

HILTON WEDDING PREMIUM PACKAGE

Creating a Lifetime of Precious Memories



HILTON STAMFORD ♦ ONE FIRST STAMFORD PLACE, STAMFORD, CT 06902 ♦ TEL: (203) 967-2222



AMERICAS • EUROPE • MIDDLE EAST • AFRICA • ASIA • AUSTRALASIA

HILTON WEDDING PACKAGE INCLUDES

Five Hour Open-Bar Service

One Hour Cocktail Reception

Four Course Sit Down Dinner

Champagne Toast

Customized Multi-Tiered Wedding Cake

White Floor Length Table Linens and Napkins

Elegant Chair Covers with Sash

Dedicated Wedding Coordinator to assist you in planning every detail

Complimentary Overnight Suite Accommodations for the Bride and Groom

Complimentary Overnight Accommodations for Parents of the Bride and Groom

Special Discounted Room Rates for Overnight Guests

Complimentary Self Parking for all Attendees

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HILTON WEDDING PREMIUM PACKAGE

COCKTAIL HOUR

DISPLAY PLATTERS

International Cheese & Fruit
*Imported & Domestic Cheeses, Seasonal Fruit, French Baguettes
and Carr Crackers*

Garden Crudités
Fresh Vegetable Crudités, Bleu Cheese & Ranch Dipping Sauces

Mediterranean
*Traditional Bruschetta, Olive Tapenade,
Hummus, Crostini, Pita Chips Accompanied
with Assorted Olives and Roasted Red Peppers*

HORS D'OEUVRES

SELECTION OF SIX (6) BUTLER PASSED HORS D' OEUVRES

Crostini Oven Dried Tomato Goat Cheese
Smoked Salmon Crepe Caviar and Crème Fraiche
Asian Marinated Chicken Served in Crispy Wonton Cup
Strawberries Filled with Boursin Cheese
Seasonal Melon Wrapped in Prosciutto
Smoked Salmon Boursin Cheese and English Cucumber
Tuna Tartare Seasoned with Ginger, Soy & Tobiko Caviar
California Sushi Roll

Coconut Shrimp Orange, Ginger Sauce
Mini Crab Cakes, Lemon Caper Remoulade
Vegetable Spring Roll, Thai Chili Dipping Sauce
Chicken Sate, Ginger Dipping Sauce
Mini Beef Wellington, Bordelaise Sauce
Raspberry & Brie Phyllo
Baby Lamb Chops, Rosemary Mint Jus
Beggars Purse, Vermont Brie and Pear



HILTON WEDDING PREMIUM PACKAGE

COCKTAIL STATIONS

Select Any Two (2) of the following served at cocktail reception

PASTA!

(SELECT TWO)

Rigatoni
Puttanesca Sauce, Kalamata Olives, Capers, Anchovies, Reggiano Parmagiano and Fresh Herbs

Tri-Colored Tortellini
Shiitake Mushrooms, Vegetable Julienne, Oven Roasted Roma Tomatoes and Fresh Basil Cream

Farfalle
Grilled Chicken, Baby Spinach and Vegetables Julienne, Sautéed in Garlic & Virgin Olive Oil

Penne
Heavy Cream Tomato Vodka & Seared Italian Sausage

CARVING BOARD

(SELECT TWO)

Stuffed Pork Tenderloin
Orange Marmalade

Roast Sirloin
Horseradish Cream Sauce

Breast of Turkey
Cranberry Orange Relish

All items served with mini Brioche & Silver Dollar Rolls

ASIAN INFUSION

Sauté of Smoked Duck
*Julienne Vegetables, Hoisin Sauce
Rolled in Moo Shu Pancake*

Dim Sum and Pot Stickers
in Bamboo Steamer Baskets

RISOTTO DI ITALIA

Chicken and Basil Pesto

Asparagus and Portobello



HILTON WEDDING PREMIUM PACKAGE

DINNER

APPETIZER

(SELECT ONE)

Pan Seared Crab Cake
Shaved Fennel and Citrus Vinaigrette

Oven Baked Portabella and Mozzarella Tart
Seasoned Baby Spinach and Onion Marmalade

Seasonal Pear
Caramelized Baby Pear & Brie

Grilled Scallop and Shrimp
Heirloom Tomato Ragout and Saffron Cream

SALAD

(SELECT ONE)

Satur Farm Greens
*Poached Lentils, Toasted Almonds, Seasonal Berries, Goat Cheese
& Wild Berry Vinaigrette*

Baby Spinach
*Shaved Radicchio, Toasted Pumpkin Seeds, Mandarin Orange,
Cherry Tomatoes, & Dijon Herb Vinaigrette*

Seasonal Greens
*Crumbled Feta Cheese, Dried Fruits, Candied Walnuts
& White Balsamic Vinaigrette*



HILTON WEDDING PREMIUM PACKAGE

DINNER

ENTRÉE

(SELECT TWO)

Thyme Infused French Cut Chicken Breast
Caramelized Onion Demi Glace

Rack of Domestic Lamb
Mint Bordelaise

Pan Roasted Atlantic Salmon
Fire Roasted Red Pepper Coulis

Sweet Grass Organic Beef Filet
Wild Mushroom Demi Cream

Chatham Cod
Crusted with Fennel, Thyme, Meyer Lemon

DESSERT

Wedding Cake
Custom Designed

Coffee & Tea
Freshly Brewed Regular and Decaffeinated Coffee & Assorted Tea

Sweet Display
Distinctive Array of Chocolate Truffles, Chocolate Dipped Strawberries, Mini European Pastries

PREMIUM OPEN BAR INCLUDES

Absolut Vodka, Bacardi Rum, Tanqueray Gin, Johnnie Walker Black, Jose Cuervo, Jack Daniels, Chivas Regal, Maker's Mark
Sweet Vermouth, Dry Vermouth

Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Budweiser, Amstel Light, Heineken, Coors Light
Soft Drinks & Fruit Juices



