

YOUR BIG DAY MEANS A LOT TO US TOO



Hilton Arlington

2401 E Lamar Blvd - Arlington, TX 76006 - 817 640 4712 - edna.armendariz@interstatehotels.com

Hilton Arlington Exclusives

HONEYMOON GETAWAY

Earn 2 HHonors Points for Every \$1 Contracted

Earn 5,000 Bonus HHonors Points for Every 10 Guest Rooms Booked at Hotel

Earn 10,000 Bonus HHonors Points For a Friday/Sunday Event

LET THE PLANNING BEGIN

Guest Room Rates as Low as \$115.00

Complimentary Jr. Suite on the Evening of Your Wedding

Waived Room Rental for Wedding Reception

Exquisitely Appointed Ballroom Including Gift, Guest Book, Cake & Head Table

CREATE THE WEDDING OF YOUR DREAMS

Upgrade to Silver Tier Bar at Blue Tier Pricing

Complimentary Champagne Toast

Second Complimentary Jr. Suite for your Wedding

50% Discount on all Published Hors d' Oeuvres Prices

Custom Gobo Package

1 Complimentary Table Runner per Table

Custom Dinner Napkins

Spend \$4000.00* or more and Select 1 Amenity

Spend \$6000.00* or more and Select 2 Amenities

Spend \$8000.00* or more and Select 3 Amenities

Spend \$10,000.00* or more and Select 4 Amenities

THE ULTIMATE HONEYMOON GETAWAY AWAITS⁺

2 Complimentary Nights at ANY Domestic Hilton Family Brand Hotel...

When you Spend \$12,000.00* or More

*Amount is prior to 23% Administrative Fee and applicable taxes. Only food & hosted beverage purchases count towards meeting amount listed.

Hotel reserves the right to substitute amenity with prior notice.

+Reservation to be made through Hilton Arlington catering department. Black out dates may apply

Hilton Arlington Exclusives

SILVER WEDDING PACKAGE

Choice of Black or White Spandex Chair Covers

Choice of Chair Sash

Ballroom Lighting Package*

\$10.00 per guest

GOLD WEDDING PACKAGE

Choice of Black or White Spandex Chair Covers

Choice of Chair Sash

Ballroom Lighting Package*

Choice of Napkin Rental

Custom Gobo Package

\$15.00 per guest

DIAMOND WEDDING PACKAGE

Choice of Black or White Spandex Chair Covers

Choice of Chair Sash

Ballroom Lighting Package*

Choice of Napkin Rental

Custom Gobo Package

Table Overlay per Dinner Table

\$20.00 per guest

+Hotel to Provide List of Linen Options for all Categories

*Includes 8 LED Uplights Placed Around the Room

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+Reservation to be made through Hilton Arlington catering department. Black out dates may apply

Cocktail Hour

WILD SEA (RAW)

Ahi Tuna Wonton, Citrus Marinade, Avocado & Wasabi	\$5.50
Oyster Shooter, Yuzu Soy Mignonette, Tobiko Caviar	\$5.50
Salmon Tartare, Crème Fraiche	\$5.00
Lemon Ahi Spoon, Yuzu, Sriracha & Avocado	\$5.50

WILD SEA (COOKED)

Crab Miso Salad, Chilled Cucumber & Avocado	\$5.50
Mexican Shrimp Cocktail Shooter	\$5.50
Mini Gulf Coast Crab Cakes, Chipotle Chili Lime Aioli	\$5.00
Pan Seared Roasted Pepper Sweet & Sour Glazed Shrimp	\$5.50

LAND

Butternut Squash Soup Shooter, Spanish Chorizo, Smoked Olive Oil	\$4.50
Grilled Baby Lamb Chop, Cracked Pepper, Mint Julep Mignonette	\$5.50
Beef Sate, Spicy Coconut Sauce	\$5.00
Pork Belly Lollipop, Crispy Rice & Cilantro	\$5.00

SKY

Cilantro Spiced Chicken Avocado Wrap, Tomato, Chipotle May	\$4.50
Bacon, Jalapeno, Goat Cheese Chicken Bite with Amaretto Peach Jam	\$4.50
Chicken Sate, Coconut Peanut Sauce	\$4.50
Chicken & Roasted Poblano Chimichanga, Fresh Tomatillo Sauce	\$4.50

EARTH

Balsamic Marinated Roma Tomato & Smoked Mozzarella	\$4.50
Burrata, Butternut Squash & Argula Crostini	\$4.50
Goat Cheese Mousse Phyllo Cup	\$4.50
Texas Pecan Crusted Brie, Warm Berry Compote	\$4.50

Cocktail Hour

RECEPTION STATIONS

MOZZARELLA BAR

Soft Mozzarella, Mozzarella di Buffalo, Cow's Milk Mozzarella
Roasted Cherry Tomatoes, Marinated Heirloom Tomatoes
Basil Pesto, Walnut Pesto, Italian Olive Oils & Artisan Breads \$12.00

AGED CURED MEATS BAR

Prosciutto di Parma, Prosciutto San Danielle, Soppresatta, Coppa
Crispy Pancetta, Spanish Chorizo
Marinated Figs, Melon & Artisan Breads \$14.00

SPREADS & TAPENADES

Olive Tapenade, Marinated Assorted Olives, Hummus, White Bean Hummus
Roasted Eggplant Spread, Artichoke & Spinach Spread
Spicy Roasted Tomato & Carrot, Pita & Artisan Bread \$9.00

TEXAS FARM CRUDITE

Asparagus, Baby Carrots, Baby Squash, Cucumbers, Fennel
Green Beans, Cherry Tomatoes
Home Ranch, Homemade Bleu Cheese & Artisan Breads \$9.00

ARTISAN LOCAL & INTERNATIONAL CHEESE

Gorgonzola, Picoso, Vinotinto, Brie, Aged Cheddar
Brandied Apricots, Red Wine Poached Figs
Whole Grain Mustard, Honey Comb & Artisan Breads \$14.00

All menu prices are subject to 23% taxable Administrative Fee and 8% sales tax.

Reception stations are priced per guest and based on 1 hour of service.

Dinner Stations

DINNER STATIONS

MASHED POTATO BAR

Truffle, Mascarpone and Roasted Garlic Mashed Potatoes

Toppings to Include: Applewood Bacon Bits, Chives, Sour Cream,

Cheddar Cheese, Sautéed Mushrooms, Crumbled Bleu Cheese, and

Country Gravy

\$15.50

RAW BAR

Poached Gulf Shrimp, Sliced Salmon Sashimi, Fresh Oyster on the Half

Shell, Mussels and Little Neck Clams

Cocktail Sauce, Mignonette, Ponzu, Green Goddess and Citrus Wedges

\$25.50

BAKED MAC N CHEESE BAR

Baked Chipotle Cheddar Macaroni and Cheese

Toppings to Include: Applewood Bacon Bits, Oven Roasted Mushrooms and

Smoked Sausage

\$16.50

CHOP HOUSE SALAD BAR

Classic Caesar Salad - Anchovy Garlic Dressing, Parmesan and Herb Croutons

Kale Salad - Grapes, Dried Cherries, Bleu Cheese and Apple

Mini Wedge - Bleu Cheese, Tomato, Bacon and Onions

Strawberry Salad - Goat Cheese, Pistachios, Organic Greens and

Strawberry-White Balsamic Dressing

\$15.50

STREET TACO BAR

Grilled Beef Tenderloin , Pulled Pork al Pastor, and Blackened Baha Fish

Pickled Red Cabbage, Carrot Slaw, Pineapple Relish, Cilantro, Queso Fresco,

Lime Wedges, Red Chili Chipotle Salsa, Tomatillo Poblano Salsa, Warm Flour

and Corn Tortillas, Mexican Rice, Barracho or Black Beans

\$17.50

SLIDER STATION

Kobe Beef, Pulled Pork, and Portabellini Sliders

Jalapeno Mustard, Miso Mayo, Wasabi Mayo, Sriracha, Barbecue, Chipotle

Barbecue, Smoked Ketchup, Curry Ketchup, and Chipotle Ketchup

Truffle Fries, Sweet Potato Fries and Skinny Fries

\$19.50

All menu prices are subject to 23% taxable Administrative Fee and 8% sales tax.

Dinner stations are priced per guest and based on 1 hour of service. .

Carving Stations

CARVING STATIONS

PRIME RIB

Slow Roasted Prime Rib, Au Jus, Rosemary Horseradish and
Silver Dollar Rolls

\$450.00

*serves approximately 50 guests

PORK

Shiner Bock Brined, Smoked Pork Loin with Smoked Pepper
Barbecue Sauce

\$220.00

*serves approximately 50 guests

TURKEY

Rubbed Turkey Breast with Cilantro Chimichurri and Cranberry Demi

\$325.00

*serves approximately 50 guests

BEEF TENDERLOIN

Smoked Beef Tenderloin with Smoked Cherry Mustard and
Chipotle Demi

\$650.00

*serves approximately 50 guests

SALMON

Rosemary and Sea Salt Smoked Encrusted Salmon, Stuffed with
Spinach, Bell Peppers and Goat Cheese, Heirloom Tomato Salsa

\$280.00

*serves approximately 50 guests

All Carving Stations Require a Uniformed Chef Attendant @ \$75 per 2 hours

Main Course

DINNER BUFFET

SOUP AND SALAD

Choice of 3

Smoked Tomato Bisque
Southwestern Tortilla Soup
Sweet Corn Bisque
Cream of Wild Mushroom

Smoked Beet Salad - Local Goat Cheese, Candied Pecans and Sherry Vinaigrette

Mexican Wedge Salad - Baby Iceberg, Corn, Tomato, Cojita, Jicama, Pumpkin Seeds and
Cilantro-Ancho Dressing

Caesar Salad - Romaine Hearts, Parmesan Cheese, Croutons and Garlic Caesar Dressing

Compressed Melon Salad - Local Feta Cheese, Herb Garden Mint, Artisan Greens, and
White Balsamic Vinaigrette

Apple and Bleu Cheese Salad - Candied Walnuts, Dried Cherries and Port Wine Dressing

Green Bean and Hazelnut Salad - Confit Tomatoes, Parmesan Cheese and Lemon Oregano
Vinaigrette

Orecchiette Pasta Salad - Macadamia Nut and Cilantro

Pesto Caprese Salad - Heirloom Tomatoes, Mozzarella Cheese, Basil and Extra Virgin Olive
Oil

ENTREES

Choice of 2

Maple Sugar Seared Salmon, Hazelnut Brown Butter Emulsion, Wilted Greens

Corvina, Lemon Butter Sauce, Avocado Pico Roasted Jalapeno

Spiced Chicken, Jalapeno Jus, Mexican Corn and Queso Fresco

Sticky Lemon Chicken, Maple Soy Glaze and Charred Cipollini Onions

Drunken Airline Chicken, Jicama and Fresh Orange, Cilantro and Wine Broth

Honey Glazed Pork Medallions, Raspberry Chipotle Sauce

All menu prices are subject to 23% taxable Administrative Fee and 8% sales tax.

Buffets require a minimum of 25 guests. A \$100 fee will be assessed for less than 25 guests. Buffets are priced per guest

Main Course

DINNER BUFFET CONT.

STARCH

Choice of 1

Spicy Three Cheese Macaroni

Rosemary and Parmesan Mashed Potatoes

Olive Oil Roasted Fingerling Potatoes, Rosemary and Charred Onions

Mushroom Risotto, Parmesan and Mascarpone Cheese

Roasted Tomato Cavatapi Pasta, Arugula, Olives and Fresh Basil

VEGETABLE

Choice of 1

Roasted Root Vegetables, Honey and Garden Herbs

Asparagus Spears, Sweet Balsamic Plum Tomatoes, Crimini Mushrooms

Creamed Spinach, Crispy Ranch Seasoned Fried Onions, Roasted Garlic,

Asiago Cheese Sauce

Charred Oak Broccolini, Sweet and Spicy Dressing, Toasted Garlic

Smoked Charred Carrots, Honey and Chipotle

\$50.00

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Buffets require a minimum of 25 guests. A \$100 fee will be assessed for less than 25 guests. Buffets are priced per guest

Main Course

PLATED DINNERS

SOUP AND SALAD

Choice of 1

Smoked Tomato Bisque, Mini Gruyere Grilled Cheese

Traditional Lobster Bisque, Fried Chives

Cream of Wild Mushroom

Classic Romaine Caesar - Shaved Parmesan, Crostini and Garlic Caesar Dressing

Wedge Salad - Baby Tomatoes, Candied Pink Peppercorn Bacon, Bleu Cheese and Bleu
Cheese Dressing

Strawberry Three Ways - Grilled, Compressed and Freeze Dried, Local Goat Cheese,
Pistachios, Greens and White Balsamic Vinaigrette

Kale Salad - Port Poached Pear, Dried Cherries, Freeze Dried Grapes, Bleu Cheese and
Maple Balsamic Dressing

WILD SEA

Champagne Salmon, Champagne Herb Cream \$43.00

Grilled Halibut, Peach & Pepper Salsa \$46.00

Roasted Chilean Sea Bass, Lemon & Thyme Buerre Blanc \$50.00

SKY

Tomato Basil Breast of Chicken, Tomato Basil Coulis, with Rogue Fort \$34.00

Tuscan Roasted Chicken, Rosemary and Prosciutto Sauce \$35.00

Bacon Wrapped Chicken Stuffed with Artichokes & Swiss \$37.00

All menu prices are subject to 23% taxable Administrative Fee and 8% sales tax.

Plated entrees are priced per guest

Main Course

PLATED DINNERS

LAND

Roasted Pork Chop, Cracked Mustard Demi, Crispy Fried Onions	\$39.00
8oz Grilled Beef Tenderloin, Red Wine Demi	\$48.00
8oz New York Strip, Cognac Peppercorn Reduction	\$47.00
Petite Filet Mignon, Bordelaise Sauce	\$56.00

EARTH

Asparagus and Morel Mushroom Sauté, Meyer Lemon Ravioli and Parmesan	\$35.00
Butternut Squash Ravioli, Mushroom, Chard, Pecorino and Black Pepper	\$35.00
Creamy Parmesan Risotto, Grilled Portabella Carpaccio, Wilted Garlic Baby Spinach, Roasted Sweet Corn, Sautéed Cherry Tomatoes, Basil Oil	\$35.00

STARCH

Choice of 1

Roasted Corn Whipped Potatoes
Olive Oil Roasted Fingerling Potatoes, Rosemary and Charred Onions
Mushroom Risotto, Parmesan and Mascarpone Cheese
Roasted Tomato Cavatapi Pasta, Arugula, Olives and Fresh Basil

VEGETABLE

Choice of 1

Green Beans Almandine with Lemon Zest
Grilled Asparagus Spears, Sweet Balsamic Plum Tomatoes
Creamed Spinach Roasted Garlic, Asiago Cheese Sauce
Charred Oak Broccolini
Baby Carrots, Honey and Chipotle

All menu prices are subject to 23% taxable Administrative Fee and 8% sales tax.

Plated entrees are priced per guest

SWEET TREATS

MINATURE TREATS

Mini Dessert Display of Fruit Tarts, Cheesecakes, Chocolate Raspberry Parisian

Tortes and Key Lime Pie \$12.00

CRÈME BRULE*

Chef Attended Station \$13.00

SUNDAE STATION

Vanilla Ice Cream, Marshmallows, Graham Crackers, Cherries, Freeze Dried Strawberries

Compressed Pineapple, Chocolate and Caramel Sauce \$12.00

BANANAS FOSTER*

Chef Attended Station \$13.00

S'MORES STATION

Marshmallows, Graham Crackers and Assorted Chocolates \$11.00

CUPCAKES

Homemade Cupcakes and Twinkies \$3.00 each

*Requires a Uniformed Chef Attendant @ \$75 each

AFTER GLOW

PRETZELS

Warm Soft Jumbo Pretzels with Horseradish, Jalapeno and Yellow Mustards.

Plain and Honey Nut Cream Cheese, Shiner Bock Beer Cheese \$6.00

BREAKFAST TACOS

Bacon and Egg, Chorizo and Egg, Potato and Egg \$7.00

GRILLED CHEESE*

Artisan Grilled Cheese Station

Brie and Fig, Red Neck Cheddar, Bacon and Bleu \$9.00

FRENCH FRY

Truffle Fries, Sweet Potato and Skinny Fries

Smoked Ketchup, Curry Ketchup and Chipotle Ketchup \$7.00

PIZZA

Choice of 3 Types of Signature R Bar Pizzas \$12.00

*Requires a Uniformed Chef Attendant @ \$75 each

CHILDREN'S PLATES

*Available for Children 10 and Under

CHICKEN

Fresh Fruit Salad, Chicken Tenders and French Fries

Milk, Juice or Lemonade \$15.00

PIZZA

Fresh Fruit Salad, Individual Cheese Pizza

Milk, Juice or Lemonade \$17.00

VENDOR MEALS

CHARBROILED OLD FASHION CHEESEBURGER

1/2 Pound Black Angus Beef Served on a Homemade Bun, Lettuce, Tomato, Onion

Beer Battered Steak Fries and Assorted Soft Drinks \$25.00

COACH ROYAL CHICKEN SANDWICH

Hickory Smoked Bacon, Swiss Cheese, Sautéed Mushrooms, Honey Dijon Sauce

Beer Battered Steak Fries and Assorted Soft Drinks \$25.00

GRILLED VEGETABLE SANDWICH

Spiced Roma Tomato, Avocado, Cucumber and Sprouts on 7-Grain Bread

Pickled Vegetables, Pasta Salad and Assorted Soft Drinks \$23.00

Bar Service

HOST BAR SERVICE

Blue Tier Mixed Drinks

\$6.50 each

Smirnoff Vodka, Beefeater Gin, Cruzan Light Rum, Sauza Blue Silver Tequila, Jim Beam Bourbon/Whiskey, Grants Scotch, E&J Brandy

Silver Tier Mixed Drinks

\$7.50 each

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Sauza Hornitos Reposado Tequila, Jack Daniels Bourbon/Whiskey, Dewar's White Label Scotch, Hennessy VS Brandy

Gold Tier Mixed Drinks

\$8.50 each

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum, Patron Silver Tequila, Maker's Mark Bourbon/Whiskey, Johnnie Walker Black Scotch, Hennessy XO Brandy

Diamond Upgrade Mixed Drinks

\$9.50 each

Grey Goose Vodka, Crown Royal

Domestic Bottled Beer

\$4.50 each

Bud Light, Budweiser, Coors Light, Lone Star, Michelob Ultra, Miller Light

Premium Bottled Beer

\$6.50 each

Angry Orchard, Corona Light/Extra, Heineken, Lagunitas IPA, Sam Adams Boston Lager, Shiner Bock

Blue Tier Wine

\$6.50 per glass

Canyon Road Chardonnay, Canyon Road Cabernet, Canyon Road Merlot, Beringer Pinot Grigio, Beringer White Zinfandel, La Marca Prosecco

Silver Tier Wine

\$9.50 per glass

Kendall-Jackson Chardonnay, Kendall-Jackson Cabernet, Chateau St. Jean Merlot, Stellina di Notte pinot Grigio, Beringer White Zinfandel, Michelle Brut

Gold Tier Wine

\$12.50 per glass

Sonoma-Cutrer Chardonnay, Louis M. Martini Cabernet, Decoy by Duckhorn Merlot, Kendall-Jackson Pinot Gris, Beringer White Zinfandel, Michelle Brut

Wine by the Bottle

Prices vary by selection. Please ask for a Complete Wine List

Bar Service

CASH BAR SERVICE

Blue Tier Mixed Drinks

\$7.00 each

Smirnoff Vodka, Beefeater Gin, Cruzan Light Rum, Sauza Blue Silver Tequila, Jim Beam Bourbon/Whiskey, Grants Scotch, E&J Brandy

Silver Tier Mixed Drinks

\$8.00 each

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Sauza Hornitos Reposado Tequila, Jack Daniels Bourbon/Whiskey, Dewar's White Label Scotch, Hennessy VS Brandy

Gold Tier Mixed Drinks

\$9.00 each

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum, Patron Silver Tequila, Maker's Mark Bourbon/Whiskey, Johnnie Walker Black Scotch, Hennessy XO Brandy

Diamond Upgrade Mixed Drinks

\$10.00 each

Grey Goose Vodka, Crown Royal

Domestic Bottled Beer

\$5.00 each

Bud Light, Budweiser, Coors Light, Lone Star, Michelob Ultra, Miller Light

Premium Bottled Beer

\$7.00 each

Angry Orchard, Corona Light/Extra, Heineken, Lagunitas IPA, Sam Adams Boston Lager, Shiner Bock

Blue Tier Wine

\$7.00 per glass

Canyon Road Chardonnay, Canyon Road Cabernet, Canyon Road Merlot, Beringer Pinot Grigio, Beringer White Zinfandel, La Marca Prosecco

Silver Tier Wine

\$10.00 per glass

Kendall-Jackson Chardonnay, Kendall-Jackson Cabernet, Chateau St. Jean Merlot, Stellina di Notte pinot Grigio, Beringer White Zinfandel, Michelle Brut

Gold Tier Wine

\$13.00 per glass

Sonoma-Cutrer Chardonnay, Louis M. Martini Cabernet, Decoy by Duckhorn Merlot, Kendall-Jackson Pinot Gris, Beringer White Zinfandel, Michelle Brut