

HILTON WEDDINGS



HILTON BALTIMORE
401 W. PRATT STREET
BALTIMORE, MARYLAND 21201



Weddings by Hilton Baltimore....

Where Sophistication & Modern Elegance Come Together

~Features of the Hilton Baltimore~

Four Diamond Hotel featuring unique function space with a beautiful art-deco feel

The Holiday Ballroom features floor to ceiling picture windows overlooking Camden
Yards Stadium

Complimentary Bridal Suite included in wedding packages which offer spectacular
views of Oriole Park

Wedding specialist to assist you in customizing a unique wedding package designed to
meet your needs.

A private menu tasting for up to Six Guests



Ceremony

We have several flexible options for your ceremony. Pricing will vary depending on the time frame needed and the Ballroom space selected. Your Catering Sales Executive will provide you with availability and pricing.

The Ceremony Fee Includes the following Services:

Ceremony Set-Up to include: Hotel's staging and chairs & Ceremony Breakdown

Ceremony pricing beginning at \$525.00

(A fee of \$3.00 per guest will be assessed for parties in excess of 175 guests or for ceremony space in excess of four hours)

Additional charges may apply based upon the complexity of the ceremony set-up



Imperial Wedding Package Includes:

Five Hour Hosted Bar

Butler-Passed Hors d'Oeuvres Reception

Champagne Toast

Dinner Selection

SugarBakers Wedding Cake Enhanced with Chocolate Covered Strawberries

Complimentary Ballroom Rental for Reception

White Floor Length Linens with White Napkins

Riser and Dance Floor

Complimentary Suite for Bride & Groom on Wedding Night

A Private Menu Tasting for Up to Four Guests

Ceremony Space for up to 175 guests at \$525

(Additional fee of \$3.00 per person for ceremonies larger than 175 guests)

Charge: @ \$140.00 Per Person (Subject to a 6% Maryland Food Tax, 9% Maryland Beverage Tax and a 24% Service Charge)



~Imperial Cocktail Reception~

Select Up to Six of the Following:

~Cold Canapes~

Smoked Salmon on Wheat, Dill Cream Cheese & Capers

Grilled Chicken with Roasted Pepper on an Herbed Crouton

Goat Cheese Lollipops with Balsamic Reduction

Shrimp Tart Salad with Sun-Dried Tomato

Roasted Beef Tenderloin on Herb Crouton

~Hot Hors d'oeuvres~

Chicken Tandoori with Cilantro Chutney

Potato Wrapped Shrimp with Duck Sauce

Balsamic Fig & Goat Cheese Flatbread

Miniature Beef Wellingtons

Total: 6 Pieces Per Person



~Beverage Service~

Five Hour Premium Bar

One Bartender for Every 75 Guests is Included in the Package Price. Additional Bartenders Available at \$100.00 each to serve the following beverages:

Smirnoff vodka, Seagram's gin, Myer's Platinum rum, Sauza Gold tequila, Canadian Club whiskey, J&B scotch, Jim Beam bourbon,

Canyon Road Chardonnay, Cabernet Sauvignon, Merlot, Sauvignon Blanc & White Zinfandel

Domestic & Imported Beers to Include: Budweiser, Bud Light, Miller Lite, Corona Extra, Heineken Lager, Coors Light,

Assorted Soft Drinks, Mineral Waters & Juices

Champagne Toast for your guests

~Please Select from the following Specialty Cocktails~

Love at First Sip

Vodka, Triple Sec, Cranberry Juice with Lime Garnish

Diamonds are Forever

Vodka, Triple Sec, Lemon - Sugar Rim with Lemon Garnish

First Kiss

Chambord and Champagne

The Crush

Vodka, Sprite, Triple Sec, Orange Juice with Orange Garnish



~Imperial Wedding Dinner~

~First Course Selections~

Traditional Caesar Salad-Romaine Lettuce, Shaved Parmesan Reggiano Cheese, Herb Croutons, Classic Caesar Dressing

Floral Green Salad-Roasted Beets, Apples, Goat Cheese, Sugared Pecans, Spanish Sherry Vinaigrette

Spinach Salad-Toasted Pine Nuts, Maytag Bleu Cheese, Tomatoes, Mustard-Shallot Vinaigrette

Radicchio Salad- Roasted Peppers, Baby Arugula, Portabello Mushrooms, White-Balsamic

~Artisan Rolls with Creamery Butter~

~Entrée Selections~

Chicken Florentine-with Artichoke Hearts & Leek Ragout, Roasted Fingerling Potatoes, Caramelized Onion & Thyme

Grilled Bistro Steak-with Garlic Herb Butter, Bouquetiere of Seasonal Vegetables, Roasted Red Potatoes

Tamarind Glazed Salmon-with a Chive-Lemon Sauce, Roasted Squash & Red Peppers, Yukon Gold Mashed Potatoes

~Dessert~

Your Sugarbakers Wedding Cake Garnished with Chocolate Dipped Strawberries

Freshly Brewed Regular & Decaffeinated Coffee, Variety of Traditional & Herbal Teas



Gala Wedding Package Includes:

Five Hour Hosted Bar

Butler-Passed Hors d'Oeuvres Reception

Champagne Toast

Dinner Selection

SugarBakers Wedding Cake Enhanced with Chocolate Covered Strawberries

Complimentary Ballroom Rental for Reception

White Floor Length Linens with White Napkins

Riser and Dance Floor

Complimentary Suite for Bride & Groom on Wedding Night

A Private Menu Tasting for Up to Four Guests

Ceremony Space for up to 175 guests at \$525

(Additional fee of \$3.00 per person for ceremonies larger than 175 guests)

Charge: @ \$155.00 Per Person (Subject to a 6% Maryland Food Tax, 9% Maryland Beverage Tax and a 24% Service Charge)



~Gala Cocktail Reception~

Select Up to Six of the Following:

~Cold Canapes~

Fig & Blue Cheese Mousse with Port Syrup on an Asian Spoon

Grilled Chicken with Roasted Pepper on an Herbed Crouton

Roasted Beef Tenderloin on Herb Crouton

Blackened Tuna, Wasabi Crem & Fennel Salad on Asian Spoons

Oven Dried Tomatoes with Boursin on Brioche

~Hot Hors d'oeuvres~

Balsamic Fig & Goat Cheese Flatbread

Thai Chicken Satay with Peanut Dipping Sauce

Potato Wrapped Shrimp with Duck Sauce

New England Scallops Wrapped in Applewood Smoked Bacon

Teriyaki Beef Skewers

Total: 6 Pieces Per Person



~Beverage Service~

Five Hour Premium Bar

One Bartender for Every 75 Guests is Included in the Package Price. Additional Bartenders Available at \$100.00 each to serve the following beverages:

Smirnoff vodka, Seagram's gin, Myer's Platinum rum, Sauza Gold tequila, Canadian Club whiskey, J&B scotch, Jim Beam bourbon,

Canyon Road Chardonnay, Cabernet Sauvignon, Merlot, Sauvignon Blanc & White Zinfandel

Domestic & Imported Beers to Include: Budweiser, Bud Light, Miller Lite, Corona Extra, Heineken Lager, Coors Light,

Assorted Soft Drinks, Mineral Waters & Juices

Champagne Toast for your guests

~Please Select from the following Specialty Cocktails~

Love at First Sip

Vodka, Triple Sec, Cranberry Juice with Lime Garnish

Diamonds are Forever

Vodka, Triple Sec, Lemon - Sugar Rim with Lemon Garnish

First Kiss

Chambord and Champagne

The Crush

Vodka, Sprite, Triple Sec, Orange Juice with Orange Garnish



~Gala Wedding Dinner~

~First Course Selections~

Frisee, Endive & Red Oak Salad-with Roasted Beets, Goat Cheese, Dried Figs, Cranberry Vinaigrette

California Salad-with Cherry Tomatoes, Bleu Cheese, Orange Sections, Walnuts, Julienne of Red Pepper, Port Wine Vinaigrette

Mediterranean Salad-Mixed Greens with Cucumber, Tomato, Fresh Basil with a Feta & Lemon Vinaigrette

~Artisan Rolls with Creamery Butter~

~Entrée Selections~

Rockfish Baltimore-Seared Rockfish with Red Onion-Port Compote, Root Vegetable Medley, Roasted Fingerling Potatoes, Ginger-Tomato Butter Sauce

Grilled Bistro Steak & Skewer of Pesto Shrimp-Duchess Potatoes, Broccolini & Cipollini Onion, Shallot Bourbon Sauce

Chicken Saltimbocca-with Sage, Parma Ham, Port-Fig Reduction

Baked Cod with a Mustard Horseradish Sauce-Petit Pan & Roasted Red Potatoes

~Dessert~

Your Sugarbakers Wedding Cake Garnished with Chocolate Dipped Strawberries

Freshly Brewed Regular & Decaffeinated Coffee, Variety of Traditional & Herbal Teas



Royal Wedding Package Includes:

Five Hour Hosted Bar

Butler-Passed Hors d'Oeuvres Reception

Champagne Toast

Dinner Selection

SugarBakers Wedding Cake Enhanced with Chocolate Covered Strawberries

Selection of Miniature French Pastries & Chocolate Truffles

Complimentary Ballroom Rental for Reception

White Floor Length Linens with White Napkins

Riser and Dance Floor

Complimentary Suite for Bride & Groom on Wedding Night

A Private Menu Tasting for Up to Four Guests

Ceremony Space for up to 175 guests at \$525

(Additional fee of \$3.00 per person for ceremonies larger than 175 guests)

Charge: @ \$170.00 Per Person (Subject to a 6% Maryland Food Tax, 9% Maryland Beverage Tax and a 24% Service Charge)



~Royal Cocktail Reception~

Select Up to Six of the Following:

~Cold Canapes~

Lobster Medallion with Celery Remoulade & Chervil on Asian Spoons

Blackened Tuna with Wasabi Cream & Fennel Salad

Roasted Beef Tenderloin on an Herb Crouton

Tomato Gazpacho Shooters or Watermelon Gazpacho Shooters (Seasonal Availability)

Fig & Bleu Cheese Mousse with Port Syrup

~Hot Hors d'oeuvres~

Miniature Maryland Crab Cake with Remoulade Sauce

Ginger Orange Glazed Baby Lamb Chops

Grilled Chicken Satay with a Spicy Peanut Sauce

New England Scallops Wrapped in Applewood Smoked Bacon

Potato Wrapped Shrimp with Duck Sauce

Balsamic Fig & Goat Cheese Flatbread

Crab Bisque Shooters with Truffle Foam

Total: 6 Pieces Per Person



~Beverage Service~

Five Hour Premium Bar

One Bartender for Every 75 Guests is Included in the Package Price. Additional Bartenders Available at \$100.00 each to serve the following beverages:

Smirnoff vodka, Seagram's gin, Myer's Platinum rum, Sauza Gold tequila, Canadian Club whiskey, J&B scotch, Jim Beam bourbon,

Canyon Road Chardonnay, Cabernet Sauvignon, Merlot, Sauvignon Blanc & White Zinfandel

Domestic & Imported Beers to Include: Budweiser, Bud Light, Miller Lite, Corona Extra, Heineken Lager, Coors Light,

Assorted Soft Drinks, Mineral Waters & Juices

Champagne Toast for your guests

~Please Select from the following Specialty Cocktails~

Love at First Sip

Vodka, Triple Sec, Cranberry Juice with Lime Garnish

Diamonds are Forever

Vodka, Triple Sec, Lemon - Sugar Rim with Lemon Garnish

First Kiss

Chambord and Champagne

The Crush

Vodka, Sprite, Triple Sec, Orange Juice with Orange Garnish



~Imperial Wedding Dinner~

~First Course Selections~

Chesapeake Crab Salad-with Frisee, Endive, Lola Rosa & Creole Remoulade

Smoked Duck & Mango Salad-with Arugula, Ginger Sesame Noodles & Hoisin-Sesame Vinaigrette

Lobster Bisque En Croute

Seared Sea Scallops with an Herb Beurre Blanc

Floral Green Salad-with Roasted Beets, Apples, Goat Cheese, Sugared Pecans, Spanish Sherry Vinaigrette

~Entrée Selections~

Filet Mignon of Beef & Maryland Crabcake-with Yukon Mashed Potato, Wild Mushroom Truffle Demi & Tarragon-Mustard Sauce, Broccolini & Roasted Sweet Peppers

Grilled Veal Chop-with a Mushroom Ragout, Shallot Morel Cream Sauce, Truffle Scented Risotto & Haricot Verts

Roasted Halibut-with Olives, Tomatoes, Capers & Basil, Cannelini Bean Ragout, Broccolini

Rosemary Roasted Rack of Lamb-Artichoke Risotto, Garlic Lamb Jus, Sunburst Squash, Zucchini & Roasted Red Bell Pepper

Orange Pomegranate Glazed Quail-Sundried Fruit Quinoa, Asparagus Spears

~Dessert~

Your Sugarbakers Wedding Cake Garnished with Chocolate Dipped Strawberries

Selection of Miniature French Pastries & Chocolate Truffles

Freshly Brewed Regular & Decaffeinated Coffee, Variety of Traditional & Herbal Teas



Stations Wedding Package Includes:

Five Hour Hosted Bar

Butler-Passed Hors d'Oeuvres Reception

Champagne Toast

Dinner Selection

SugarBakers Wedding Cake Enhanced with Chocolate Covered Strawberries

Complimentary Ballroom Rental for Reception

White Floor Length Linens with White Napkins

Riser and Dance Floor

Complimentary Suite for Bride & Groom on Wedding Night

A Private Menu Tasting for Up to Four Guests

Ceremony Space for up to 175 guests at \$525

(Additional fee of \$3.00 per person for ceremonies larger than 175 guests)

Charge: @ \$160.00 Per Person (Subject to a 6% Maryland Food Tax, 9% Maryland Beverage Tax and a 24% Service Charge)



~Stations Cocktail Reception~

Select Up to Six of the Following:

~Cold Canapes~

Smoked Salmon on Wheat, Dill Cream Cheese & Capers

Grilled Chicken with Roasted Pepper on an Herbed Crouton

Goat Cheese Lollipops with Balsamic Reduction

Shrimp Tart Salad with Sun-Dried Tomato

Roasted Beef Tenderloin on Herb Crouton

~Hot Hors d'oeuvres~

Pear & Almond Tart

Chicken Tandoori with Cilantro Chutney

Potato Wrapped Shrimp with Duck Sauce

Balsamic Fig & Goat Cheese Flatbread

Miniature Beef Wellingtons

Total: 6 Pieces Per Person



~Beverage Service~

Five Hour Premium Bar

One Bartender for Every 75 Guests is Included in the Package Price. Additional Bartenders Available at \$100.00 each to serve the following beverages:

Smirnoff vodka, Seagram's gin, Myer's Platinum rum, Sauza Gold tequila, Canadian Club whiskey, J&B scotch, Jim Beam bourbon,

Canyon Road Chardonnay, Cabernet Sauvignon, Merlot, Sauvignon Blanc & White Zinfandel

Domestic & Imported Beers to Include: Budweiser, Bud Light, Miller Lite, Corona Extra, Heineken Lager, Coors Light,

Assorted Soft Drinks, Mineral Waters & Juices

Champagne Toast for your guests

~Please Select from the following Specialty Cocktails~

Love at First Sip

Vodka, Triple Sec, Cranberry Juice with Lime Garnish

Diamonds are Forever

Vodka, Triple Sec, Lemon - Sugar Rim with Lemon Garnish

First Kiss

Chambord and Champagne

The Crush

Vodka, Sprite, Triple Sec, Orange Juice with Orange Garnish



~Stations Wedding Dinner~

Salad Station-Spinach & Watercress Salad with Crumbled Blue Cheese & Apple Cider Vinaigrette and Traditional Caesar Salad with Romaine Lettuce, Herbal Croutons, Freshly Shredded Parmesan, Tossed with Classic Caesar Dressing

Carving Station-Select One of the following:

Three Peppercorn & Thyme Crusted Sirloin of Beef-with Rosemary-Garlic Mashed Potatoes, Horseradish Cream, Pommery Mustard with Herb Rolls

Tarragon & Garlic Roasted Turkey Breast-Cranberry-Orange Relish, Tarragon Mustard, Buttermilk Cheddar Biscuits, Yukon Gold Mashed Potatoes, Caramelized Onions

Cola & Maple Roasted Ham-Crisp Cole Slaw, Roasted Sweet Potatoes with Marshmallows, Apple-Raisin Chutney, Honey Mustard, Potato Rolls

(Additional Stations available at \$10.00 per station)

International Stations-Select One of the Following:

Little Italy Pasta Station-Select Two of the Following Pastas:

Shrimp Scampi with Lemon, Garlic, White Wine & Linguini

Artichoke Orecchiete with Kalamata Olives, Basil, Sundried Tomato Pesto

Cajun Chicken Jambalaya with Sweet Peppers, Andouille Sausage & Penne

Pasta Gorgonzola Angnolotti with Spicy Tomato Sauce & Wild Mushrooms

Accompanied by Freshly Grated Parmesan Cheese, Pine Nuts, Fresh Basil, Black Pepper, Pesto & Garlic Bread



International Stations Continued-

Dim Sum Station

Shrimp Hargow, Turkey Pot Stickers, Steamed Barbecue Pork Buns, Spring rolls, Shrimp & Vegetable Shaomai, Vegetarian Fried Rice,

Accompanied by Sweet Chili Sauce, Plum Sauce, Soy Sauce & Spicy Mustard

Dessert-Your Sugarbakers Wedding Cake Garnished with Chocolate Dipped Strawberries

Freshly Brewed Regular & Decaffeinated Coffee, Variety of Traditional & Herbal Teas