

# The Hilltop Club

[www.hilltop-club.com](http://www.hilltop-club.com) Tel. (904) 272-5959 [info@hilltop-club.com](mailto:info@hilltop-club.com)

## *Weddings, Receptions, & Private Parties*

**Wedding Ceremony Areas** \$500 (First 50 Chairs Included, \$2.00 each additional chair requested)

Nature Garden – Two ponds with foliage and brick terrace.

Poolside Garden – Sparkling Victorian Fountain & fragrant flowers within a white picket fence.

Dressing Room available one hour before ceremony. Additional time may be purchased for \$100 per hour.

### **Reception Rooms**

(You will have the room for a four hour duration.) Additional time may be purchased for \$100 per hour.

Grand Ballroom (Holds up to 190 guests): \$2000, Patterson Room (holds up to 120 guests): \$1500

Upstairs Ballroom (holds up to 60 guests): \$500, Garden Room (holds up to 45 guests): \$300

Tapestry and Front Formal Room (holds up to 45 guests): \$300, Library Room (holds up to 15 guests): \$100

Main Building: (Garden Room, Front Formal, Tapestry Room & Central Lounge) \$800

Reception rooms have: Dance Floor, Bar & Private Rest Rooms.

Room charges include: Tables, Chairs, White Linens & Napkins, Set Up and Clean Up. (excluding damage)

Coordinating Floral Centerpieces provided on all dinner tables. Special requests available at additional cost.

***No confetti permitted. No bubbles inside. Minimum guest count applicable for Grand Ballroom.***

***Hilltop Optional Add Ons:*** Bar set up \$100, Carver \$100, Pasta Station \$100

***Mandatory wedding reception service:*** Wedding Cake Service \$100

***Menu prices:*** Average price range \$24.95 and Up, per person \*prices vary

***Non-Alcoholic - Beverages:*** Unlimited Soda, Iced Tea, Water, and Coffee @ \$4.00 per person

Iced Tea, Water, and Coffee @ \$3.00 per person

Champagne Punch \$75 per gallon Sangria \$75 per gallon Bloody Mary \$75 per gallon

#### **Bar Prices:**

Domestic Beer \$4.00

Imported Beer \$4.50

Call/Well \$6.00

Premium \$7.00

Super Premium \$8.00

#### **House Wines:**

\$30 per bottle

Cabernet Sauvignon

Merlot

Chardonnay

White Zinfandel

#### **Sparkling Wines:**

Non-Alco. Cider \$15

House Brand \$26

Korbel Extra Dry \$30

M&R Asti Spumante \$30

Taittinger Brut \$45

#### **Domestic Kegs:**

Pony Keg \$300

Full Keg \$400

(“Specialty Beer Brands”

are available at extra cost)

Wine by the glass \$7.00

(Ratio: 3 bottles/ 50 guests)

**All food and beverages are subject to 20% service charge (this is not a gratuity) and 7% sales tax.**

**All deposits are non-refundable and non-transferable (\$1000 to hold Wedding rooms)**

- **Buffets: Due to state health laws, The Hilltop cannot allow excess food to be taken off premises.**
- **The balance of any additional charges must be paid no later than the end of event.**
- **Final bill with confirmed number of guests is to be paid two weeks in advance of event date.**
- **All sales are final. No changes to contract terms and details during week prior to event.**
- **Once final number of guests are paid for, no refunds for guests who did not attend.**

# Magnolia Dinner

## Appetizers

*Warm Spinach and Artichoke Dip with Pita Chips*  
*Vegetable Spring Roll*  
*Fresh Tomato and Basil Bruschetta*

## Salad

*Garden Salad with Oranges and Honey Poppy Seed Dressing*

## Guests Choose Served Entrée Selection

*Ribeye with Baby Red Potatoes*

*Or*

*Salmon with Lemon Dill Sauce and Rice Pilaf*

*Or*

*Chicken Picatta over Linguine*

*Grilled Vegetable Medley*

*Fresh Baked Rolls and Butter*

*Iced Tea, Coffee*

*Cheese Cake*

*\$36.95 per guest*

*plus 20% Service Charge and 7% Sales Tax*

*\*\*\* Plated meals require the use of place cards provided by client indicating entree selection \*\*\**

# *Azalea Dinner*

## *Appetizers*

*Warm Spinach and Artichoke Dip with Pita Chips*  
*Boursin Cheese Stuffed Mushrooms*  
*Fresh Tomato and Basil Bruschetta*

## *Salad*

*Garden Salad with Oranges and Honey Poppy Seed Dressing*

## *Guests Choose Served Entrée Selection*

*Filet Mignon with Baby Red Potatoes*

*Or*

*Blackened Mahi Mahi with Vanilla Rum Sauce  
and Rice Pilaf*

*Or*

*Chicken Sergio over Linguine*

*Grilled Vegetable Medley*

*Fresh Baked Rolls and Butter*

*Iced Tea, Coffee*

*Cheese Cake*

*\$39.95 per guest*

*plus 20% Service Charge and 7% Sales Tax*

*\*\*\* Plated meals require the use of place cards provided by client indicating entree selection \*\*\**

# *The Garden Buffet*

## *Appetizers*

*Fresh Seasonal Fruit Display*

*Imported and Domestic Cheese Display*

*Raw Chilled Vegetables and Dip*

*Assorted Gourmet Crackers*

## *Salad*

*Tossed Garden Salad with Honey Poppy Seed Dressing*

*Caesar Salad*

## *Entrée*

*Sliced Roast Beef with Mushroom Bordelaise Sauce*

*Chicken Alfredo over Penne Pasta*

*Blackened Mahi Mahi with Vanilla Rum Sauce*

*Grilled and Lightly Seasoned Vegetable Medley*

*Roasted Baby Red Potatoes*

*Fresh Baked Rolls and Butter*

*\$36.95 per guest*

*plus 20% Service Charge and 7% Sales Tax*

# *The Fountain Buffet*

*50 Guests Minimum*

## *Appetizers*

*Fresh Seasonal Fruit Display*  
*Imported and Domestic Cheese Display*  
*Meatballs with Marinara Sauce*  
*Vegetable Spring Rolls*  
*Assorted Gourmet Crackers*

## *Salad*

*Tossed Garden Salad with Honey Poppy Seed Dressing*  
*Caesar Salad*

## *Entrée*

*Chicken Alfredo over Penne Pasta*  
*Sliced Roast Beef with Mushroom Bordelaise Sauce*  
*Tilapia with Mango Salsa*  
*Roasted Baby Red Potatoes*  
*Grilled and Lightly Seasoned Vegetable Medley*  
*Fresh Baked Rolls and Butter*

*\$39.95 per guest*

*plus 20% Service Charge and 7% Sales Tax*