

Weddings

BY HILTON

HILTON MARCO ISLAND
BEACH RESORT AND SPA

Wedding Reception Packages

560 south collier boulevard

marco island fl 34145

tel: 239.394.5000 | fax: 239.394.8410

www.hiltonmarcoisland.com

Pricing does not include applicable service charges or taxes.

All prices are subject to change without notice.

Sunshine Brunch Reception Package

Package Includes:

Bloody Mary and Mimosa Bar

A Champagne Toast For All Guests

White Floor Length Dining Table Linens

Hurricane or Glass Rock Centerpieces With Votive Candles

Cake Cutting Service

Head Table

Buffet Tables

Setup And Breakdown Of Event

Brunch Buffet Package

\$105 per guest exclusive of taxes and gratuities
(Minimum of 30 guests required)

One and One Half Hour Bloody Mary and Mimosa Bar

Bloody Marys served with smirnoff vodka and garnished with your choice of the following:
hot sauce, green olives, lemon, lime, celery, bacon, horseradish and baby shrimp

Mimosas served with Wycliff champagne and your choice of the following:

orange, pomegranite or pink grapefruit
soft drinks, iced tea and bottled water

Salad Displays

seasonal sliced fruit & berries
honey roasted chicken salad
mixed field greens salad with a choice of two dressings

Breakfast Croissants and Bagels

served with butter, preserves and cream cheese

Main Dishes

smoked salmon display served with red onions, capers and diced tomatoes
fluffy scrambled eggs
hickory smoked bacon and sausage links
potatoes au gratin

Omelet Station

eggs and omelets cooked to order
low-fat cheddar cheese, pepper jack cheese, egg beaters, egg whites,
green pepper, onions, tomatoes, spinach, mushrooms, jalapenos, ham and
bacon

Carving Station

*hand-carved roasted black angus beef au jus
served with julienne of fresh vegetables and hawaiian sweet rolls

Desserts

assortment of miniature decadent tortes and key lime tarts

Freshly Brewed illy Regular, Decaffeinated Coffee and Mighty Leaf Teas

*Chef Fee \$150 (One Chef Per Action Station)



Simply Chic Reception Package

Package Includes:

Butler Style Passed Hors D'oeuvres

Three Hours Of Unlimited Cocktails, Call Bar

A Champagne Toast For All Guests

Tableside Dinner Wine Service

Select An Elegant Three Course Dinner

White Floor Length Dining Table Linens

Votive Candles

Cake Cutting Service

Dance Floor

Head Table

Buffet Tables

Setup And Breakdown Of Event

Simply Chic Plated Menu Option

\$150 Per Guest Exclusive Of Taxes And Gratuities
(Minimum of 30 Guests Required)

Three Hour Call Bar Featuring:

smirnoff vodka, beefeater, coruba, jim beam, canadian club, dewars, cuervo gold tequila,
house chardonnay, house cabernet, house blush-canyon road,
domestic beer, imported beer,
non-alcoholic beer, soft drinks and bottled water

Choice of Three (3) Passed Hors D'Oeuvres During First Hour:

Cold

smoked salmon on toasted pumpernickel with crème fraiche and chives
ahi tuna tartare served with wakame, scallions and ponzu sauce on a wonton
classic bruschetta with olive oil and garlic
beef carpaccio

Hot

spanakopita
scallops wrapped in bacon
sweet and spicy chicken skewers
raspberry and brie wrapped in phyllo

Dinner Menu

Choice of Salad: (Choose One)

American Field Greens

a mesclun of baby field greens served with cherry tomatoes, cucumbers and julienne squash
drizzled with an herbed vinaigrette

~ or ~

Mediterranean Salad

baby mixed greens, cherry tomatoes, kalamata olives, artichokes and feta cheese
dressed with a lemon vinaigrette

Choice of Entree: (Choose Two)

Grilled Petit Fillet

topped with a demi-glace and tarragon butter
served with chive mashed potatoes and fresh vegetables

~ or ~

Baked Grouper Fillet

drizzled with a lemon butter sauce
served with mushroom risotto and steamed asparagus

~ or ~

Norwegian Salmon

served with asparagus, carrots and garlic roasted fingerling potatoes
in a tarragon butter

~ or ~

Cilantro Lime Chicken

sautéed chicken breast topped with a lime beurre blanc sauce
served with rice pilaf and baby steamed vegetables

Choice of Dessert: (Choose One)

Chocolate Cups With Mascarpone Cream And Fresh Berries

drizzled with fresh berry puree

~ or ~

Fruit Tart

a delicate pastry tart filled with a light custard and topped with personally selected seasonal fruit

Freshly Brewed illy Regular, Decaffeinated Coffee And Might Leaf Teas

Please see your Catering Manager for Vegetarian Options



Simply Chic Buffet Menu Option

\$160 Per Guest Exclusive Of Taxes And Gratuities
(Minimum of 30 Guests Required)

Three Hour Call Bar Featuring:

smirnoff vodka, beefeater, coruba, jim beam, canadian club, dewars, cuervo gold tequila,
house chardonnay, house cabernet, house blush-canyon road,
domestic beer, imported beer,
non-alcoholic beer, soft drinks and bottled water

Choice of Four (4) Passed Hors D'Oeuvres During First Hour:

Cold

smoked salmon on toasted pumpernickel with crème fraiche and chives
ahi tuna tartare served with wakame, scallions and ponzu sauce on a wonton
classic bruschetta with olive oil and garlic
beef carpaccio

Hot

spanakopita
scallops wrapped in bacon
sweet n spicy chicken skewers
raspberry and brie wrapped in phyllo

Dinner Menu

Salad Displays:

American Field Greens

a mesclun of baby field greens

served with cherry tomatoes, cucumbers and julienne squash
drizzled with an herbed vinaigrette

Cypriot Greek Salad

iceburg lettuce, red & yellow tomatoes, feta cheese, kalamata olives and red onion
with an herbed lemon vinaigrette

Fresh Tropical Fruit And Berries Display

sliced pineapple, honeydew, canteloupe, seedless grapes, kiwi and mixed berries

Entrees:

hand-carved roasted rosemary black angus prime rib au jus
grilled norwegian salmon over garlic spinach drizzled with bearnaise sauce
cilantro marinated chicken topped with a lime buerre blanc sauce
potatoes au gratin
steamed wild rice pilaf
baby steamed vegetables

Dessert:

petit fours and french pastries

Freshly Brewed illy Regular, Decaffeinated Coffee And Mighty Leaf Teas

*Chef Fee \$150 (One Chef Per Action Station)

Please see your Catering Manager for Vegetarian Options



Fabulously Elegant Reception

Package Includes:

Butler Style Passed Hors D'oeuvres

Four Hours Of Unlimited Cocktails, Premium Bar

A Champagne Toast For All Guests

An Elegant Three Course Dinner

Tablesides Dinner Wine Service

White Floor Length Dining Table Linens

Votive Candles

Cake Cutting Service

Dance Floor

Head Table

Buffet Tables

Setup And Breakdown Of Event

A Continental Coffee Station

A Late Night Snack

Chair Covers And Sashes

Fabulously Elegant Plated Menu

\$180 Per Guest Exclusive Of Taxes And Gratuities
(Minimum of 30 Guests Required)

Four Hour Premium Bar Featuring:

ketel one, bombay sapphire, bacardi rum, crown royal, gentleman's jack, captain morgan rum, johnnie walker black, patron silver, kendall jackson chardonnay, kendall jackson cabernet, domestic beer, imported beer, non-alcoholic beer, soft drinks and bottled water

Choice of Six (6) Passed Hors D'Oeuvres During First Hour:

Cold

ceviche shooters
caprese kebobs
smoked salmon on toasted pumpernickel with crème fraiche and chives
ahi tuna tartare served with wakame, scallions and ponzu sauce on a wonton
classic bruschetta with olive oil and garlic
jumbo shrimp served with cocktail sauce and fresh lemon
beef carpaccio

Hot

mini maryland style crab cakes with remoulade sauce
sweet n spicy chicken skewers
raspberry and brie wrapped in phyllo
scallops wrapped in bacon
chicken thai spring roll
coconut fried shrimp
mini beef wellington
spanakopita

Choice of Salad: (Choose One)

American Field Greens

a mesclun of baby field greens, served with cherry tomatoes, cucumbers, julienne squash
drizzled with an herbed vinaigrette

~ or ~

Georgia Farm Peach Salad

organic greens, fresh peaches, chevre and candied pecans
drizzled with a peach truffle vinaigrette

~ or ~

Mediterranean Salad

baby mixed greens, cherry tomatoes, kalamata olives, artichokes and feta cheese
dressed with a lemon vinaigrette

~ or ~

Classic Caesar Salad

the imperial salad served with homemade croutons
topped with aged parmesan cheese

Choice of Entrée: (Choose Two)

Grilled Filet Mignon

topped with a demi-glace and tarragon butter
served with chive mashed potatoes and fresh vegetables

~ or ~

Seared Chilean Sea Bass

pea risotto, red capsicum and saffron beurre blanc

~ or ~

Norwegian Salmon, Grilled Shrimp & Scallops

served with asparagus, carrots and garlic roasted fingerling potatoes
in a tarragon butter

~ or ~

Chicken Kiev

breaded skinless chicken breast with garlic and butter sauce
served with wild rice and seasonal steamed vegetables

Choice of Dessert (Choose One):

Chocolate Cups With Mascarpone Cream And Fresh Berries

drizzled with fresh berry puree

~ or ~

Chocolate Fondant Layer Cake

chocolate layer cake filled with rich chocolate cream,
covered with a smooth chocolate ganache, rimmed with chocolate flakes

Continental Coffee Station:

a gourmet coffee station

featuring regular and decaffeinated illy coffee and Might Leaf teas
accompanied with flavored syrups, chocolate shavings, vanilla scented whipped cream,
assorted specialty wafers, mini biscotti,
orange zest, cinnamon sticks and rock sugar sticks

Late Night Snack:

beef burger sliders

french fries

Please see your Catering Manager for Vegetarian Options



Package Enhancements

Chair Covers And Sashes

white chair covers with solid or organza colored sashes

\$20 each

Passed Hors D'oeuvres Package Upgrade

choose passed hors d'oeuvres from upgraded package

\$2 per selection

Premium Brands Bar Package Upgrade

ketel one, bombay sapphire, bacardi rum, crown royal, gentleman's jack, captain morgan rum, johnnie walker black, patron silver, kendall jackson chardonnay, kendall jackson cabernet, domestic beer, imported beer, non alcoholic beer, soft drinks and bottled water

\$10 per guest

Extend Bar For An Additional Hour

\$17 per guest/hour (call brand bar)

\$21 per guest/hour (premium brand bar)

Artisan Cheese Display

vermont sharp cheddar, holland swiss, french brie, havarti, smoked gouda and fontina cheese
adorned with dried and fresh fruit, nuts and berries,
assorted crackers and bread sticks

\$10 per guest

Sushi Display

assorted japanese sushi moriwase, sashimi and maki
served with an assortment of japanese seafood salads
accompanied with pickled ginger, wasabi, lemon and soy sauces
(4 pieces per person)

\$12 per guest

Crudités and Grilled Vegetable Display

balsamic marinated grilled zucchini, yellow squash and japanese eggplant asiago,
fresh crisp crudités to include assorted hand-blended dips,
hummus, ranch dip and baba ghanoush
served with toasty pita chips and flat breads

\$7 per guest

Baked Brie Encroute

baked brie drizzled with raspberry sauce covered in our buttery puff pastry
served with crispy french bread and crackers

\$6 per guest

Antipasto Display

imported and domestic dry cured meats to include sopressata and prosciutto,
assorted stuffed olives and pepper shooters, roasted eggplant and red peppers,
marinated fresh mozzarella and provolone, assorted focaccia breads, crostini and crackers

\$10 per guest

Continental Coffee Station

a gourmet coffee station featuring illy regular and decaffeinated coffee and Might Leaf teas
accompanied with flavored syrups, chocolate shavings, vanilla scented whipped cream,
assorted specialty wafers, mini biscotti
orange zest, cinnamon sticks and rock sugar sticks

\$8 per guest

Candy Bar

a display of candy & chocolate treats for your guests to enjoy
includes an assortment of jordan almonds, m&m's, hershey's kisses, yogurt raisins, marshmallows
*(specialty candies available upon request - please speak with your wedding coordinator
to confirm availability and pricing)*

\$12 per guest

Sweet Extravaganza*

a heavenly assortment of decadent tortes,
miniature pastries, assorted cheesecakes, fruit tarts, cannoli, tiramisu,
petit fours, lemon and pecan bars and fresh sliced fruit display with kahlua dipping sauce

\$14 per guest

*minimum of 40 guests required

Chocolate Fountain

a three tier cascade of rich belgian chocolate accompanied by an array of dipping treats
including strawberries, fresh fruit kebobs, pretzel rods, jumbo marshmallows, rice krispy treats,
assorted mini cookies and mini biscotti

30-50 guests **\$16 per guest**

51-100 guests **\$14 per guest**

101-150 guests **\$12 per guest**

151 guests and up **\$10 per guest**

The Grande Finale*

a decadent belgium chocolate fountain accompanied by a wide assortment of dipping treats
a heavenly assortment of assorted truffles,
hand dipped chocolate covered strawberries, decadent tortes and cakes
miniature pastries, white and dark chocolate mousse filled tulip cups,
mini cheesecakes, fruit tartlets, cannoli, tiramisu,
fresh sliced fruit display
a gourmet coffee station featuring regular and decaffeinated illy coffee,
and an assortment of Might Leaf teas
flavored syrups, chocolate shavings, vanilla scented whipped cream,
orange zest, cinnamon sticks and rock sugar sticks

\$24 per guest

*minimum of 50 guests required

Late Night Snack

(included with fabulously elegant package)

mini beef burger sliders
french fries

\$10 per guest

Late Night Snack Upgrade

grilled blackened grouper sliders and mini beef burger sliders,
fries, and specialty pizzas

\$16 per guest (with simply chic package)

\$6 per guest (with fabulously elegant package)

