





Experience matters

Relax and enjoy that's what we wish for you on your most important day.... From an intimate affair for 40 to a large epic reception for 400 our wedding professionals will guide you through the planning process. We will give you personal attention and expertise to carry out your wedding day vision the way you've always dreamed it would be.

To schedule a time to visit with one of our wedding professionals please call: 407.262.4504



350 S. Northlake Blvd, Altamonte Springs, FL 32701 T: 407.830.1985 F: 407.830.9378 www.OrlandoAltamonteSprings.Hilton.com

Weddings Ceremonies

Wedding Ceremonies:

Beautifully Appointed Ballrooms

We will be happy to accommodate every wish and family tradition. Custom create your ceremony with your choice of space.

Choice of Chairs

Set up and breakdown of hotel banquet chairs with your choice of black or white chair covers including choice of sash or your choice of white, silver of gold chiavari chairs for up to 100 guests.

Ceremony Rehearsal

Space for ceremony rehearsal is included at no charge based on availability. Please contact your wedding specialist to reserve a specific date and time.

Wedding Coordinator

A Professional wedding coordinator is required. We will be happy to recommend a coordinator, but it is not mandatory to choose from our list.

Vendor Access

The ceremony area will be available 2 hours prior to your start time for vendor set-up and décor.

The Ceremony Fee is 500.00 for up to 100 people (Additional 5.00 per person ++ over 100 people)



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Weddings Reception Packages

All Wedding Packages include:

Professional Guidance

Menu suggestions, vendor recommendations and expert planning.

Beautifully Appointed Ballrooms

Choice of space with 5 hour reception (including 1 hour pre-reception). Personalized floor plan with set-up of banquet tables and hard wood dance floor. Sweetheart or head table, gift table, cake table and place card tables with linens.

Choice of Linens

Floor length black or white table linens and napkins. Black or white chair covers with choice of sash.

Complimentary private menu tasting

Your choice of 2 salads and 2 entrees with chef's accompaniments

Complimentary Cake Cutting

Professional cut and served

Attentive Personalized Service

Professional service staff and day of captain

Complimentary Guest Parking

Valet service is available for an additional fee

Overnight Accommodations

Complimentary for the Bride and Groom. And special negotiated rates for the our of town guests

Minimum of 50 guests, food and beverage minimums will apply. Smaller packages available upon request



Hors d'oeuvres Selections

Pre-Reception Hors d'oeuvres

Choose any 4 selections (Displays or Hot or Cold Hors d'oeuvres)

Cold Displays

Imported & Domestic Cheeses

A colorful display of domestic and imported cheeses garnished with fresh berries, accompanied with a fine selection of water crackers

Antipasto

Our finest blend of delicacies that include genoa salami, capicola, provolone, ciligienne mozzarella, grape tomatoes, vegetable salad, flatbreads and grissini sticks.

Fresh Seasonal Fruit Display

A rainbow of color, fresh seasonal fruit and berries

Classic Crudite

An array of assorted crisp vegetables accompanied with ranch dressing

Butler Passed Hors d'oeuvres

Hot Selections

Spanakopita (Spinach & Feta in Phyllo)
Butterfly Coconut Shrimp
Thai Chicken Skewers
Smoked Chicken Quesadilla
Petit Brie and Raspberry EnCroute
Asian Spring Rolls
Bacon wrapped Scallops

Cold Selections

House Made Hummus with Pita Chips Smoked Salmon Pinwheels Caprese Skewers Salami Cornets with Boursin Cheese Cheese & Tomato Bruschetta





Weddings Packages

Wekiva Springs Buffet Wedding Package

Cocktail & Hors d'oeuvres Hour
Butler Passed Hors d'oeuvres or Displays
(select 4)

2 Hours Beer & Wine Bar

Served Salad

Salads Selections (select one for all)

served with artisan rolls & sweet cream butter

Spinach Salad

Baby spinach leaves, shaved red onion, mandarin oranges served with a raspberry vinaigrette

Mixed Field Greens

Fresh harvested field greens and crisp vegetables served with ranch & balsamic vinaigrette dressings

Dinner Buffet

Carolina BBQ

Rubbed brisket slow roasted in our own Carolina BBO sauce

Oven Roasted Chicken Breast

Herb jus

Tri Color Cheese Tortellini

Our fancy mac n cheese served with apple wood smoked bacon & aged parmesan alfredo sauce

Buffet includes:

Fresh seasonal vegetables, redskin potato salad, freshly baked buttermilk biscuits, orange blossom honey & sweet cream butter freshly brewed coffee, decaffeinated coffee & sweet tea

78.00 per person ++

Plus 22 % service charge and applicable sales tax



Weddings Packages

Altamonte Grand Wedding Package

Cochtail & Horr d'oeuvres Hour
Butler Passed Hors d'oeuvres or Displays
(select 3)

2 Hours Open Call Bar

Plated Menu

Salads Selections (select one for all)

served with artisan rolls and sweet cream butter

Mixed Field Greens

Fresh harvested field greens and crisp vegetables served with ranch & balsamic vinaigrette dressings

Classic Caesar

Fresh crisp romaine leaves prepared with herb croutons with our classic Caesar dressing

Entrées Selections (Select one for all or Pre-selected choice of two)

Stuffed Breast of Chicken

Chicken Breast stuffed with Julienne Vegetables and Swiss Cheese, Red Pepper Couilis

Grilled Flank Steak

Chimichurri Sauce

Roast Pork Loin

Roasted Shallot Demi Glaze

Oven Roasted Salmon

Tomato Fennel Jus

All entrées served with fresh seasonal vegetables and chef's accompaniment selection freshly brewed coffee, decaffeinated coffee and tea

85.00 per person ++

Plus 22 % service charge and applicable sales tax

Weddings Packages

Royal Palm Wedding Package

Cocktail & Hors d'oeuvres Hour

Butler Passed Hors d'oeuvres or Displays
(select 4)

2 Hours Open Call Bar

Plated Menu

Salads Selections (select one for all)

served with artisan rolls and sweet cream butter

Roasted Red Delicious Apple

Crisp romaine lettuce, dried cranberries, toasted walnuts & goat cheese with roasted shallot vinaigrette

Mixed Field Greens

Fresh harvested field greens and crisp vegetables served with ranch & balsamic vinaigrette dressings

Classic Caesar

Fresh crisp romaine leaves prepared with herb croutons with our classic Caesar dressing

Entrées Selections (Pre-selected choice of one Duet for all)

Filet Mignon and Atlantic Salmon

Grilled petite filet mignon, port wine demi & Atlantic salmon, dill beurre blanc

Chicken Picatta and Filet of Beef

Chicken Breast with creamy lemon caper sauce & seared beef tenderloin with port wine demi

Medallions of Beef

Duet of petite Filets topped with cognac peppercorn sauce

All entrée served with fresh seasonal vegetables and chef's accompaniment selection freshly brewed coffee, decaffeinated coffee and tea

95.00 per person ++



Ballroom Space

Crystal Ballroom

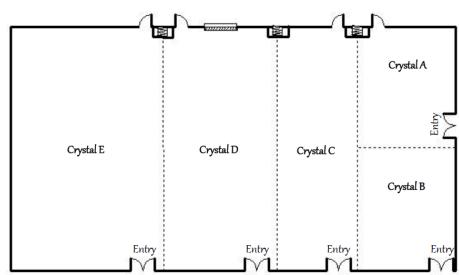
6,720 square feet in total

Section A - 750 square feet Section B - 750 square feet Section C - 1,680 square feet Section D - 1,680 square feet

Section E - 1,860 square feet

Maximum seating for 460 in banquet rounds of 10

Divisible into smaller ballrooms



Royal Palm Ballroom

3,600 square feet

Maximum seating for 210 in banquet rounds of 10

Beautiful windows and natural light

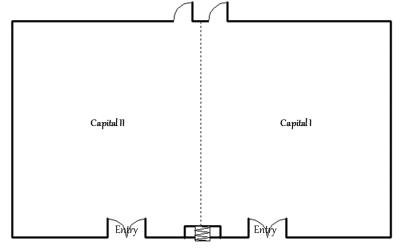
Capital Ballroom

2,050 total square feet

Capital I ~ 1,025 square feet Capital II ~ 1,025 square feet

Maximum seating for 120 in banquet rounds of 10

Divisible into smaller ballrooms



The hotel features additional meeting space that includes smaller meeting rooms, a boardroom and amphitheater.