

Hilton Garden Inn - Wedding Packages



Welcome to the Hilton Garden Inn

Congratulations on your engagement!!

Special occasions don't happen very often; that's what makes them special! So when that big day comes, you want to make sure it is perfect. At Hilton Garden Inn we know how important your celebrations and get-togethers really are, and we know how to make them rewarding and memorable.

Please take a moment to look over our wedding packages . You'll find plenty of choices, complemented by our knowledgeable and attentive staff, professionals who are committed to creating a successful event for you and your guests.

If you have not already, please feel free to contact the sales office to arrange for a tour of the hotel and to discuss your personalized wedding package. Our number one priority is to make sure your special day goes off just as you have always dreamed and more!!

Best Regards,

*Jacque Lewis
General Manager*

Hilton Garden Inn Palm Beach Gardens

3505 Kyoto Gardens Drive

Palm Beach Gardens, FL 33410

561-694-5833

Vow Renewals & Wedding Ceremonies

Pricing is Valid up to 100 Guests

Ceremonies are set as a Theater Style in our Gazebo overlooking lake Victoria at the Gardens or Lakefront Terrace facing lake Victoria or Gulfstream room.

Included in your ceremony packages:

Ceremony location, chairs, specialty chair covers with color sashes, infused water station for guests upon arrival, on site coordinator, ceremony fee

<i>Lakefront Terrace</i>	<i>up to 80 people</i>	<i>\$1000.00</i>
<i>Gazebo</i>	<i>up to 80 people</i>	<i>\$1000.00</i>
<i>Gulfstream</i>	<i>up to 80 people</i>	<i>\$1000.00</i>



Tulip Wedding Package

*Plated 2 Course Meal at \$65.00 per person
(with a Minimum of 40 guest)*

*4 Hour Total Event with On site Coordinator,
Gardens Ballroom rental Fee waived, Tea Light Votive Candles, Candlelit Centerpieces, Customized Dance Floor
Complimentary Guest Room for the Bride & Groom*

Cocktail Reception

*One Hour Hosted Bar Service - Calls Brands and Assorted Soft Drinks (Every Additional Hour is \$8.00 per person)
Upgrade to Premium Bar for \$12.00 per person (Every Additional Hour is \$12.00 per person)*

Elegant Displays

(Please Select 1)

*Imported & Domestic Cheeses Display Garnished with Fresh Seasonal Fruit and Assorted Crackers
Vegetable Crudité's served with Ranch Dip
Warm Spinach & Artichoke Dip with Roasted Garlic and Parmesan Cheese Sliced French Baguette*



White Glove Butler Passed Hors d'oeuvres

(Please Select 2)

*Asian Dumplings
Fried Artichoke Hearts
Chicken Dijon Puffs
Assorted Mini Quiche Tartlets
Vine Plum Tomato with Basil on Crostini
Mozzarella wrapped in Italian Prosciutto Ham
Chicken or Beef Empanadas
Spanakopita*

Dinner Reception

Two Course Plated Dinner

Salads

Freshly Baked Rolls & Butter

(Please Select 1)

Traditional Caesar

Classic Tossed

Entrees

(Please Select 1)

Chicken Piccata topped with a Lemon Caper Sauce

Chicken Marsala sautéed Garlic and Mushrooms in Marsala Wine Sauce

Roasted Pork with Cabernet Demi Glaze

Pan Seared Tilapia with Tequila & Cilantro Beurre Blanc

8 oz Sirloin served with A Dijon Brown Sauce

Chef's Selection of Starch and Vegetable

Coffee and Tea Service



*A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.
Every additional hour after the 4 hours package is \$300.00*

Rose Wedding Package

Plated 3 Course Meal at \$85.00 per person (with a Minimum of 40 guest)

4 Hour Total Event with On site Coordinator,
Gardens Ballroom Rental Fee Waived, Ivory Linen, Chair Cover and Sash,
Colored Choice Napkins, Candlelit Centerpieces, Tea Light Votive Candles & Customized Dance Floor
Sparkling Cider or Champagne Toast for All Guests
Complimentary Guest Room for the Bride and Groom

Cocktail Reception

Three Hour Open Bar serving Calls Brands (Every Additional Hour is \$8.00 per person)
Upgrade to Premium Bar for \$12.00 per person (Every Additional Hour is \$12.00 per person)

Elegant Displays

(Please Select 1)

Imported & Domestic Cheeses Display Garnished with Fresh Seasonal Fruit and Assorted Crackers
Vegetable Crudités served with Ranch Dip
Warm Spinach & Artichoke Dip with Roasted Garlic and Parmesan Cheese Sliced French Baguettes
Warm Sherried Crab Dip served with Sliced Baguette & Assorted Crackers

White Glove Butler Passed Hors d'oeuvres

(Please Select 3 from below or Tulip Menu)

Mini Beef Wellington
Vegetable Spring Rolls with Soy Dipping Sauce
Baked Brie and Raspberry in Phyllo with Almond
Cucumber Canapé with Smoked Salmon & Cream Cheese
Seared Tuna Medallion with Fried Wonton Crisp
Fried Artichoke Hearts
Crab Cake Remoulade

Dinner Reception

Served with Freshly Baked Rolls & Butter

Salads

(Please Select 1)

Traditional Caesar
Classic Tossed
Spinach

Entrees

(Please Select 2 from below or Tulip Menu)

Lemon Herb Grilled Chicken with Mushroom Roasted Garlic Jus
Grilled Filet of Salmon with Orange Citrus Beurre Blanc
Grilled Mahi Mahi with a Pineapple Black Bean Salsa
New York Strip topped with caramelized Shallot Demi Glaze
Vegetarian Lasagna
Chef's Selection of Starch and Vegetable

Custom Butter Cream Wedding Cake
Coffee and Tea Service

A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.
Every additional hour after the 4 hours package is \$300.00

Orchid Wedding Package

***Plated 3 Course Meal or Buffet at \$115.00 per person
(with a Minimum of 40 guest)***

4 Hour Total Event with On site Coordinator,

*Gardens Ballroom Rental Fee Waived, Floor Length Linen, Chair Cover and Sash,
Colored Choice Napkins, Choice of Embroidered Overlay or Table Runner, Candlelit Centerpieces,
Tea Light Votive Candles & Customized Dance Floor
Sparkling Cider or Champagne Toast for All Guests
Tasting for Bride and Groom
Complimentary Suite for the Bride and Groom
Chocolate Dipped Strawberries with Champagne Amenity for Wedding Night
Breakfast for the Bride and Groom for Next Morning*

Cocktail Reception

Four Hour Open Bar serving Calls & Premium Brands

Elegant Displays

(Please Select 1)

*Imported & Domestic Cheeses Display Garnished with Fresh Seasonal Fruit and Assorted Crackers
Vegetable Crudités served with Blue Cheese Dip
Warm Spinach & Artichoke Dip with Roasted Garlic and Parmesan Cheese Sliced French Baguettes
Warm Sherried Crab Dip served with Sliced Baguette & Assorted Crackers
Sliced Seasonal and Exotic Fruits served with Wild Berry Yogurt
Antipasto*

White Glove Butler Passed Hors d'oeuvres

(Please Select 4 from any menu)

*Beef Tenderloin with Horseradish Cream en Croute
Conch Fritters
Scallops wrapped with Bacon
Lamb Lollipops with Mint Jelly
Shrimp and Jumbo Lump Crab Gazpacho Shooters
Lobster Cobbler
Wild Mushroom Tart
Barbecue Pulled Pork Biscuit*

*A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.
Every additional hour after the 4 hours package is \$300.00*

Dinner Reception

Served with Freshly Baked Rolls & Butter

Salads

(Please Select 1)

Traditional Caesar

Classic Tossed

Spinach

Entrees

(Please Select 2 from below or any Menu)

Chicken Roulade

Roasted Prime Rib Au Jus

Baked Grouper with a Crab Scampi Topping

Grilled Filet Mignon with Au Poivre Sauce

The following selection below is available plated ONLY

Grilled Filet Mignon with Stuffed Shrimp

Garden Trio: Petite Filet Medallions, Grilled Shrimp & Chicken

Lobster Tail

Served with Choice of One Starch & One Vegetable

Starches

Garlic Mashed Potato

Rice Pilaf

Twice Baked Potato

Wild Rice Medley

Honey Sweet Potato Mash

Au Gratin Potatoes

Macaroni & Cheese Au Gratin (Buffet style only)

Vegetables

Caribbean Vegetable Medley

Haricot Vert Almandine

Baby Carrots & Asparagus

Broccoli Spear

Vegetable Stack

Green Beans with Roasted Almonds

Broiled Tomatoes (Buffet style only)

An Assortment of Mini Petit Four to include:

*Berry Dacquoise, Crème Brulee, Apple Tarte Tatin, Grand Marnier Salambo, Lemon Cream Shortbread and
More*

Custom Butter Cream Wedding Cake

Coffee and Tea Service

*A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.
Every additional hour after the 4 hours package is \$300.00*