



Hilton

PENSACOLA BEACH

Weddings



Forever starts here

Let's Celebrate!



The Hilton Pensacola Beach, a five-acre island resort overlooking the Gulf of Mexico, hosts weddings, honeymoons, vow renewals, civil unions and rehearsal dinners in a beautiful beachfront setting.

Known around the world for its sugar white sand beaches and emerald green waters, Pensacola Beach was recently named Best Florida Beach by USA Today in 2018. Pensacola Beach and Gulf Islands National Seashore have also enjoyed high praise from big names like TripAdvisor, Dr. Beach and Travel Channel.

Your Ideal Wedding Destination!

The Hilton Pensacola Beach offers everything you need to host your dream wedding. Our culinary team creates magic with our award-winning culinary selections for your wedding celebration. Our menus are inspired by regional dishes, locally grown produce and seafood from the Gulf of Mexico.

With world-class accommodations, delicious dining options, breathtaking outdoor and indoor venues, as well as the luxurious Fusion Spa Salon Aveda within walking distance, there's no better place on the Gulf Coast to host your beach wedding than the Hilton Pensacola Beach.



A wedding arch is set up on a sandy beach. The arch is made of two white pillars and a dark blue fabric top. Two orange starfish are hanging from the top. In the background, there is a clear blue sky and a turquoise ocean. In the foreground, several white folding chairs are arranged in rows on the sand.

Wedding Packages

Our packages include a dedicated on-site day of coordination who'll be on hand from the planning stages through the execution of the event by our Wedding & Special Events Team.

Whether your vision for your wedding reception is elegant, beachy or modern and chic, we can provide the right package for your special day. We offer a range of reception packages suitable for both intimate gatherings and large crowds.

Silver Package \$95.00 per person

- Garden chairs for a ceremony
- Choice of heavy hors d'oeuvres reception, dinner buffet or plated dinner
- Complimentary room night for your wedding night*
- Seating for guests, staging for DJ or band, skirted cake table, water stations gift & sign-in tables
- Venue rental, banquet, bartender, carvers, staff, labor, dance floor & cake cutting fees
- Eight point, white, linen tablecloths & napkins
- White china appointed with elegant stem & silverware
- Mirror & votive centerpieces (upon request)
- Complimentary up lighting
- Champagne & chocolate covered strawberries for the wedding night

** with a minimum of 75 guests*

This package does NOT include host/open Bar.

Gold Package \$125.00 per person

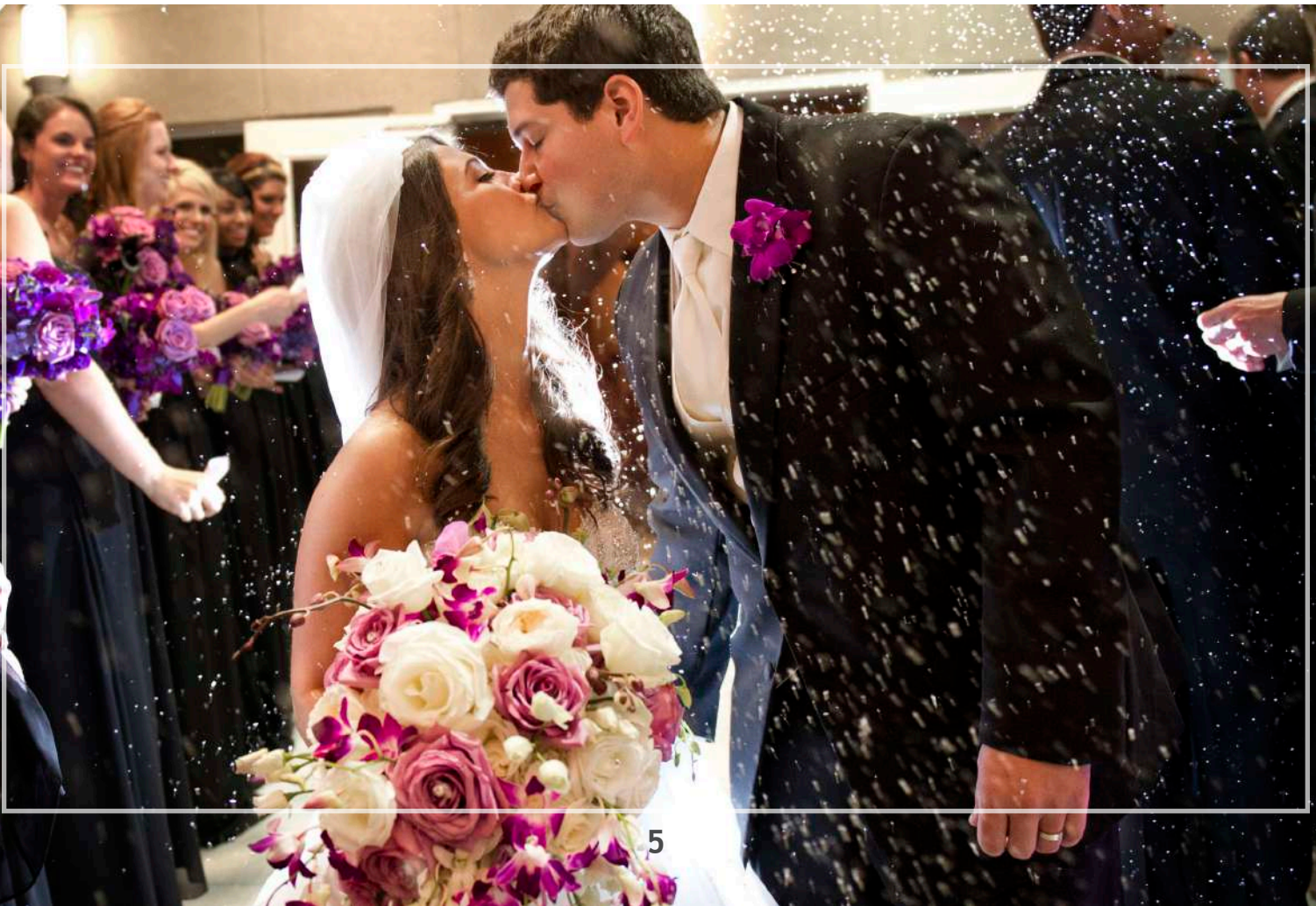
- Garden chairs for a ceremony
- Choice of heavy hors d'oeuvres reception, dinner buffet or plated dinner
- Complimentary room night for your wedding night*
- Seating for guests, staging for DJ or band, skirted cake table, water stations gift & sign-in tables
- Venue rental, banquet, carvers, staff, labor, dance floor & cake cutting fees
- Eight point, white, linen tablecloths & napkins
- White china appointed with elegant stem & silverware
- Mirror & votive centerpieces (upon request)
- Complimentary up lighting
- Champagne & chocolate covered strawberries for the wedding night
- Two hour host/open bar

** with a minimum of 75 guests*

Diamond Package \$145.00 per person

- Garden chairs for a ceremony
- Choice of heavy hors d'oeuvres reception, dinner buffet or plated dinner
- Complimentary room night for your wedding night*
- Seating for guests, staging for DJ or band, skirted cake table, water stations gift & sign-in tables
- Venue rental, banquet, bartender, carvers, staff, labor, dance floor & cake cutting fees
- Eight point, white, linen tablecloths & napkins
- White china appointed with elegant stem & silverware
- Mirror & votive centerpieces (upon request)
- Complimentary up lighting
- Champagne & chocolate covered strawberries for the wedding night
- Three hour host/open bar
- Free bridal manicure from Fusion Spa Salon Aveda

* *with a minimum of 75 guests*



Reception Selections





Hors d'oeuvre Reception

1

Choose 3 Displays

2

Choose 6 hot or cold
hors d'oeuvres

3

Choose 1 action
station

4

Choose 1 carving
station

**Includes iced tea, coffee, punch and warm dinner rolls with butter*

choose 3

Displays

fresh sliced fruit display

served with sabayon cream

garden fresh raw & grilled vegetable crudités

served with jalapeno ranch dressing

imported & domestic cheese presentation

served with fresh berry garnish, crackers, and bread rounds

chocolate fondue display

served with fresh cubed fruit, berries and moist pound cake

presentation of pates & terrines

served with country breads, mustards, and cornichons

antipasto display

assorted meats and cheeses

mediterranean display

hummus, babbaganoush, dolmades, kibbi,
lentil salad with pita bread and grilled vegetables

All food and beverage is subject to a 23% taxable service charge, plus 2% SRIA Fee on food items or 3% on liquor items and 7.5% State and Local Tax

*Cold Selection
Hors d'oeuvres*

prosciutto wrapped melon

grilled duck breast
on gingersnap crouton with
blackberry mustard and candied
grapefruit zest

pepper seared tuna loin
with ginger cilantro crème fraiche on
sesame wonton

smoked salmon & ginger tartare
on plantain chips

roast pork tenderloin
with apple chutney on toasted
brioche points with cinnamon dijonaise

shrimp cocktail
on crostini with orange tamarind and
chipotle chili sauce

buffalo mozzarella
with roma tomatoes and pesto

belgian endive spears
filled with salmon and avocado salsa
with red pepper oil

jumbo asparagus
wrapped in prosciutto drizzled with
raspberry vinaigrette

beef sirloin roll
with herbed boursin cheese

steamed peruvian potatoes
with two caviars and vodka crème
fraiche

*Hot Selection
Hors d'oeuvres*

mini beef or chicken wellington

mini reuben sandwiches

grilled thai shrimp
with ginger dressings & wonton crisps

beef & pepper brochettes
with teriyaki glaze

**shrimp & andouille sausage
brochettes**
with cajun cream

breaded parmesan artichoke hearts

new zealand baby lamb chops
with minted chipotle chili sauce

grilled mini crab cakes
with remoulade sauce

asian seafood spring roll
with honey ginger sauce

coconut shrimp
with mango chutney



choose 1

Action Stations

harvest of the sea station

pepper boiled gulf shrimp, snow crab clusters, oysters and scallops on the half shell with a chipotle dipping sauce, cocktail sauce and spicy remoulade

fajitas al carbon station

coriander marinated, grilled chicken and beef fajitas with sautéed sweet peppers and onions served with fresh salsa, guacamole, sour cream and shredded cheeses served with warm tortillas

pasta station

tri-colored ravioli, three cheese tortellini, and sun dried tomato penne pasta garnished with grilled chicken, gulf shrimp, scallions, peppers, onions, mushrooms and grated parmesan

mashed potato martini

mashed sweet potatoes, yukon gold and roasted garlic puree served in a martini glass garnished with gaufrette potatoes and fried leeks toppings include bacon, mushrooms, scallions, cheddar cheese, sour cream, leeks, and primavera vegetables

choose 1

Carving Stations

roast baron of beef

with creamy horseradish, herb mayonnaise, and dijon mustard

molasses seared tenderloin of beef

with mayonnaise, whole grain mustard and béarnaise sauce

smoked prime rib of beef

with rosemary sauce dijonaise and creamed horseradish

orange & bourbon glazed bone-in ham

with bavarian mustard and mandarin mayonnaise

achiote & cilantro pork loin

with adobo mustard and honey lime mayonnaise

whole roasted snapper

with ginger and lemongrass aioli and wasabi mayonnaise



Buffet Reception

1

Choose 2 Salads

2

Choose 1 Starch

3

Choose 2 Entrees

**Served with reception displays to include vegetable crudité's with jalapeno ranch dressing, imported and domestic cheese presentation iced tea and seasoned fresh vegetables. Also includes coffee, iced tea and warm dinner rolls with butter*

choose 2

Buffet Salads

field green market salad
with dressing of choice

marinated feta cheese, hot house cucumbers, bermuda onions, artichoke hearts & kalamata olives

sherried mushrooms, grilled asparagus spears, roasted pepper salad
with roasted garlic vinaigrette

rotini pasta
with prosciutto, julienne vegetables, walnut pesto and pecorino romano cheese

shell & fin fish ceviche tampico

traditional caesar salad with accompaniments

saffron couscous salad
with smoked chicken-celery root, shaved fennel and sun-dried tomato vinaigrette

All food and beverage is subject to a 23% taxable service charge, plus 2% SRIA Fee on food items or 3% on liquor items and 7.5% State and Local Tax

choose 1

Buffet Dinner Starch Selections

*herb wild rice pilaf
olive oil & garlic roasted potatoes
truffled barley & wild mushroom risotto
potatoes dauphinoise with asiago & chives
apple infused couscous with saffron & sambal
crème fraiche & toasted shallot whipped potatoes
toasted orzo pasta with sun-dried tomatoes, basil & fresh parmesan*

choose 2

Buffet Entrees

stuffed chicken breast florentine
with roasted red pepper cream

grilled breast of chicken
with roasted corn and tomatillo salsa and cilantro jus-lis glace

blackened breast of chicken creole
with buttered crawfish tails

black pepper roast pork loin
with sherry dijon sauce on bed of greens

sautéed grouper
with smoked tomato nage and key lime crème fraiche

pan seared atlantic salmon
with black pepper smoked bacon, grilled leek and toasted pecan compote
with saffron jalapeno sauce

braised veal shanks
served in natural jus & topped with roasted garlic gnocchi

cracked black pepper crusted sirloin of beef
roasted and sliced with wild mushrooms & a port wine demi



Plated Reception

1

Choose 1 Salad

2

Choose 1 Starch

3

Choose 2 Entrees

**Served with reception displays to include vegetable crudités with jalapeno ranch dressing, imported and domestic cheese presentation iced tea and seasoned fresh vegetables. Also includes coffee, iced tea, and warm dinner rolls with butter*

choose 1

Salad Selections

roasted asparagus & prosciutto

served over baby spinach, boiled egg and asiago with caramelized shallot vinaigrette

port & cinnamon poached pear field green salad

served with candied pecans and sun-dried tomato balsamic dressing

watercress & endive salad

grilled bermuda onion, seared beefsteak tomatoes, and broken gorgonzola vinaigrette

herb salad featuring charred strawberries

chevre-crème fraiche and zinfandel and balsamic syrup

marinated mozzarella, golden tomatoes & shallot confit

with champagne and basil dressing

All food and beverage is subject to a 23% taxable service charge, plus 2% SRIA Fee on food items or 3% on liquor items and 7.5% State and Local Tax

choose 1

Starch Selections

herb wild rice pilaf
olive oil & garlic roasted potatoes
truffled barley & wild mushroom risotto
potatoes dauphinoise with asiago & chives
apple infused couscous with saffron & sambal
crème fraiche & toasted shallot whipped potatoes
toasted orzo pasta with sun-dried tomatoes & basil

choose 2

Dual Entrees

fresh herb roasted breast of chicken
with a mango and green curry salsa

sautéed breast of chicken
with a mushroom and artichoke glaze

spinach & goat cheese stuffed breast of chicken
with a charred red pepper cream

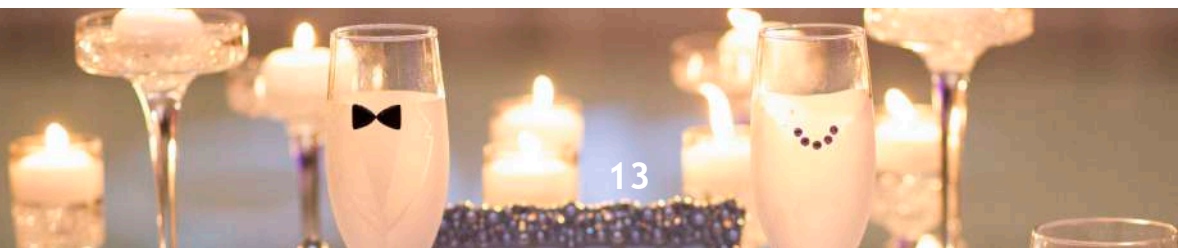
achiote roasted pork loin
with a sweet corn & tomatillo sauce

grilled apple wood smoked bacon wrapped filet mignon
with a port wine demi & enoki mushrooms

seared grouper steaks
with swiss chard and a red chili nage

tarragon & creole mustard crusted rack of lamb
with a blackberry & mint demi

tenderloin of beef
sliced & roasted with a burgundy chasseur



Open Bar Options

HILTON BRAND NAME COCKTAILS

sobieski vodka
evan williams
seagram's gin
canadian mist
christian brothers
montezuma tequila
james harbor
domestic & imported beers
house wine
soft drinks
bottled water

Upgrades

PREMIUM BRAND NAME COCKTAILS

absolut
jim bean
crown royal
tanqueray
jose cuervo
bacardi

Additional \$10 per guest

SUPER PREMIUM BRAND NAME COCKTAILS

grey goose
maker's mark
tanqueray 10
patron silver

Additional \$15 per guest





*Let us be your
something blue...*

Guest Accommodations

Hilton Pensacola Beach is a luxury resort hotel overlooking the Gulf of Mexico, with 275 modern guest rooms including one-, two-, and three-bedroom suites in a 17-story tower. It has a beachfront pool and hot tub, 24-hour business and fitness centers, 30,000 sq. ft. of event space and on-site dining by H2O Grill, Bonsai Bar, and Latitudes Pool Bar. It also boasts beach chair service and seasonal supervised children's programs.



Holiday Inn Resort Pensacola Beach is a bright and contemporary resort on Pensacola Beach, Fla., with beachfront rooms overlooking the Gulf of Mexico and inland rooms with views of the Santa Rosa Sound. Enjoy the on-site Riptides Sports Grill & Tiki Bar, seasonal children's activities, pirate and mermaid shows and 'Dive Inn' movies on the deck of the best pool on the beach, with a waterfall and Lazy River.



Hampton Pensacola Beach has 181 rooms on Pensacola Beach, Fla., many with private balconies overlooking the Gulf of Mexico. Amenities include a beachfront pool, hot tub and seasonal tiki bar, room service and catering from sister property Hilton Pensacola Beach, free hot breakfast, and conference and banquet facilities.



Free wedding night stay at any of the 3 hotels for the bride and groom with a minimum of 75 guests.

hiltonpensacolabeach.com

