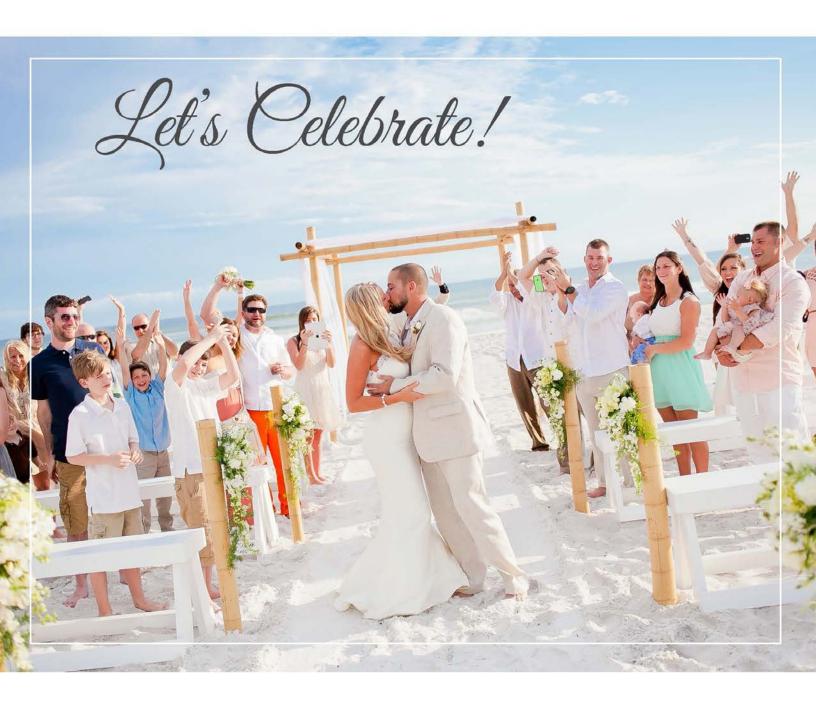


Forever starts here



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 selected as one of TripAdvisor's Top 25 Beaches in the United States. The pristine Gulf Islands National Seashore was selected as the No. 3 beach in the U.S. and ranked in the Top 25 worldwide. Both beaches are winners of TripAdvisor's 2013 Traveler's Choice Awards.

# Your Ideal Wedding Destination!

The Hilton Pensacola Beach offers everything you need to host your dream wedding. Celebrity Chef Dan Dunn creates magic with his award-winning culinary selections for your wedding celebration. His 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.





# 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

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, 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
- Two hour host/open bar

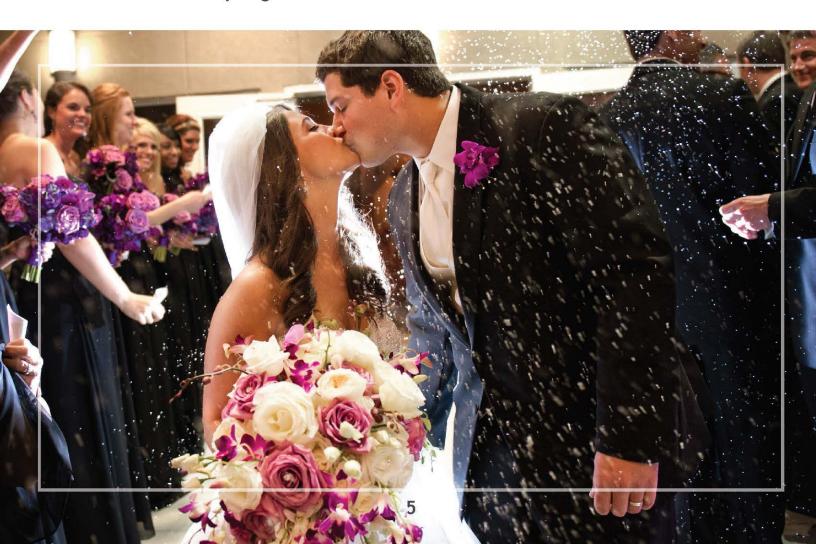
<sup>\*</sup> with a minimum of 75 guests

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# 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

<sup>\*</sup> with a minimum of 75 guests



# Reception Selections



# Hars d'aeuvre Reception



Choose 3 Displays



Choose 6 hot or cold hors d'oeuvres



Choose 1 action station



Choose 1 carving station

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

chaase 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



#### 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









Choose 2 Salads

Choose 1 Starch

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 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

chaose 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





Choose 1 Salad



Choose 1 Starch



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 cofit 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

# 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





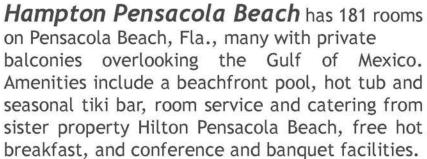
# Guest Accommodations

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 Cajun Asian Grill, Bonsai Sushi 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.









hiltonpensacolabeach.com





