Neddings at the Hilton Pasadena



168 South Los Robles Avenue • Pasadena, CA 91101 • 626.577.1000 • Pasadena.Hilton.com

POPPY WEDDING PACKAGE

PACKAGE INCLUDES

Standard floorlength tablecloths white or black Set of 12 led uplights in the color of your choice Champagne toast Cake cutting Dance floor

Complimentary suite for the night of the wedding Menu tasting for up to 2 guests

SALADS (SELECT ONE)

Pasadena Salad

Mixed Greens, Caramelized Walnuts, Blue Cheese, Fresh Strawberries, and a Citrus Vinaigrette

Greek Salad

Seasonal Mixed Greens, Kalamata Olives, Sun Dried Tomatoes, Cucumbers, Pickled Onions, Feta Cheese, and a Champagne Herb Vinaigrette

Caesar Salad

Romaine Lettuce with Rustic Croutons, Freshly grated Parmesan Cheese, and Caesar Dressing

ENTRÉE

Free Range Chicken Breast | \$69 With a Toasted Garlic Cream Sauce

Blackened Wild Salmon | \$69 With a Yuzu Butter Sauce

Spinach and Ricotta Ravioli | \$69 With a Tomato Basil Sauce

Parmesan Crusted Chicken | \$69 With Roasted Shallot Jus

Grilled Seasonal White Fish | \$69 With Parsley, Lemon, and Capers

Black Truffle Risotto | \$69 With Wild Mushroom and Grilled Vegetables

ADDITIONAL ENTRÉE SELECTIONS

Braised Boneless Beef Short Rib | \$80 With Marsala Mushrooms and Veal Bone Reduction

Pan Seared Filet Mignon | \$90

With Caramelized Cipollini Onions and Port Reduction

Breast of Chicken and Filet Mignon | \$95

Chicken Breast with Chardonnay Sauce Paired with Pan Seared Filet Mignon with Sauce Merlot

Grilled Flat Iron Steak | \$85 With a Red Chimichurri Sauce

Wild Salmon and Breast of Chicken | \$90 Blackened Wild Salmon with a Yuzu Butter Sauce Paired with Chicken Breast and Chardonnay Sauce

Filet Mignon and Grilled Shrimp | \$100 Pan Seared Filet Mignon with Sauce Merlot Paired with Sautéed Garlic Shrimp



Minimum of 75 Guests. All Entrées are Served with Salad, Fresh Seasonal Vegetables, Choice of Starch, Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Ice Water.

ROSE WEDDING PACKAGE

PACKAGE INCLUDES

Wine service with dinner Artisan cheese display Tray passed hors d'oeuvres (2 selections) One hour hosted bar beer, wine and soft drinks Standard floorlength tablecloths white or black Menu tasting for up to 4 guests Set of 12 led uplights in the color of your choice Champagne toast Cake cutting service Dance floor Complimentary suite for the night of the wedding

HORS D'OEUVRES (CHOICE OF TWO)

Bruschetta on Crostini Spanakopita Watermelon, Feta, and Basil Skewer Parmesan Breaded Artichoke Hearts Herbed Goat Cheese and Walnut on Zucchini Grilled Portobello with Truffle Oil in Phyllo Macadamia Crusted Chicken Fig with Gorgonzola Wrapped in Prosciutto Chicken Satay with Peanut Sauce Ahi Tuna Tostada Kalua Pork Spring Roll Smoked Salmon Rose on Pumpernickel Chicken Potsticker with Sesame Dipping Sauce Shrimp Wrapped in Bacon Crab Caked with Chipotle Aioli

SALADS (SELECT OF ONE)

Pasadena Salad Mixed Greens, Caramelized Walnuts, Blue Cheese, Fresh Strawberries and a citrus Vinaigrette

Greek Salad

Seasonal Mixed Greens, Kalamata Olives, Sun Dried Tomatoes, Cucumbers, Pickled Onions, Feta Cheese, and a Champagne Herb Vinaigrette

Caesar Salad

Romaine Lettuce with Rustic Croutons, Freshly grated, Parmesan Cheese, and Caesar Dressing

ENTRÉES

Free Range Chicken Breast | \$95 With a Toasted Garlic Cream Sauce

Braised Boneless Beef Short Rib | \$95 With Marsala Mushrooms and Veal Bone Reduction

Blackened Wild Salmon | \$95 With a Yuzu Butter Sauce

Spinach and Ricotta Ravioli | \$95 With a Tomato Basil Sauce

Parmesan Crusted Chicken | \$95 With Roasted Shallot Jus

Grilled Flat Iron Steak | \$95 With a red Chimichurri Sauce

Grilled Seasonal White Fish | \$95 With Parsley, Lemon and Capers

Black Truffle Risotto | \$95 With Wild Mushroom and Grilled Vegetables

ADDITIONAL ENTRÉE SELECTIONS

Wild Salmon and Breast of Chicken | \$105 Blackened Wild Salmon with a Yuzu Butter Sauce Paired with Chicken Breast and Chardonnay Sauce

Pan Seared Filet Mignon | \$115

With Carmelized Cipollini Onions and Port Reduction Pan Seared Filet Mignon with Sauce Merlot

Breast of Chicken and Filet Mignon | \$110

Chicken Breast with Chardonnay Sauce Paired with Pan Seared Filet Mignon with Sauce Merlot

Filet Mignon and Grilled Shrimp | \$115

Pan Seared Filet Mignon with Sauce Merlot Paired with Sautéed Garlic Shrimp



Minimum of 60 Guests. All Entrées are Served with Salad, Fresh Seasonal Vegetables, Choice of Starch, Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Ice Water.

BEVERAGES

Minimum of 60 guests. All entrée's are served with salad, fresh seasonal vegetables, choice of starch, rolls and butter, freshly brewed coffee, decaffeinated coffee, iced tea and ice water.

CALL LABELS

New Amsterdam Vodka New Amsterdam Gin Jose Cuervo Gold Tequila Early Times Bourbon Don Q Rum Grants Scotch E&J Brandy

DOMESTIC AND IMPORTED BEER

Bud Light Miller Lite Corona Stella Artois Stone IPA

CORDIALS AND LIQUEURS

Midori Baileys Irish Cream Kahlua

HOSTED SOFT BAR PACKAGES

Unlimited Beverage Service For Beer, Wine, Soft Drinks, Water And Juice Charged Per Person (Based on guaranteed attendance.)

Frist Hour Second Hour Additional Hours \$20 \$10 \$10

HOSTED BAR PRICING PER DRINK

Call Labels	\$10
Prestige Labels	\$12
Super Premium	\$14
House Wine	\$9
Domestic Beer	\$7
Imported Beer	\$8
Cordials and Liqueurs	\$11
Sparking and Still Water	\$5
Soft Drinks	\$5
Juices	\$5

CASH BAR PRICING PER DRINK

\$11
\$13
\$15
\$10
\$8
\$9
\$12
\$5.50
\$5.50
\$5.50

HOSTED BAR PACKAGES

Unlimited Beverage Service Charged Per Person (Based on guaranteed attendance.)

Frist Hour	\$30
Second Hour	\$20
Additional Hours	\$10



TERMS AND CONDITIONS

MINIMUM FOOD REQUIREMENTS

Various food and beverage minimums apply for the different ballrooms. Please consult your catering manager for pricing structures. Food and beverage minimums are not inclusive of service charges, sales taxes, labor charges, or any other miscellaneous charges. If the minimum is not met you may choose to upgrade your menu or bar 30 days prior to your event or the remaining amount will be charged as room rental.

Receptions are for a six-hour time period. Receptions that exceed six hours will be subject to an additional fee. All food and beverages will be provided by the hotel and cal)not be brought in from an outside source unless approved by your catering manager. A 24% service charge is added to all food and beverage amounts and a current state sales tax of 10.25%.

MENU TASTING

In order to provide you and your guests with a perfect dining experience on your wedding day, the Hilton Pasadena will provide a complimentary wedding tasting for the bride and groom plus two additional guests. The bride and groom will be able to choose three salads and three entrée selections to try along with starches and vegetables. Tastings are available on specific days and should be scheduled with your catering manager no less than 30 days prior to your wedding.

BAR SERVICE

Cash bars are available with a minimum of \$500.00 in sales during a four-hour period of time or a \$150.00 bartender fee will apply.

ROOM SET UP

The hotel staff will set up 3% over your guaranteed number of guests. We will also provide a cake table, guestbook table, gift table, dance floor, DJ table or riser for band.

LINENS

The hotel provides your choice of white or black floor length table linens and white or black napkins.

DEPOSITS AND PAYMENTS

An initial non-refundable deposit of 25% of the estimated total is due in order to hold your event space. An additional 25% deposit is due six months prior to the event. Final payment is due two weeks prior to your event. Personal checks are not allowed within 30 days of your event. All money paid will be credited toward your final bill. A credit card must be on file for all events and is used should you exceed your pre-payment amount on the night of your reception.

OVERNIGHT ACCOMMODATIONS

Should you require overnight accommodations for out-of-town guests, please advise your catering manager. The hotel sales department can provide more information including rates and availability over your preferred dates. A complimentary room block can be set up for your event. Overnight accommodations are based on availability.

OUTSIDE CATERING PACKAGES

Outside catering packages are available through the hotel. Ask your catering menus for packages and pricing. All outside catering services must be approved by the hotel. All outside vendors are required to provide a copy of their liability insurance at least one week prior to the event naming the hotel as additionally insured.

PARKING

Discounted parking is available at \$12.00 for valet and \$12.00 for self-parking during the event. Overnight parking in the hotel valet is \$23.00 per car.

FIRE AND SAFETY PERMITS

A fire permit is required for any occasion in which a "live" flame will be used in a centerpiece, as table decor, or as part of a ceremony. A fire permit is also required for the use of a boom crane or other specialty equipment for photography or any other purpose. In the event a fire permit is required, the hotel must be provided with a copy bearing the fire marshal's signature and stamp of approval no less than 72-hours in advance of the event. Use of confetti cannons and fog machines are prohibited at the Hilton Pasadena.



CUSTOMIZED MENUS AND PACKAGES ARE AVAILABLE