young Adult Package*

*For Guests Ages 12-20*

### **FOUR HOUR HOSTED NON-ALCOHOLIC BAR**

*Hilton Bartenders to serve Non-Alcoholic Pina Colodas, Strawberry Daiquiris, Soft Drinks & Juices for (1) Hour during Cocktail Reception, (3) Hours during Dinner & Evening Entertainment*

### **DINNER SERVICE**

*Please select one for all Young Adults*

### **SALAD OR SOUP COURSE**

*Cesar Salad with Shaved Parmesan Cheese & Focaccia Croutons Or Salad or Soup from Adult Menu*

### **ENTREE**

*Choice of One Chicken Entree from Adult Menu- \$48  
Beef upgrade available for a \$5 Fee per Young Adult*

### **DESSERT**

*Specially Designed Buttercream Birthday Cake*

## *Children's Dinner Package*

*Guests under 12 Years Old*

### **DINNER SERVICE**

#### **FIRST COURSE**

*Fresh Fruit Cup*

#### **ENTRÉE**

**Select one for all Children:**

*Chicken Tenders, Mac 'n Cheese or a Slider Burger, served with French Fries & Carrot Sticks*

#### **DESSERT**

*Specially Designed Buttercream Birthday Cake*

*Add Vanilla Ice Cream Topped With Chocolate Sauce for the Children: \$2 each  
\$26 per Child*

*All Prices are Subject to 24% Service Charge, 7% Sales Tax & 2% Tourism Development Tax  
All prices are subject to change.*



## Wedding Package Enhancements

### **Second Course Appetizers**

*Cheese Ravioli with Roasted Tomato Sauce- \$12*

*Braised Island Pork Crepe with Mango BBQ Sauce,  
Amarillos and Apple Slaw- \$12*

*Intermezzo Sorbet Course- \$3*

### **HOSTED BAR UPGRADES**

*Diamond Brand Liquor Upgrade*

*\$10.00 Per Person/ 4 Hours*

*Additional Hour of Hosted Gold Bar*

*\$7.00\* Per Person/ Hour*

### **STATIONS- \$10 per Guest**

#### **Pasta**

*Tortellini and Bow Tie Pasta Alfredo, Marinara Creamy Pesto Garlic Bread*

*Flatbread Margarita, Meat Lovers & Vegetable*

*Sliders Pork, Chicken & Beef, Cole Slaw & French Fries*

*Pinchos Chicken, Chorizo, & Shrimp with Chef's Sauce*

#### **CARVING**

#### **Roasted Herbed Beef Sirloin**

*Pretzel bites, Horseradish Cream & Mustard- \$18 per Guest, Minimum 30 People*

#### **Smoked Bone-in Ham**

*Soft Dinner Rolls, Cherry Glaze- \$17 per Guest, Minimum 50 People*

#### **Cuban Pork Loin**

*Roasted in Citrus & Garlic Mojo- \$16 per Guest, Minimum 40 People*

#### **DESSERT BUFFET- \$10 per Guest (Select three)**

*Key Lime Pie, New York Cheesecake, Carrot Raisin Cake, Chocolate Cake, Caramel Flan*

#### **SUGAR RUSH- \$12 per Guest**

*Chocolate Dipped Strawberries, Chocolate Biscotti, Chocolate Truffles, Chocolate Dipped Pretzels*

**All Prices are Subject to 24% Service Charge, 7% Sales Tax & 2% Tourism Development Tax  
All prices are subject to change.**



## *Important Wedding Information*

### ***SERVICE CHARGE /SALES TAX***

*A 24% Taxable Service Charge, 7% State Sales Tax and 2% Local Tourist Development Tax will be added to the cost of all food and beverage and room rental. Service charge is subject to tax.*

### ***DEPOSIT***

*A non-refundable deposit will be required in order to make the reservation confirmed & definite. The estimated total balance is due ten days prior to the event. A credit card will be kept on file in case of any remaining charges over the estimated total.*

### ***GUARANTEES***

*We will require confirmation of your attendance five business days in advance. This will be considered your minimum guarantee, not subject to reduction. If a guarantee is not received, we will charge the original expected number as indicated on your banquet event order. For groups of 49 or less we will set to serve the guarantee. For groups of 50 or more, we will prepare to serve 3% over the guarantee.*

### ***PARKING***

*Self-Parking Group Rate will be available or a Flat Fee of \$7 per car rate will apply.*

### ***SLEEPING ACCOMMODATIONS***

*We are pleased to offer a special room rate for out-of-town guests. Arrangements must be made in advance through your Catering Manager. This special rate is subject to availability. A complimentary suite for the family is included.*

### ***ENTERTAINMENT***

*Arrangements can be made through your Catering Manager or you may contact your own musicians. Please advise them to contact the hotel for instructions on entering the building and/or electrical or staging requirements. Electrical and/or labor charges may apply.*

### ***FOOD AND BEVERAGE***

*Hilton Miami Airport Blue Lagoon offers the flexibility to allow an Outside Caterer to supplement specialty food items for your event. Hotel requires a Certificate of Insurance with a minimum of \$2 million liability insurance. Outside Caterer & Client will be required to sign an Agreement releasing Hilton Miami Airport of any liability for this food consumed during event.*