

An aerial photograph of the Hilton West Palm Beach resort. The image shows a large, modern hotel building with a mix of white and tan facades and many windows. In the foreground, there is a large outdoor swimming pool surrounded by numerous palm trees and lounge chairs with striped umbrellas. Below the pool, there are two artificial green lawns. The overall scene is bright and sunny, suggesting a tropical or subtropical location.

WEDDINGS

2023

HILTON WEST PALM BEACH



HILTON WPB

Experience casual elegance at the contemporary and luxurious Hilton West Palm Beach, a 400-room lifestyle hotel. Located in the heart of Downtown West Palm Beach, the AAA 4-Diamond Hilton West Palm Beach features indoor/outdoor dining, a vibrant pool scene and is ideal for events and celebrations. From functional event spaces and exquisitely manicured outdoor lawns to world-class amenities and weekly programming, this is the perfect destination for all travelers.

LOCATION

- Across the street from The Square- shopping, dining and entertainment
- Minutes from Kravis Center for the Performing Arts, Brightline, Norton Museum of Art, Clematis Street, Worth Avenue and Henry Morrison Flagler Museum
- 2 miles from Palm Beach
- Directly connected to the Palm Beach County Convention Center

AIRPORT INFORMATION

- Palm Beach International Airport (PBI)
 - 3 miles or 10 minutes
 - Complimentary shuttle to PBI airport
- Fort Lauderdale International Airport (FLL)
 - 50 miles or 50 minutes
- Miami International Airport (MIA)
 - 72 Miles or 80 minutes

ACTIVITIES & AMENITIES

- Resort-style pool and expansive pool deck
- Galley, signature restaurant serving dinner
- Manor, restaurant serving breakfast & lunch
- Provisions, grab-and-go market
- La Playa, poolside bar and grill
- State-of-the-art fitness center including Peloton Zone
- Complimentary group fitness classes including pilates, yoga and bootcamp
- Complimentary bike rentals
- Close proximity to nightlife, shopping, water sports and dining



EXTEND THE WEDDING TO LAST ALL WEEKEND!

RESERVE A BLOCK OF 10+ ROOMS TO RECEIVE
A SPECIAL RATE AND CODE FOR YOUR GUESTS.

357 Rooms

43 Suites

State-of-the-Art Fitness Center

High Speed Wi-Fi Access

Valet Parking

Resort-Style Pool

Signature Restaurant, Galley

La Playa Pool Bar

Private Poolside Cabanas

Lawn Games and Bicycle Rentals



WEDDING PACKAGE

BEVERAGES

Five Hour Gold Brand Open Bar
Champagne Toast
Tableside Dinner Wine Service

COCKTAIL HOUR

Four Passed Hors D'Oeuvres

DINNER RECEPTION

Elegant Three Course Plated Dinner
Custom Buttercream Wedding Cake
Fresh Brewed Coffee, Decaf, Hot Tea

SETUP

72" Round Tables
Floor Length White Tablecloths & Napkins
Mahogany Chiavari Chairs with Cushion
24x24' Wooden Dance Floor
12x16' Classic Staging

EXPERIENCE

Complimentary Suite on Wedding Night
Private Tasting for Up to Two Guests
Reduced Event Valet for Guests

\$200 PER PERSON
RENTAL FEE \$5,000

All pricing subject to 24% service charge and 7% tax





COCKTAIL HOUR



HORS D'OEUVRES

Select Four

Tuna Tataki, Ginger Soy, Wasabi

Snapper Ceviche, Avocado, Yuzu Serrano Leche de Tigre

Crab Cake, Avocado Crema

Grilled Chicken Skewers, Sweet Soy, Sesame Seeds

Mini Beef Empanadas, Chimichurri Aioli

Vegetable Spring Rolls, Sweet Chili Sauce

Goat Cheese and Coconut Bites, Fig Jam

Salmon Tartare, Wafer Cones, Spicy Mayo

Mini Choripan, Bricolage Bun, Chimichurri

Broccoli and Cheddar Empanada, Herb Aioli

Coconut Shrimp, Horseradish Orange Marmalade

Pork Belly Pintxo, Miso Mustard

Tomato and Bocconcini Mozzarella Skewer

Beef Wellington in Puff Pastry

Mushroom Phyllo Roll, Onion Demi

Franks en Croute, Mustard

Tuna Tartare Cones, Wafer Cone, Sweet Chili

Crudité Shooter, Hummus, Fresh Veggies

Braised Chicken Tostada, Plantain Chip

Steak Pintxo, Chimichurri

Tomato and Basil Bruschetta





SALADS

Select One

BEET SALAD

Arugula, Whipped Goat Cheese,
Candied Walnuts

BURRATA + TOMATO SALAD

Tomato Conserva, Fennel, Grilled
Orange

ROMAINE + PROSCIUTTO SALAD

Shaved Parmesan, Croutons,
Roasted Garlic Dressing

FARMHOUSE GREENS

Carrot, Tomato, Cipollini Onion,
Garbanzo, Oregano Vinaigrette

WEDGE SALAD

Iceberg, Tomato, Radish, Crispy Onions,
Avocado Ranch Dressing

ARUGULA + PEAR

Candied Walnuts, Blue Cheese,
Balsamic Honey Vinaigrette



ENTREES

Select Two

Pesto Crusted Chicken

Roasted Salmon

Pan Seared Mahi Mahi

Braised Short Rib

Wild Mushroom Quinoa Risotto

Miso Marinated Sea Bass**

New York Strip Steak**

Filet Mignon**

****Upgrade for \$10.00 per person****

SAUCE

Select One Per Entree

Chimichurri

Salsa Criolla

Lemon Buerre Blanc

Red Wine Demi Glace

Herb Butter

Wild Mushroom Demi Glace

Lemon Greek Yogurt

STARCH

Select One

Potatoes Bouchon

Mashed Potatoes

Truffle Potato Emulsion

Potatoes Gratin

Polenta Cake

Sweet Potato Gratin

Served with Fresh Seasonal Vegetables





THE BAR

YOUR GOLD BAR PACKAGE INCLUDES:

COCKTAILS

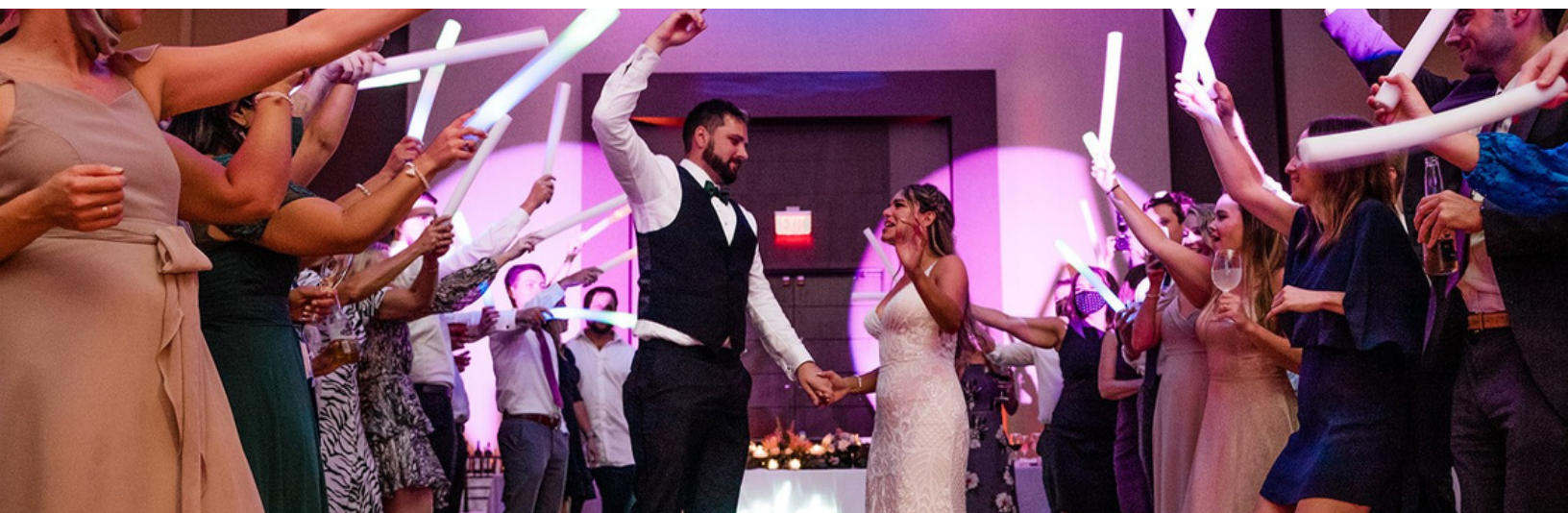
Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila, Jack Daniels Bourbon, Bulleit Club Whiskey, Dewars 12 Year Scotch

WINE

Greystone Chardonnay + Cabernet Sauvignon,
Riondo Prosecco Spumante

BEER

Bud Light, Miller Lite, Sam Adams, Corona Extra, Blue Moon Belgian White, Stella Artois, & a selection of local beers





SIGNATURE COCKTAIL

Blueberry Lemonade: Muddled Blueberries, Vodka, Simple Syrup, Lemon Juice

Speakeasy: Strawberry Infused Tequila, Blood Orange Liqueur, Ginger Beer

The GOPAL: Gin, Orange Marmalade, pure Cane Sugar, Aromatics, Lemon

Sunset Sangria: Spiced Rum, Lemon, Florida Fruit, Cabernet Sauvignon

\$16 per person

DIAMOND BRAND BAR UPGRADE

Tito's Vodka, Hendrick's Gin, Atlantico Platino Rum, Casamigos Blanco Tequila, Knob Creek Bourbon, Jameson Whiskey, Glenmorangie Original 10 Yr Scotch, DeKuyper Cordials, Wente Chardonnay + Cabernet Sauvignon, Domaine Ste. Michelle Brut

\$20 per person

EXTEND THE PARTY!

One Extra Hour of Bar and Event, Total of Six Hours

\$18 per person

CRAFT BEER ICE WALL

8' Wall with Custom Logo

Selection of 4 Craft Beers

\$50 per person

BRANDED COCONUTS

Fresh Coconuts with Custom Logo, Served with Cocktail Hour

\$30 per person

ADD AN ICE SCULPTURE! *Starting at \$1,000 each*



ENHANCEMENTS

RUSTIC ANTIPASTO DISPLAY

Genoa Salami, Soppressata, Mortadella, Shaved Prosciutto de Parma, Chorizo
Cantinpallo, Parmesan Cheese, Provolone Wedge, Marinated Olives, Grilled Vegetables,
House Cured Jardinière Vegetables, Classic Hummus with Pita, Country Bread

\$30 per person

HARVEST DISPLAY

Herb Grilled, Pickled and Fresh Crisp Harvest Vegetables, Vidalia Onion Dip, and
Country Rustic Thick Ranch Dip

\$22 per person

EMPANADA STATION

Beef Empanada, Chimichurri Aioli
Broccoli and Cheddar Empanada
Quinoa & Mushroom Empanada

\$30 per person

SEAFOOD DISPLAY *Choose 3 Options*

(Served with Cocktail Sauce, Horseradish, Tabasco and Lemon Wedges)

Alaskan Snow Crab Claws with Dijon Mustard Sauce

Jumbo Shrimp Cocktail with Cocktail Sauce

Shucked Seasonal Oysters on the Half Shell with Mignonette Sauce

Stone Crab Claws (Oct 15- May 15)

Market Price

SUSHI STATION

Nigiri: Salmon and Shrimp

Sashimi: Yellowtail and Octopus

Maki: California Roll, Tuna Roll, and Spicy Tuna Roll served with Wasabi, Pickled Ginger,
Soy Sauce (3 pieces per person)

\$40 per person



ENHANCEMENTS

APPETIZER COURSE

Furikake Crusted Tuna Tataki, Avocado Mousse, Soy Garlic Dressing

Salmon Tartare, Avocado, Mango, Spicy Mayo, Crispy Onions

Beef Empanada, Chimichurri Aioli

Shrimp Cocktail, Yuzu Cocktail Sauce, Mignonette

Beef Carpaccio, Chimichurri, Pickled Onions, Crispy Peanuts

Chicken Liver Pate, House Made Jam, Brioche Bread

Snapper Ceviche, Aji Amarillo Leche de Tigre, Crispy Cancha

\$20 per person

DESSERT WALL DISPLAY

Miniature Key Lime Pies

Miniature NY Cheesecake

Miniature Chocolate Mousse

Assorted Flavored Macaroons

\$40 per person

LATE NIGHT BITES

Mini Sliders, Truffle Fries, Mini Milkshakes

\$24 per person





FREQUENTLY ASKED QUESTIONS

Does the Hotel provide "Day-Of" Wedding Coordination?

The Hotel does not provide a wedding coordinator. The Hilton West Palm Beach does require a professional wedding coordinator be outsourced.

When are deposits due?

- The initial deposit will be for 25% of your estimated total and is due with a signed contract.
- 2nd deposit will be taken 6 months prior to the event (may vary depending on how far out event is booked), this deposit will be for 50% of your estimated total.
- 3rd deposit will be taken 3 months prior to event. This will be 75% of your estimated total.
- 4th deposit will be taken 1 months prior to event. This will be 100% of your estimated total.
- Final payment is due 5 days prior to event, when final guest counts are provided

Do you offer tastings?

A complimentary tasting is included for the wedding couple to provide a sample of (2) salad and (3) entrée options. The cake tasting will be scheduled by you directly with one of our preferred bakeries.

Do I have to use the vendors on your list?

The only vendor we restrict you to is the bakeries since it is included in your pricing. All vendors must provide Certificate of Liability Insurance if not on our list.

Can we do a rehearsal ceremony?

We would be happy to schedule a rehearsal ceremony a day before the wedding. Your officiant and wedding planner should also be present for this.

When is check-in and check-out?

Check in is at 3:00PM and check out is at 11:00AM.

Can I do welcome gift bags for guests staying at the Hotel?

Yes! We can distribute them at the front desk for \$4 each or deliver to the guest room for \$8 each.



FREQUENTLY ASKED QUESTIONS

Is the price different for Children and Teenagers?

Children (Ages 2-12) are \$50 per person, and receive chicken tenders & fries

Do you offer meals for my vendors?

Vendor Meals are available for \$50 per person.

Do you offer options for vegetarian, vegan, & gluten free guests?

Yes! We can accommodate any dietary needs.

When do guests choose their entrée?

You will need to include entrée choices on your response cards that are sent with your invitations. Guests will select their meal ahead of time.

Do I make place cards or does the Hotel?

You are responsible for making place cards. They must be labeled with the guest's meal choice & table number they are assigned to.

How do I arrange for my wedding cake?

A custom buttercream wedding cake is included in your package. Please contact one of our preferred bakeries directly to make arrangements for your cake.

What linens are provided?

We provide floor-length white tablecloths for all tables including guest tables, sweetheart table, cake table, place-card table, gift table, cocktail tables, etc.

How many people are at a table?

We use 72" round tables which can comfortably seat between 8-12 people.

Do you supply the decorations for the ceremony or reception?

The hotel does not provide décor items such as an arch, centerpieces, nor candles. You can rent these items from an outside vendor, specifically a florist.

What chairs are included?

Our wedding package includes mahogany chiavari chairs with an ivory cushion.



GETTING READY

BREAKFAST

Fresh Fruit
Individual Yogurts
NY Style Bagels, Cream Cheese, Butter,
Honey and Preserves
Sausage, Egg & Cheese on Brioche
Orange Juice
Fresh Brewed Regular Coffee

\$45 per person

LUNCH

Garden Greens Salad
Assorted Deli Wraps to Include; Turkey
Club, Chicken Salad, and Seasonal
Veggie
Sea Salt Kettle Chips
Chocolate Chip Cookies
Iced Tea with Lemon

\$55 per person

BEVERAGES

Mimosas and Champagne
\$48 per bottle

BEVERAGES

Bucket of Six Domestic Beers
\$48 per bucket





Rehearsal Dinner



MENU

Mason Jar Salads

Baby Romaine Salad with Roasted Garlic Dressing
Tomato and Mozzarella Salad with Balsamic Dressing

Parrilla Grill Station

Chorizo, Pichana, Pork Loin, Brisket
Served with Chimichurri

Sides

Potato Salad
Truffle Mac & Cheese
Sweet Potatoes, Honey + Goat Cheese
Assorted Dinner Rolls and Butter

Dessert

Assortment of Mini Desserts
Cheesecake, Berries + Cream,
and Chocolate Crunch



BAR

Three Hour Beer + Wine Open Bar

Greystone Chardonnay
Greystone Cabernet Sauvignon
Domaine Ste. Michelle Brut

Bud Light, Miller Lite, Samuel Adams Boston Lager,
Corona Extra, Blue Moon Belgian White, Stella Artois

\$125 per person





Brunch Send-Off

MENU

Seasonal Fresh Fruit Display with Berries
Mini Yogurt Parfaits, Berries, Granola
House-Baked Sweet + Savory Pastries
NY Style Bagels, Plain & Flavored Cream Cheese
Farm Fresh Scrambled Eggs with Fine Herbs
Buttermilk Pancakes, Warm Maple Syrup
Crispy Applewood Smoked Bacon Strips
Short Rib Hash
Smoked Salmon Platter, Sliced Tomatoes,
Red Onion, Capers, Hard Boiled Egg
Fresh Orange and Grapefruit Juices
Fresh Brewed Coffee, Decaf Coffee & Hot Tea

\$65 per person

ENHANCEMENTS

Omelet Station

Whole Eggs or Egg White Omelets, Bacon Cracklings, Sausage Crumbles, Diced Ham, Aged Cheddar, Pepper Jack Cheese, Bell Peppers, Spinach, Mushrooms, Onions, Tomato, Salsa

\$20 per person

Attendant Fee of \$175 Each

Waffle Display

Wild Strawberry Compote, Vanilla Whipped Cream, Butter & Warm Canadian Maple Syrup

\$16 per person

Power Smoothie Display

Strawberry Banana with Skim Milk
Mixed Berry Smoothie with Coconut Milk
Kale Apple Ginger Celery with Orange Juice

\$18 per person

BEVERAGES

Mimosas
Riondo Prosecco Spumante
Fresh Orange Juice

Bloody Mary's
Absolut Vodka
Bloody Mary Mix, Limes, Celery

\$14 each

Bartender Fee of \$175 Each



Vendors

Bakeries

Earth & Sugar
Johnson's Custom Cakes

Décor & Florals

Richard Grille Events
Simply Events Design
Xquisite Events

Entertainment

DJ:

Rock With U
Eddie B & Company
Kenny Mondo Productions
Parisi Events & Productions

Live:

Tropics Entertainment
AA Musicians
Master Musicians
Music Works Talent of WPB
The Headliners Band

Event Planner

Karma Goddess, Vanessa Forbes
Your Special Day by Joni, Joni Scalzo
Naomi Zora Events, Naomi Sitahal
Fabuluxe Events, Jennifer Hardiman
Your Sparkling Event, Jenna Wittbold

Officiant

Bishop Sean Alexander
Ceremonies by Cindy
Marry Me LLC, Connie Rovetto
Rev. Scott Gurdak

Off-Site Ceremony

St. Ann Catholic Church
Holy Trinity Episcopal Church
The Royal Poinciana Chapel

Photo Booth

CapturePod
Fotoboyz

Photographer

Chris Kruger Photography
Emily Harris Photography
Erika Delgado Photography
Poirier Wedding Photography

Rentals

Atlas Event Rental
Over the Top Rental Linens
ECP Event Rentals

Transportation

A1A Limo
Molly's Trolleys

Videographer

Key Moment Films
Kevin Borge
Senderey
Falcon HD Videos
Pineapple Films

Any vendor not listed must provide a Certificate of Insurance
listing the hotel as an additional insured



PREFERRED PARTNER

HILTON WPB BRIDES
RECEIVE EXCLUSIVE RATES
FROM DECO PRODUCTIONS!

CREATING EVENT DESIGN FOR YOUR MOMENT IN TIME

We create unique moments of unity, celebration, joy, love, gratitude, and more. With over 30 years of experience, we have designed a numerous amount of South Florida's most successful events and weddings. We are looking forward to collaborating with you on your next unforgettable moment!



FEATURES INCLUDE

Centerpieces, Ceremony Arches, Draping, Faux Green Walls, Branded Walls, Bistro Lights, Up-Lighting, Custom Lighting, Pin Spots, Custom Linens, Royal Tables, Charger Plates, Lounge Furniture, Day-Of Coordination

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