

YOUR BIG DAY

OUR BIG HONOR

HILTON BALTIMORE BWI HOTEL
WEDDING PACKAGES



All Packages Include:

Four Hour Open Bar
with Signature Drink &
Bartenders (1 Per 100 Guests)
Champagne or Sparkling Cider Toast for Guests

Plated & Buffet Options
Stationary & Butlered Hors d'oeuvres
Special Pricing for Children & Young Adults
Wedding Cake

Champagne Flutes, China, Glassware & Silver
Seated & Standing Tables
Table Numbers

Black Lacquer Dance Floor

Standard Centerpiece - Vase with Floating
Candle on a Mirror Tile with Votive Candles

Floor Length Linen with Your Color Choice of
White, Black, or Ivory & Matching Cloth Napkins

Uniformed Staff & Event Manager

Bridal Party Holding Room

Discounted Room Rates

Complimentary Sleeping Room for Bride & Groom

Courtesy Coat Check (Seasonal)

Complimentary Guest Parking

All Pricing is INCLUSIVE of 23% Service Charge and 6% Tax. Prices for 2019 Subject to Change. Prices Will Not Exceed 10% Increase Over 2018 Package Pricing. Any Items Added to Package are Subject to 23% Service Charge and 6% Tax.

A close-up photograph of a couple's hands clinking champagne glasses. The woman on the left is wearing a white wedding dress, and the man on the right is wearing a dark blue suit. Both glasses are filled with a light-colored, bubbly beverage. The man's hand features a silver ring. The background is softly blurred, showing white chairs and a table.

*Forever
Love*

Cocktail Hour

Vegetable Crudit  with Two Dips

Four Hour House Brand Open Bar

Served Dinner

Salad

Select One:

House Garden Salad Or

Caesar Salad with

Choice of Two Dressings

Entr e

Select One:

Seared Chicken with a Marsala Mushroom Jus

Herb Roasted Chicken with Fresh Herbs & Lemon Jus

Slow Baked Glazed Salmon with Soy & Maple Glaze

Grilled & Marinated Beef Medallions with Port Wine Demi

Red Wine Braised Beef

*All Entrees Served with Chef's Selection of Seasonal
Vegetables & Starch, Rolls, Butter & Coffee Service*

Dessert:

Wedding Cake Served on Painted Plate with

Chocolate Covered Strawberries

\$110.00 Per Person, Inclusive



*Timeless
Love*

Cocktail Hour

International & Domestic Cheese Display Served with
Assortment of Gourmet Crackers, Garnished with Fresh Fruit

Four Hour House Brand Open Bar

Butlered Hors d'Oeuvres

Select Three:
(Based on 1.5 Pieces of Each Per Person)

- Balsamic Fig & Goat
- Cheese Flat Bread
- Chipotle Beef Skewers
- Buffalo Chicken Meatballs
- Spanakopita
- Crispy Asiago Asparagus
- Southwest Chicken
- Spring Roll
- Scallops Wrapped in Bacon
- Mini Beef or Chicken Sliders

Served Dinner

Salad

Select One:

House Garden Salad Or Caesar Salad
with Choice of Two Dressings

Choice of Entrée:

Select One:

Slow Baked Salmon with Ginger Teriyaki Glaze
Chef's Preparation of Seasonal Fish
Seared Chicken with Balsamic Tomato, Onion Glaze
Beef Tenderloin Medallions with Wild Mushroom Demi
10oz New York Strip with Caramelized Onion Demi
OR

DUO: 4oz Medallion of Chicken with Lemon Jus &
4oz Maryland Style Crab Cake with Garlic Aioli

*All Entrees Served with Chef's Selection of Seasonal
Vegetables & Starch, Rolls, Butter & Coffee Service*

Dessert:

Wedding Cake Served on Painted Plate
with Chocolate Covered Strawberries

\$125.00 Per Person, Inclusive



*Eternal
Love*

Cocktail Hour

International & Domestic Cheese Display Served with
Assortment of Gourmet Crackers, Garnished with Fresh Fruit

Seafood Display to Include Calamari, Shrimp & Mussels

Four Hour Name Brand Open Bar

Butlered Hors d'Oeuvres

Select Three:
(Based on 1.5 Pieces of Each Per Person)

- Tuscan Fontina Chicken Bites
- Chipotle Beef Skewers
- Buffalo Chicken Meatballs
- Spanakopita
- Balsamic Fig & Goat Cheese Flat Bread
- Crispy Asiago Asparagus
- Vegetable Spring Roll with Sweet Chili Sauce
- Scallops Wrapped in Bacon
- Mini Beef or Chicken Sliders

Buffet Dinner

Select Two Salads:

House Garden Salad, Italian Orzo Pasta Salad,
Caesar Salad Or Grilled Vegetable Salad

Select Two Vegetables:

Green Bean Provencal, Roasted Asparagus, Glazed Carrots,
Fresh Steamed Broccoli or Julienne of Seasonal Vegetables

Select Two Starches:

Melange Roasted Potatoes, Scalloped Potato,
Garlic Mashed Potato, Jasmine Rice, or Blend of White Rice

Select Two Entrees:

- Chicken Marsala
- Parmesan Encrusted Chicken
- French Cut, Herb Roasted Chicken with Shallot Jus
- Glazed Beef Medallions
- Roasted Pork Loin with Savory Apple Jam
- Penne with Garlic Chicken, Roasted Mushrooms & Alfredo Sauce
- Chef's Preparation of Seasonal Fish
- Tilapia with Lemon Burre Blanc
- Marinated Grilled Flank Steak with Rosemary Demi Glaze

Chef Attended Carving Station

Roasted Turkey, Glazed Ham Or Marinated Flank Steak
All Carving Stations Accompanied with Petite Rolls & Appropriate Condiments

Dessert:

Wedding Cake Served on Painted Plate
with Chocolate Covered Strawberries

\$145.00 Per Person, Inclusive

A close-up photograph of an elderly couple in wedding attire. The man, on the left, has grey hair and a beard, wearing a grey suit and a dark tie. The woman, on the right, has short brown hair with a floral hair clip and is wearing a white sleeveless dress. They are both smiling and looking at each other, with their foreheads touching and hands clasped. The background is a soft, out-of-focus light color.

*Everlasting
Love*

Cocktail Hour

International & Domestic Cheese Display Served with
Assortment of Gourmet Crackers, Garnished with Fresh Fruit

Seafood Display to Include Calamari, Shrimp & Mussels

Five Hour Premium Brand Open Bar

Butlered Hors d'Oeuvres

Select Three:

(Based on 1.5 Pieces of Each Per Person)

- Artichoke Hearts with Goat Cheese
- Mini Crab Cakes
- Dates Wrapped in Bacon
- Spanakopita
- Mini Cheeseburger Sliders
- Coconut Shrimp
- Chipotle Beef Skewers
- Peking Duck Spring Roll
- Chicken Fig Kabob
- Smoked Salmon Canapé
- Latke with Salmon Caviar
- Baby Lamb Chops

Served Dinner

Salad

Select One:

Spinach Salad with Dried Apricots, Red Onion & Feta Cheese

Blend of Mixed Greens, Dried Cranberries, Spiced Pecans,
Gorgonzola Cheese & Spiced Walnuts

Caesar Salad

Choice of Entree:

Select One:

8oz Beef Tenderloin with Port Wine Brandy Sauce

10oz Grilled Pork Chop Dijon Sauce

Grilled Lamb T-Bones with Rosemary Jus

OR

DUO: 4oz Chef's Preparation of Seasonal Fish & 4oz Filet Mignon

DUO: 4oz Maryland Style Crab Cakes with Garlic Aioli & 4oz Petite Filet Mignon

*All Entrees Served with Chef's Selection of Seasonal
Vegetables, Starch, Rolls, Butter & Coffee Service*

Dessert:

Wedding Cake Served on painted Plate
with Chocolate Covered Strawberries

\$145.00 Per Person, Inclusive

Package Includes Spandex Chair Covers

Additional Upgrade Options

Based on a Per Person Charge or Tally Basis

Name Brand: \$5.00 per person++ , Premium Brand: \$10.00 per person++ ,
Top Shelf: \$15.00 per person++ , Corkage Fees, Wine: \$15.00 Per Bottle++ , Corkage Fee, Liquor: \$10.00 Per Bottle
(Covers Four Hour Open Bar Upgrade)Additional Hours Will be Charged Accordingly

All Additional Charges to Package Pricing are Subject to 23 % Service Charge, and 9% Alcohol Sales Tax

HOUSE BRANDS: Hotel Choice of Vodka, Gin, Rum, Bourbon, Blend, Scotch, Selection of House Wines: Red, White and Blush,
Two Domestic Beers: Budweiser, Bud Lite, Coors Lite, Miller Lite, MGD, Assorted Soft Drinks and Bottled Water

NAME BRANDS: Smirnoff, Seagram's Gin, Bacardi, Suaza Gold, Canadian Club, Jim Beam, Selection of Wines: Red, White and
Blush, Two Domestic Beers, Two Imported Beers, Assorted Soft Drinks and Bottled Water

PREMIUM BRANDS: Absolute, Tanqueray, Bacardi, Captain Morgan, Jose Cuervo, Crown Royal, Jack Daniels, Johnnie Walker
Red, Hennessy, Boulaine Peach Schnapps, Amaretto, Triple Sec, Sour Apple, Coffee Liquor, Wines: Red, White and Blush, 2
Domestic Beers: Budweiser, Bud Lite, Coors Lite, Miller Lite, MGD, Yuengling, O'Douls, Two Imported Beers: Heineken, Corona,
Amstel Light, Modelo Especial, Negra Modelo, Sam Adams, Sam Adams Seasonal, Assorted Soft Drinks & Bottled Water

TOP SHELF BRANDS: Grey Goose, Hendricks, Bacardi, Captain Morgan, Malibu, Patron Silver, Crown Royal, Makers Mark,
Balvenie 12, Kahlua, Amaretto Di Saronno, Bailey's Irish Crème, Grand Marnier, Hennessy, Remy VOSP, Two Domestic Beers,
Two Imported Beers, Two Specialty Beers, Selection of Robert Mondavi Wines, Assorted Soft Drinks, Sparkling Water and
Bottled Water

NON-ALCOHOLIC BAR PACKAGE: \$12.00++ per person - Offers O'Doules, Sparkling Cider, Frozen Virgin Drinks, Assorted Soft
Drinks, Bottled Sparkling Water with Lemon, Bottled Water, Assorted Fruit Juices

UPGRADED LINEN & UPLIGHTING PACKAGE: \$20.00++ per person - White or Ivory Chair Covers, Colored 90x90 Satin Overlay,
Ballroom Up-lighting

