

LET YOUR

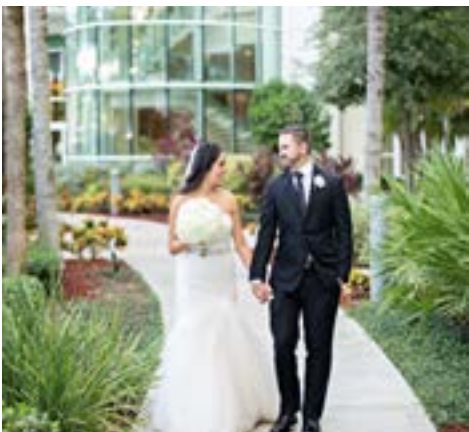
Fairytale

BEGIN



Hilton

ORLANDO



Welcome to Hilton Orlando, a magnificent AAA Four Diamond Award® winning resort, with the mission to turn your wedding vision from dream to reality. This spectacular Orlando wedding venue offers experienced wedding planners, locally sourced cuisine, and breathtaking indoor and outdoor venues. From intimate ceremonies to elaborate receptions, you will enjoy the comfort and convenience of hosting your ceremony and reception in one fabulous location.



THE IDEAL BACKDROP to say "I Do".



THE PROMENADE

The perfect outdoor venue that is sure to impress every guest in attendance. From small intimate gathers to grand affairs, you can host as many guests as you wish. Select from four charming and distinct areas, each with unique features:

- Fountain Plaza
- Grande Lawn
- Sky Terrace
- Sun Garden

Impress your guests with the luxurious space our Outdoor Promenade provides, also serving as a blank canvas to create your perfect outdoor ceremony you've been dreaming of.



INDOOR EVENTS

Choose from three elegant ballrooms and multiple event rooms offering a picturesque locale for wedding celebrations of every size. Our ballrooms have ceilings up to 26' high and recessed chandeliers that create a romantic ambiance. Each of your guests will feel like treasured friends and relish the service, food and celebration that Hilton Orlando brings to every wedding.



REHEARSAL DINNER

Our beautiful resort has exceptional restaurants that offer the perfect choices to host your wedding rehearsal dinner. Choose from Spencer's for Steaks and Chops, David's Club or The Bistro.



BRUNCH

Our beautiful resort has exceptional restaurants that offer the perfect choices to host your wedding rehearsal dinner. Choose from Spencer's for Steaks and Chops, David's Club or The Bistro.



MARRIAGE BEGINS, *time to celebrate!*



THE PROMENADE

From small intimate gathers to grand affairs, you can host as many guests as you wish. Select from four charming and distinct area, each with unique features:

- Fountain Plaza
- Grande Lawn
- Sky Terrace
- Sun Garden

Guests will be amazed by our spectacular water & fire fountains and our professional event planning staff can arrange tents, decor, fabulous catering, lighting, sound and entertainment for a one-of-a kind wedding.



BALLROOMS

Choose from three elegant ballrooms and multiple event rooms offering a picturesque locale for wedding celebrations of every size.

- Orlando Ballroom
- Orange Ballroom
- Florida Ballroom



KEY WEST OR KEY LARGO

The Key Largo and Key West event rooms are perfect for your reception giving each guest personalized attentive service for an extravagant party. These rooms feature floor to ceiling windows for plenty of Florida sunlight beaming in with views of our outdoor Promenade for a lovely backdrop to your special day.



LAKE ROOMS

Our lake rooms are perfect for small intimate affair for receptions with each guest given the highest level of personal service and attentive care. Select rooms have floor-to-ceiling windows to allow Florida sunlight to flow through for some extra shine to your reception.



PICK YOUR PACKAGE, *and we'll do the rest.*

CEREMONY

Beautiful Indoor and Outdoor Ceremony Locations
(Complimentary Indoor Back-Up Room in Case of Inclement Weather)

Complimentary Suite Night Before Ceremony

Outdoor White Garden Folding Chairs

Complimentary Lemon Infused Water Station for Guests upon Arrival

Rehearsal, Ceremony, and Cocktail Hour Wedding Planning Services

Rehearsal
(Based on Availability)

Fountain Plaza: \$2,500++
Sun Garden, Grand Lawn or Indoor Ballroom:
\$2,000++



RECEPTION

Private Cocktail Reception for Wedding Party

One Hour Cocktail Reception with choice of 3 butler passed hors d'oeuvres
(Part of 4 Hour Bar)

Four (4) Hour Bar accompanied by Signature Cocktail passed during Cocktail Hour

Champagne Toast

Three Course Dinner or Buffet Dinner including Wedding Cake from Sugar Sugar Cake Boutique
(Cake Stand Not Included)

Customized Signature Menu Cards
(for Three Course Dinner)

Elegant Charger Plate

Floor Length VIP White Linen

Select One Chair Option:
Chiavari Chair with Coordinating Chair Pad
or Spandex Chair Cover with Coordinating Sash
or Satin Wrap Chair Cover

Dance Floor and Staging

Wedding Couple Butler for Personalized Service During Reception

Complimentary Suite for your Wedding Night with a Special Wedding Amenity

Private Menu Tasting
(Based on Availability)

Preferred Guest Room Rate

Customized Web Page for Guest Room Reservations

Hilton Honors Points

LET THE FUN BEGIN, *Cocktail Reception*



HORS D'OEUVRES

Treat your guests to snacks while you capture the first moments as a married couple. Choice of 3, to be served butler style.

HOT HORS D'OEUVRES

- Chicken Dijon in Puff Pastry
- Wild Mushroom Tart with Brie
- Sundried Tomato Goat Cheese Mini Pizza
- Miniature Beef Wellington
- Firecracker Shrimp with Pimento Aioli
- Phyllo Star with Wild Raspberry, Almond and Brie
- Grilled Petite Lamb Chop, Whole Grain Mustard



COLD HORS D'OEUVRES

- Hawaiian Seared Tuna with Japanese Cucumbers Wasabi Cream
- Beef Carpaccio with Shaved Parmesan, Capers and Olive Oil
- Aged English Stilton Cheese with Aged Balsamic Fig on Oven Crisp Tuile
- Smoked Salmon Rosette with Red Onion and Caper Cream Cheese on Black Bread
- Watermelon Cube and Crab Salad
- Shrimp and Avocado Ceviche Salad
- Tavern Ham and Aged Cheddar on Wheat



OPTIONAL UPGRADES

- Artful display of crisp vegetables: sugar snap peas, artichoke hearts, baby carrots, cherry tomatoes, zucchini and yellow squash, served with buttermilk ranch dressing and french onion dip - \$12++ per person
- Imported and Domestic Cheese Display: Gruyere, Boursin, Smoked Cheddar, Gorgonzola, Port and Sage Derby, Dried and Fresh Fruit Garnish, Crackers and French Bread - \$14++ per person



NOW WE'RE TALKING, *The First Course*



STARTERS

Begin your reception with a light starter.
Choose one starter

SOUP

- Butternut Squash Soup
Five Spice Chantilly Cream
- Sweet Corn and Potato Chowder
Chive Oil
- Rock Shrimp Bisque
- Wild Mushroom Bisque



SALAD

- Baby Spinach
Candied Walnuts, Dried Cranberries, Crumbled Bleu Cheese, Roasted Asian Pear, Balsamic Vinaigrette
- Autumn Greens, Heirloom Tomato, Grilled Baby Artichoke, Ricotta Salata, Olives and Herb Vinaigrette
- Bed of Baby Spinach with Fresh Strawberries, Poppy Seeds, Hearts of Palm, and Housemade Poppy Seed Dressing
- Vine Ripened Tomatoes, Fresh Mozzarella Drizzled with Basil Balsamic and Olive Oil



All Dinner Menus accompanied with:

- Freshly baked rolls and sweet butter
- Freshly brewed regular and decaffeinated coffees, assorted hot teas

FOLLOWED BY, *The Main Event*

ENTREES

Choice of multiple plated entrees is permitted with a guarantee of each entrée provided to the Hotel (10) days in advance. Coded name place cards are required at guest settings to distinguish each guest's entrée selection.

GENUINE (CHICKEN) **\$139⁺⁺ PER PERSON**

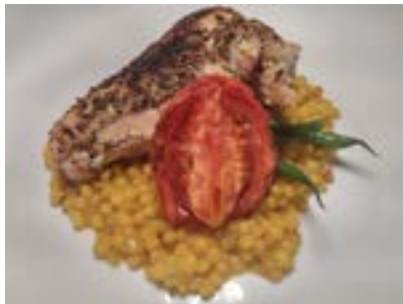
**Roasted Chicken with
Lemon Sage Butter**
Lemon Scented Risotto, Rosemary
and Forest, Mushroom Pan Jus

Mushroom Crusted Chicken Breast

Herb Cous Cous
Seasonal Vegetables

Pan Seared Chicken Breast with Lemongress Emulsion

Parsnip Mashed Potato, Wood
Roasted Mushrooms and Baby
Spinach



INNOVATIVE (FISH) **\$139⁺⁺ PER PERSON**

**Baked Garlic Parmesan
Market Fish, Burre Blanc**
Herb Potato Puree , Blistered
Asparagus and Roman Carrots

Pan-Seared North Atlantic Halibut

Olive Oil Poached Fingerling
Potatoes, Vegetable Medley

Crispy Local Red Snapper
Citrus Butter, Toasted Brown Butter
Orzo, Cipollini Onion, Braised
Root Vegetables



MEMORABLE (BEEF) **\$147⁺⁺ PER PERSON**

**Petite Filet with
Vintage Port Reduction**
Potatoes au Gratin
Braised Endives

Braised Beef Short Ribs Bordelaise Jus

Sweet Potato Mash, Maple Bourbon
Crisp Pencil Green Beans, Overnight
Tomato

**Natural Filet of Beef
with Shiraz Reduction**
Herb Mashed Potato, Braised
Root Vegetables



PLATED ENHANCEMENTS

- Create a Duet Entrée - \$8⁺⁺ per person in addition to selected Protein
- Starbucks Drip Coffee Service - \$3⁺⁺
- Classic Shrimp Cocktail, Fresh Lemon,
Traditional Cocktail Sauce - \$10⁺⁺
- Jumbo Lump Maryland Crab Cake with Softened Baby Spinach,
Charred Corn, Tomato, Basil Relish and Meyer Lemon Butter - \$13⁺⁺
- Lavender or Lime Sorbet Served in a Sugar Rimmed Martini Glass Preceding Entrée - \$5⁺⁺
- Wild Mushroom Ravioli, Truffle Butter, Shaved Reggiano - \$8⁺⁺

OR INSTEAD, *Dinner Buffets*



BUFFET DINNER - \$10⁺⁺ ADDITIONAL

STARTER

Choose two starters

- Chopped Salad of Field Greens and Red Peppers Dressed with Olive Oil and Citrus
- Apple Jicama Salad
- Mesculin Greens and Romaine served with Wasabi-Ginger Dressing
- Iceberg Lettuce, Smoked Lake Meadow Bacon, Cucumber, Teardrop Tomato, Creamy Bleu Cheese Buttermilk Dressing
- Torn Kale and Romaine Salad, Pickled Beets and Onion, Pumpkin Seeds, Warm Orange Blossom Honey and Lemon Dressing
- Tabbouleh Salad
- Gulf Coast Scallop Salad, Sweet Onion, Citrus and Pickled Local Pepper
- Garden Tomato Bisque
- Butternut Squash Soup, Cardamom Chantilly
- Wild Mushroom Bisque
- Rock Shrimp Bisque



ENTREES

Choose three entrees

- Chicken Breast with Caramelized Onions in Walnut Pesto Sauce
- Seared Chicken Breast, Rosemary Jus and Valencia Orange Butter
- Fire Grilled Local Cobia, Ginger Mango Salsa
- Roasted Market Fish in White Wine, Capers and Cherry Tomatoes
- Grilled Shrimp, Agave and Lemon
- Calamari Fritti with Lemon Caper Aioli
- Braised Beef Short Rib, Bourbon Peach Sauce
- Carne Asada Marinated in Negra Modelo Beer with Onion Poblano Pepper Rajas
- Cheese Ravioli, Milled Tomato Sauce
- Mushroom Ravioli, Cream Sauce



ACCOMPANIMENTS

Choose three accompaniments

- Parsnip Mashed Potato
- Sweet Potato Mash, Bourbon Maple
- Herb Cous Cous
- Lemon Scented Risotto
- Toasted Brown Butter Orzo
- Braised Root Vegetables
- Charred Rapini Sauteed with Extra Virgin Olive Oil & Slivered Garlic Cloves
- Cilantro Rice and Tasso Ham with Black Beans
- Herb Mashed Potato



AND NOW *let's make a toast!*



BEVERAGE

All Beverage Tiers Include:

- Bud Light, Budweiser, Miller Lite
- Corona Extra, Heineken Lager
- Selection of house wine

Blue Bar:

- Smirnoff Vodka, New Amsterdam Gin, Myers' Platinum Rum, Sauza 100% Blue Agave Silver Tequila, Jim Beam Bourbon, Canadian Club Whiskey, J&B Scotch (Included in Package)

Gold Bar:

- ABSOLUT Vodka, Tanqueray Gin, BACARDI Superior Rum, 1800 Silver Tequila, Jack Daniel's Bourbon, Bulleit Rye Whiskey, Dewar's 12 Year Scotch (\$5.50++ per person)

Diamond Bar:

- Tito's Vodka, Hendrick's Gin, Banks 5 Island Blend Rum, Casamigos Blanco Tequila, Knob Creek Bourbon, Jameson Whiskey, Glenmorangie Original 10 Year Scotch (\$10++ per person)

Platinum Bar:

- Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Patron Tequila, Maker's Mark Bourbon, Crown Royal Whiskey, Johnnie Walker Black Scotch (\$15.50++ per person)



GOOD NIGHT KISS SNACK

FRENCH FRY BAR:

- Tater Tots, Thin Sweet Potato, Duck French Fries, and Shoestring Fries Accompanied with Whole Grain Mustard Aioli, Ketchup, Chipotle Mayo, Malt Vinegar, Melted Nacho Cheese, Truffle Salt - \$9++

MINI GRILLED CHEESE SANDWICHES:

- Accompanied with Tomato Soup Shooters, Warm Tater Tots - \$13++

DONUT LOVE:

- Old Fashion Yeast Donut Holes Accompanied with Warm Chocolate Sauce, Whipped Cream, Sweet Sugar Glaze, Strawberry and Orange Jams - \$10++

ICE CREAM FLOATS:

- Root Beer and Assorted Soft Drinks, Vanilla and Chocolate Ice Creams - \$12++

MINI BEEF SLIDERS:

- Miniature Classic Beef Sliders All Decked Out, Shoe String French Fries and Accompaniments - \$18++



TIPS FOR A *Smooth and Fun Event*

Why Should I Choose Hilton Orlando?

- Hilton Orlando is our team! We are known for award winning service levels and a team that truly goes the extra mile to ensure we surpass your expectations. We are lucky to have such a beautiful property; from the full resort amenities to the outdoor promenade, to all the natural light that fills the hotel, your guests will love attending your wedding at our property!

What if I am inviting Children?

- We offer a children menu package of \$50++ which includes all of the perks of the adult package, with a modified menu (Fresh Fruit Cup, Chicken Fingers with Assorted Dipping Sauces, Housemade Jumbo Chocolate Chip Cookie, (4) Hour Soft Drink Package).

Is a wedding planner included?

- If booking our standard ceremony package, we do include a wedding coordinator who will help keep you on time, line up the procession, and remain through cocktail hour to open the doors for the main reception. Once doors open, typically the DJ and the Banquet Captain run the flow of the night from there so it is optional to extend your wedding planning services through the whole evening. It is definitely recommended, as they can assist in packing up all of your things as the wedding is coming to a close and make sure you have everything organized.

How long do I have the ballroom for?

- Great question! It typically aligns with the food and beverage package that you land on. As long as there is food or beverage being served, we can extend based on availability. For example, if you extend the bar at the end of the night, the cost of the bar extension is the only additional cost for the ballroom space. In short, we don't have standard time slots!

When is my guest count due?

- Three weeks out, you will share an estimated guest count. The official "guarantee" of guest count will be due 10 days prior to the big day (you will be able to increase this count, but not decrease).

How does payment work?

- We ask for a \$2,000 deposit to hold the space with a contract. A 25% deposit will be reached within a few payments (broken up as necessary) and then the remaining 75% will be due one week prior to the big day - you can always pay ahead if you'd like as well.

I am thinking about an outdoor reception dinner. What are your options?

- We have an amazing outdoor Promenade event space that we would love to discuss with you - fire feature and fountains, evergreen turf, private space, etc.

These packages don't quite match up with what I have envisioned. Can you customize?

- We would absolutely love to! Please share with us what you are looking for, and we would be happy to fully customize a package.

Some of my guests will be coming from far away and may stay longer than just one or two nights. Is that a problem?

- We would be happy to learn more about your guest room requirements and check our availability. Whether you are looking to formally contract guest rooms, or offer a courtesy block room rate (based on availability), we can offer guest rooms on the shoulder nights based on availability.

I know all prices are ++. What exactly is the ++?

- Great question! The ++ is the tax and service charge. A combined gratuity and service charge that is in effect on the day of the event will be added to your account. Currently, the combined charge is equal to 26% of the food & beverage total, plus any applicable state and/or local taxes, currently 6.5%. A portion of this combined charge is a gratuity and will be fully distributed to the serving staff assigned to your event. The remainder of the combined charge is a service charge that is not a gratuity and is the property of hotel to cover discretionary and administrative costs.

