

*Rehearsal Dinner
and
Farewell Brunch
Packages*



Hilton Naples Rehearsal Dinner Package

(Minimum of 25 Guests - 2 Hour Maximum)

Includes French Mini Baguettes and Butter Rosettes, Starbucks® Regular and Decaffeinated Coffee and Assortment of International Teas

Cold Selection: choice of two (2) of the following:

Baby Mixed Greens with Cucumber, Tomatoes and Choice of Dressing
Fresh Fruit Salad with Seasonal Berries
Classic Caesar Salad with Herb Garlic Croutons & shaved Parmesan Cheese
Potato Salad with crisp Smoked Bacon
Mediterranean Salad with Tomatoes, Cucumbers, Black Olives, Roasted Red Peppers, Red Onions with Italian Vinaigrette
Pasta Primavera Salad
Tri-Color Tortellini, Toasted Red Pepper, & Artichoke Salad

Entrées: choice of Two (2) or Three (3) (Pricing Below):

Grilled Chicken Breasts with Bar-B-Que Sauce
Roasted Chicken Marsala
Grilled Marinated Flank Steak with Bordelaise Sauce or Merlot Reduction
Macadamia Nut Mahi with Mango Cream Sauce
Seared Tilapia Filet with Lemon Caper Buttercream Sauce
Beef Fajitas wwith Sautéed Onions and Peppers
Chicken Fajitas with Sautéed Onion and Pepper

Accompaniments: choice of two (2) of the following:

Penne Pasta with Alfredo Sauce
Herb and Garlic Roasted Fingerling Potatoes
Roasted Garlic Mashed Potatoes
Blended Wild and White Rice
Red Roasted Potatoes
Herb Parmesan Risotto

Vegetables: choice of two (2) of the following:

Sautéed Green Beans
Zucchini and Yellow Squash
Creamed Garlic Spinach with Parmesan Cheese
Brussels Sprouts with Bacon
Roasted Asparagus
Green & Red Peppers

Desserts:

Chef's Choice of Assorted Desserts

Two Entrée Items: \$40 Per Person | Three Entrée Items: \$43 Per Person

If Wedding Dinner is held at Hilton Naples:

Two Entrée Items: \$36 Per Person | Three Entrée Items: \$39 Per Person

Beer & Wine, Open Premium Bar & Cash Bar Additions Available Upon Request



All Prices are subject to 22% service charge and 7% sales tax
Contact: Caprice Del Vecchio - 239-659-3108 or cdelvecchio@cooperhotels.com



Hilton Naples Rehearsal Dinner Package

(Minimum of 25 Guests - 2 Hour Maximum)

Includes French Mini Baguettes and Butter Rosettes, Starbucks® Regular and Decaffeinated Coffee and Assortment of International Teas

The Italian

Antipasto Salad Display

Including: Prosciutto, Pepperoni, Salami, Provolone, Mozzarella, sliced Roma Tomato, Pepperoncini Peppers, Black Olives, Roasted Peppers, grilled Balsamic-marinated Eggplant, marinated Mushrooms and Artichokes in a Vinaigrette Dressing

Classic Caesar Salad with shaved Parmesan Cheese and Herb-Garlic Croutons

Grilled Chicken over Penne Pasta with Alfredo Sauce

Tri-Color Tortellini with Pesto Sauce

Oven-Baked Focaccia Bread Garlic Bread Sticks

Assorted Italian Mini Desserts

\$38 per person

If Wedding is held at Hilton Naples: \$34 per person

Memphis Bar-B-Que

Traditional Cole Slaw

Pulled Pork

Shredded BBQ Chicken

Homestyle Baked Beans

Cornbread

Red Bliss Potato Salad

Brioche Bun

Peach Brown Betty

Vanilla Ice Cream

\$32 per person

If Wedding is held at Hilton Naples: \$28 per person

On the Grill

Chef Choice of Salad and Dressings

Hamburgers

Hotdogs

Appropriate Condiments

Mac'n'Cheese

Corn on the Cobb

Chips

Chef's Choice of Assorted Desserts

\$30 per person

If Wedding is held at Hilton Naples: \$26 per person



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Hilton Naples Farewell Brunch Packages

Option#1: Farewell Station Brunch

(Minimum of 25 Guests – 2 Hour Maximum)

Fresh Orange, Grapefruit, and Cranberry Juices
Sliced Fresh Tropical Fruit Display, garnished with Berries
Assorted Bagels and Flavored Cream Cheeses
Apple-Smoked Bacon or Breakfast Sausage
Breakfast Potato
Blended White and Wild Rice
French Cut Panko-Crusted Chicken with an Herb Cream Sauce
Chef's Choice of Seasonal Fresh Vegetables
Bottomless Mimosa & Bellini Bar
Starbucks® Regular & Decaffeinated Coffee
Assortment of English Breakfast Teas and Iced Tea with Lemon

Waffle Station:

Waffles prepared to order with: Fruit Compote, Warm Maple Syrup, Fresh Berries, Whipped Cream, Whipped Butter, Pecans and Chocolate Chips

OR

Carving Station:

Bourbon and Honey-Glazed Ham
Dijon Mustard & Hawaiian Pineapple Salsa
Mini Silver Dollar Rolls
(serves 50 guests)

\$55 Per Person

If Wedding Dinner is Held at Hilton Naples: **\$45 Per Person**

Carvers and/or Station Chef Fees: \$85 each, per Station, per 50 Guests

Beer & Wine, Open Premium Bar, Cash Bar Additions Available upon Request



Option#2: The Farm Breakfast Buffet

(Minimum of 25 Guests – 2 Hour Maximum)

Fresh Orange, Grapefruit, and Cranberry Juices
Sliced Fresh Tropical Fruit Display, garnished with Berries
Choice of Scrambled Eggs or Cheddar Cheese Eggs
Apple-Smoked Bacon or Breakfast Sausage
Breakfast Potato
Cheese Blintzes with Fresh Fruit Compote
Assorted Boxed Cereals / Skim Milk and Whole Milk
Chef's Selection of Assorted Danish Pastries, Country Biscuits, Muffins, Bagels
Butter, Preserves and assortment of flavored Cream Cheese
Starbucks® Regular & Decaffeinated Coffee
Assortment of English Breakfast Teas

\$29 per person

If Wedding Dinner is held at Hilton Naples: **\$24 per person**

Build Your Own Bloody Mary Bar:

Tito's Handmade Vodka & Bloody Mary Mix
Accompaniments: Bacon | Pepperocinis | Pickles | Celery
Olives | Lemon/Lime | Tabasco Sauce | Cholula Sauce

\$15 per person

Dinner & Breakfast Package Inclusions

Professional Catering & Banquet Manager for your Special Day
Votive Candles and Mirrors on Tables
Assortment of Cocktail & Seating Rounds (Upon request)
Banquet Chairs with Ivory Covers
Ivory Linen & Napkins
Complimentary Valet Parking for Event
iPod/Auxiliary Music Hookup (\$100+, upon request)
Special Rates are available for Hotel Accommodations for Guests



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