Wedding Packages
**Hotel**
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 event lawns to world-class amenities and weekly programming, this is the perfect destination for leisure or business travelers.

**Location**
- Across the street from Rosemary 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
- Palm Beach International Airport (PBI) 3 miles or 10 minutes
  - Complimentary Shuttle to and from PBI airport

**Activities & Amenities**
- Resort-style pool and expansive pool deck
- Signature restaurant, full-service restaurant, grab-and-go market, poolside bar
- State-of-the-art fitness center including Peloton Zone
- Complimentary group fitness classes including pilates, yoga and bootcamp
- Complimentary bike rentals
- High speed Wi-Fi access throughout the property
- Proximity to nightlife, shopping, water sports and dining
All Packages Include:

**Food and Beverage**
- Five Hour Open Bar
- Champagne Toast
- Tableside Wine Service
- Passed Hors D’oeuvres for Cocktail Hour
- Elegant Plated Dinner or Lavish Stations
- Custom Buttercream Wedding Cake
- Coffee & Tea Service

**Decorations**
- Floor Length Tablecloths & Napkins
- Mahogany Chiavari Chairs with Cushion
- Natural Wood Dance Floor
- Classic Staging

**Experience**
- Preferred Wedding Room Rates
- One Complimentary Night in a Suite for Wedding Couple
- Private Tasting for up to Two Guests
- Complimentary Palm Beach International Airport Shuttle

*Food and Beverage Minimums and Room Rentals May Apply*
Ceremony

Indoor & Outdoor Locations Available
White Garden Chairs
Fruit Infused Water Station
Unity Tables Available

$2,000++
All pricing subject to 24% Service Charge and 7% Florida Tax
Silver Plated Dinner

**Beverages**
Five Hour House Brand Open Bar
Smirnoff Vodka, New Amsterdam Gin, Myer’s Platinum Rum, Sauza Silver Tequila, Jim Beam Bourbon, J&B Scotch, Canadian Club Whiskey Proverb Chardonnay & Cabernet Sauvignon, Wycliff Brut Sparkling Bud Light, Miller Lite, Samuel Adams Boston Lager Corona Extra, Blue Moon Belgian White, Stella Artois

**Cocktail Reception**
Imported Market Cheese Display
Four Passed Hors D’oeuvres

**Plated Dinner**
**Salad Course**
Select One, Page 10

**Pre-Selected Choice of Entrees**
Slow Braised Short Rib
Creamy Polenta, Red Wine Onion Jam

Canadian Salmon Filet
Spinach Manicotti, Garlic Tomato Stew

Moroccan Crusted Chicken Breast
Potato Gratin, Grilled Asparagus, Sage Chicken Au Jus

**Dessert**
Custom Buttercream Wedding Cake
Fresh Brewed Coffee, Decaf, Hot Teas

**Décor**
Floor-length White Tablecloths & White Napkins
Mahogany Chiavari Chairs with Cushion

$145++ per person
All pricing subject to 24% Service Charge and 7% Florida Tax

Gold Plated Dinner

**Beverages**
Five Hour Gold Brand Open Bar
Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila,
Jack Daniels Bourbon, Bulleit Rye Whiskey, Dewar’s 12Yr Scotch
Greystone Chardonnay & Cabernet Sauvignon, Riondo Prosecco Spumante
Bud Light, Miller Lite, Samuel Adams Boston Lager
Corona Extra, Blue Moon Belgian White, Stella Artois

**Cocktail Reception**
Imported Market Cheese Display
Four Passed Hors D’oeuvres

**Plated Dinner**
**Salad Course**
Select One, Page 10

**Pre-Selected Choice of Entrees**
Pepper Crusted Beef Tenderloin
Spinach Gruyere Cheese, Potato, Grilled Asparagus, Brandy Sauce
Coriander Dusted Grouper
Spinach Scented Mashed Potato, Carrots, Cardamom-Orange Glaze
Parmesan Stuffed Chicken Breast
Red Wine Risotto, Broccolini, Roasted Garlic Sauce

**Dessert**
Custom Buttercream Wedding Cake
Fresh Brewed Coffee, Decaf, Hot Teas

**Décor**
Floor-length Tablecloths & Napkins in a Selection of Colors
Mahogany Chiavari Chairs with Cushion

**$175++ per person**
All pricing subject to 24% Service Charge and 7% Florida Tax
Gold Stations Dinner

**Beverages**
Five Hour Gold Brand Open Bar
Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila, Jack Daniels Bourbon, Bulleit Rye Whiskey, Dewar's 12Yr Scotch
Greystone Chardonnay & Cabernet Sauvignon, Riondo Prosecco Spumante
Bud Light, Miller Lite, Samuel Adams Boston Lager
Corona Extra, Blue Moon Belgian White, Stella Artois

**Cocktail Reception**
Imported Market Cheese Display
Four Passed Hors D’oeuvres

**Dinner Stations**
**Salad Station**
Beautifully Displayed in Mason Jars
Tomato & Mozzarella, Traditional Caesar, Beet & Goat Cheese

**Carving Station**
Herb Roasted Aged New York Strip Loin, Creamed Horseradish, Onion Rolls
Salt Crusted Whole Grouper, Orzo Provençale, Buerre Blanc

**Pasta Station**
Orecchiette Pasta, Fennel Sausage, Broccoli Rabe, Roasted Tomato
Arugula Pesto Ravioli, Sundried Tomatoes & Parmesan Cheese Sauce

**Dessert**
Custom Buttercream Wedding Cake
Fresh Brewed Coffee, Decaf, Hot Teas

**Décor**
Floor-length Tablecloths & Napkins in a Selection of Colors
Chiavari Chairs with Cushion

**$185++ per person**
Two Chef Attendants required at $175 each
All pricing subject to 24% Service Charge and 7% Florida Tax

Diamond Plated Dinner

**Beverages**
Five Hour Diamond Brand Open Bar
Tito’s Vodka, Hendrick’s Gin, Atlantico Platino Rum, Casamigos Blanco Tequila, Knob Creek Bourbon, Jameson Whiskey, Glenmorangie 10 Yr Scotch, DeKuyper Cordials
Wente Chardonnay & Cabernet Sauvignon, Domaine Ste. Michelle Brut
Bud Light, Miller Lite, Sam Adams, Corona Extra, Blue Moon Belgian White, Stella Artois

**Cocktail Reception**
Imported Market Cheese Display
Four Passed Hors D’oeuvres

**Plated Dinner**
**Salad Course**
Select One, Page 10

**Pre-Selected Choice of Entrees**
Center Cut Filet Mignon
White Bean Cassoulet, Foie Gras Emulsion

Orange Fennel Seared Bass
Sweet Potato, Celery, Forest Mushroom Ragout

Maple Cured Chicken Breast
Buttermilk Potato Mash, Corn-Crab Sauce

**Dessert & Viennese Display**
A Selection of Miniature Fancy Desserts
Custom Buttercream Wedding Cake
Fresh Brewed Coffee, Decaf, Hot Teas

**Décor**
Floor-length Tablecloths & Napkins in a Selection of Colors
Mahogany Chiavari Chairs with Cushion

**$205++ per person**
All pricing subject to 24% Service Charge and 7% Florida Tax

**Brunch Buffet Wedding**

**Beverages**
Four Hour Gold Brand Open Bar
Champagne Toast
Mimosas & Bloody Mary’s Included

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila,
Jack Daniels Bourbon, Bulleit Rye Whiskey, Dewar’s 12Yr Scotch
Greystone Chardonnay & Cabernet Sauvignon, Riondo Prosecco Spumante
Bud Light, Miller Lite, Samuel Adams Boston Lager
Corona Extra, Blue Moon Belgian White, Stella Artois

**Lavish Brunch Buffet**
Chilled Orange Juice, Cranberry Juice  
Seasonal Fresh Fruit Display with Berries  
House-Baked Sweet and Savory Pastries Sweet Butter, Honey and Preserves  
Yogurt Parfait, Wild Mixed Berries, Toasted Granola & Tahitian Vanilla Yogurt  
New York Style Bagels with Plain & Flavored Cream Cheese  
Smoked Salmon Platter, Sliced Red Onion, Capers, Hard Boiled Egg  
Steel Cut Oatmeal Served with Cinnamon, Brown Sugar, Dried Fruits, and Nuts  
Farm Fresh Scrambled Eggs with Fine Herbs  
Red Bliss Breakfast Potatoes, Onion Confit, Fresh Parsley  
Belgium Waffles with Maple Syrup  
Crispy Applewood Smoked Bacon Strips  
Marinated Skirt Steak, Roasted Onion  
Tabbouleh with Tomato, Parsley, Bulgur, Onion, Lemon Vinaigrette  
Asparagus and Tomato Risotto  
Seasonal Grilled Vegetables

**Dessert**
Custom Buttercream Wedding Cake  
Fresh Brewed Coffee, Decaf, Hot Teas

**Décor**
Floor-length White Tablecloths & White Napkins  
Mahogany Chiavari Chairs with Cushion

**$115++ per person**
All pricing subject to 24% Service Charge and 7% Florida Tax

Bon Appétit!

---

**Hors D’Oeuvres**  
*Select Four*

**Served Chilled**
Lobster “Roll” Profiterole  
Tuna Tartar Spoon, Wakami and Sweet Soy  
Churro Steak with Endive and Chimichurri  
Curry Chicken Savory Tartlette  
Roasted Artichoke with Ratatouille and Manchego Cheese  
Asparagus and Prosciutto  
Gazpacho Shooter with Lump Crab  
Bruschetta with Tomato Basil  
Caprese Skewer  
Chilled Shrimp Tostones

**Served Warm**
Beef Wellington  
Vegetable Springroll  
Mushroom Phyllo Roll with Onion Demi  
Mini Crab Cake with Cilantro Remoulade  
Chicken Tostada  
Marscapone Fig Purse, Pineapple Marmalade
Seafood & Risotto Croquette, Saffron Aioli
Yucca & Lobster Fritter, Lemongrass Mojo
Vegetarian Empanada

Salads
Select One

Baby Spinach, Frisse, Dried Cranberries, Stilton Cheese, Candied Walnuts, Tarragon-Champagne Vinaigrette

Tomato, Mozzarella, Baby Arugula, Basil Balsamic Dressing

Watercress, Cabbage, Citrus Segments, Spicy Walnuts, Wonton Chips, Ginger Chive Vinaigrette

Romaine, Heirloom Tomatoes, Applewood Smoked Bacon, Garlic Crostini, Bleu Cheese Dressing

Roasted Golden and Red Beets, Goat Cheese, Yogurt Dressing

Enhancements

Artisan Charcuterie Display $15 per person
Imported Prosciutto Ham, Genoa Salami, Country Style Pate, Chorizo, Mortadella, Cornichon, Coarse Mustard, Sweet Butter, Baguettes, Crostini

Seafood on Ice Display $25 per person
Classic Shrimp Cocktail, Shucked Seasonal Oysters on the Half Shell, Alaskan Snow Crab Claws Served with Cocktail Sauce, Mignonette, Dijon Mustard, Horseradish, Tabasco, Lemons

Sushi, Sashimi, Maki Display $25 per person
Nigiri: Salmon and Shrimp Sashimi: Yellowtail and Octopus Maki: California Roll, Tuna Roll, and Spicy Tuna Roll served with Wasabi, Pickled Ginger, Soy Sauce

Signature Cocktails Select One $12 per person

Appetizer Course Select One $12 per person
Char Broiled Maryland Crab Cake, Corn and Vegetable Relish, Smoked Tomato Coulis Fennel Dusted Sea Scallops with Edamame Relish and Yellow Tomato Broth
Lobster Ravioli, Creamy Butternut Squash, Pepitas
Classic Shrimp Cocktail, Fresh Lemon, Traditional Cocktail Sauce

**Mini Viennese Display**  
Key Lime Jar, Tiramisu Martini, Mini NY Cheesecake, Mini Lemon Tarts, Mini Chocolate Mousse, Coconut "Almond Joy"  
$12 per person

**Donut Station**  
Red Velvet, Chocolate, & Cinnamon Sugar Donuts, Hot Chocolate  
$12 per person

**Late Night Snacks Select One**  
Mini Sliders, Truffle Fries, Mini Milkshakes  
Hot Dog Station with all the Fixins'  
Chicken and Waffles Station  
Hot Jumbo Pretzels  
$15 per person
Frequently Asked Questions

Guest Rooms
We can arrange for a block of rooms, which will provide your guests with a discounted rate.

Deposit Schedule
A $3,500 deposit is due to secure the venue with a signed contract. A deposit of 50% is due 6 months prior. A deposit of 75% is due 30 days prior. Final guest counts and final payments are due 5 days prior to the wedding date. All deposits are non-refundable.

Tastings
A complimentary tasting is included for the wedding couple. The tasting will fall on a weekday at 2:00pm and within 90 days of your wedding date. The tasting includes two salads, and three entrees.

Children’s Pricing
We offer kid’s meals for children ages 12 and under at $35 each. They will receive chicken tenders, French fries, and wedding cake.

Dietary Requests
We can assist with any dietary requests for your guest such as vegan, gluten free, etc. Please let us know ahead of time so we can properly prepare.

Entrees
For plated dinners, the guests must select the entrees prior to the wedding day (typically via the RSVP card). You are responsible for providing us a breakdown of the entrees ordered 5 days prior to the wedding and labeling the guest’s place card accordingly.

Gift Bags
Gift Bags can be handed out at the front desk for $3.00 per bag. Or they can be delivered by a bellman for a charge of $6.00 per bag. No perishable items are allowed. All bags should be the same and not addressed individually.

Vendors
Any vendor not on our preferred vendor list must provide a certificate of insurance to the hotel 30 days prior to the wedding. Meals for Vendors are available at $50 per person.

Preferred Vendors

Bakery
Earth & Sugar
Johnson’s Custom Cakes

**Decorations**
- Celebrations by Kathy
- Deco Productions
- Dalsimer Atlas
- Daniel Events
- Kish Events & Décor
- Simply Flowers
- Southern Floral Co.

**Entertainment**
- Eddie B & Company
- Kenny Mondo Productions
- Master Musicians
- Midnight Mike
- Music Works Talent of WPB
- Traxx Entertainment

**Event Planner**
- 59 & Bluebell
- Busy Bee Events
- Erin Marie Wedding & Events
- Fabuluxe Events
- Just Glam Events

**Miscellaneous**
- Rainforest X Plant Rentals
- Sunshine Babysitting
- PSAV Audio Visual at Hilton

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

**Photo Booth**
- CapturePod
- Fotoboyz

**Photographer**
- Adam Opris Photography
- Poirier Wedding Photography
- Sara Kauss Photography
- Scribbled Moments Photography
- Starfish Studio Photography

**Rentals**
- Atlas Event Rental
- Over the Top Rental Linens

**Transportation**
- A1A Limo
- Molly’s Trolleys

**Videographer**
- Calypso Films
- Digital Producto Films
- Pineapple Films

---

*Any vendor not on this list must provide the hotel with a Certificate of Insurance*
Brynn Dougherty
Senior Catering Sales Manager
Brynn.Dougherty@Hilton.com
Direct: 561-231-6022
Mobile: 561-329-1837

Hilton
WEST PALM BEACH
600 Okeechobee Blvd, West Palm Beach, FL 33401 | 561.231.6000 | hiltonwestpalmbeach.com