

LET YOUR

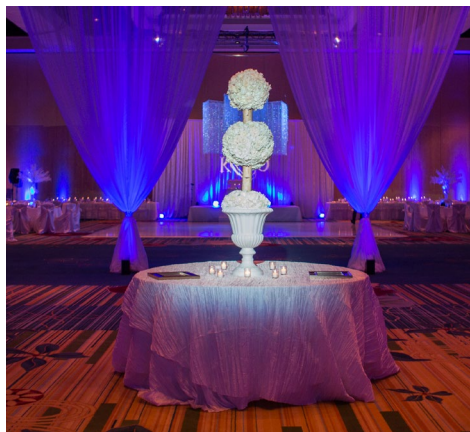
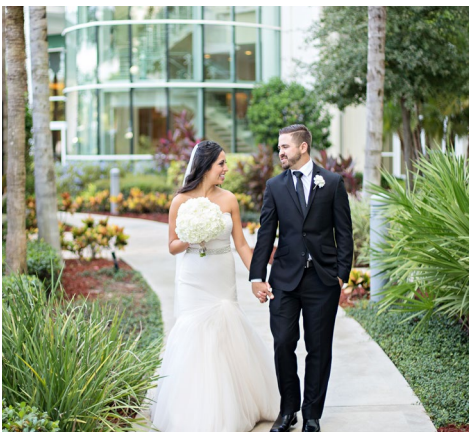
Fairytale

BEGIN



Hilton

ORLANDO



Welcome to Hilton Orlando, a magnificent AAA Four Diamond Award® winning resort, with the mission to turn your wedding vision from dream to reality. This spectacular Orlando wedding venue offers experienced wedding planners, locally sourced cuisine, and breathtaking indoor and outdoor venues. From intimate ceremonies to elaborate receptions, you will enjoy the comfort and convenience of hosting your ceremony and reception in one fabulous location.



THE IDEAL BACKDROP to say "I Do".



THE PROMENADE

The perfect outdoor venue that is sure to impress every guest in attendance. From small intimate gathers to grand affairs, you can host as many guests as you wish. Select from four charming and distinct areas, each with unique features:

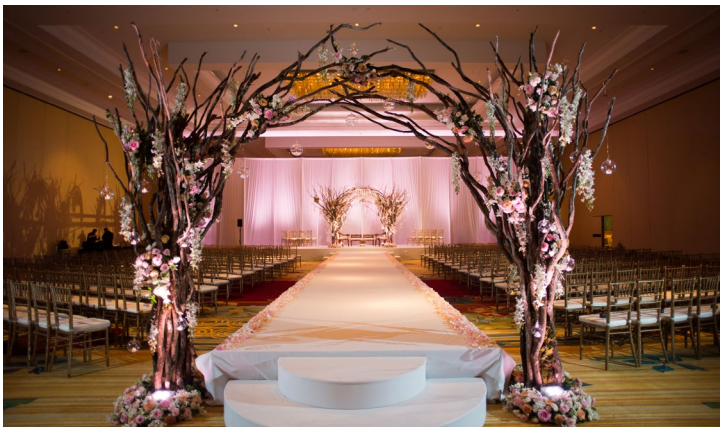
- Fountain Plaza
- Grande Lawn
- Sky Terrace
- Sun Garden



Impress your guests with the luxurious space our Outdoor Promenade provides, also serving as a blank canvas to create your perfect outdoor ceremony you've been dreaming of.

INDOOR EVENTS

Choose from three elegant ballrooms and multiple event rooms offering a picturesque locale for wedding celebrations of every size. Our ballrooms have ceilings up to 26' high and recessed chandeliers that create a romantic ambiance. Each of your guests will feel like treasured friends and relish the service, food and celebration that Hilton Orlando brings to every wedding.



REHEARSAL DINNER

Our beautiful resort has exceptional restaurants that offer the perfect choices to host your wedding rehearsal dinner. Speak to your Catering Manager for more information.



BRUNCH

Our beautiful resort has exceptional restaurants that offer the perfect choices to host your wedding rehearsal brunch. Speak to your Catering Manager for more information.





PICK YOUR PACKAGE, and we'll do the rest.

CEREMONY

Beautiful Indoor and Outdoor Ceremony Locations
(Complimentary Indoor Back-Up Room in
Case of Inclement Weather)

Complimentary Suite Night Before Ceremony

Outdoor White Garden Folding Chairs

Complimentary Lemon Infused Water Station for
Guests upon Arrival

Rehearsal, Ceremony, and Cocktail Hour Wedding
Planning Services

Rehearsal
(Based on Availability)

Ceremony Fee: \$2,500++



RECEPTION

Private Cocktail Reception for Wedding Party

One Hour Cocktail Reception with
choice of 3 butler passed hors d'oeuvres and Gold
Package Bar
(Part of 4 Hour Bar)

Champagne Toast or Sparkling Cider Toast

Three Course Dinner or Buffet Dinner

Customized Signature Menu Cards
(for Three Course Dinner)

Three (3) Hour Gold Package Bar

Floor Length VIP White Linen

Banquet Chairs

Dance Floor and Staging

Personalized Butler Service for Bride and Groom
During Reception

Complimentary Suite for your Wedding Night with a
Special Wedding Amenity

Private Menu Tasting
(Based on Availability)

Preferred Guest Room Rate
(Based on Availability)

Customized Web Page for Guest Room Reservations

Hilton Honors Points

LET THE FUN BEGIN, Cocktail Reception



HORS D'OEUVRES

Treat your guests to an elegant bite while you capture the first moments as a married couple. Choice of 3, to be served butler style.

HOT HORS D'OEUVRES

- Chicken Dijon in Puff Pastry
- Wild Mushroom Tart with Brie
- Sundried Tomato Goat Cheese Mini Pizza
- Miniature Beef Wellington
- Firecracker Shrimp with Pimento Aioli
- Phyllo Star with Wild Raspberry, Almond and Brie
- Grilled Petite Lamb Chop, Whole Grain Mustard



COLD HORS D'OEUVRES

- Hawaiian Seared Tuna with Japanese Cucumbers, Wasabi Cream
- Beef Carpaccio with Shaved Parmesan, Capers and Olive Oil
- Aged English Stilton Cheese with Aged Balsamic Fig on Oven Crisp Tuile
- Smoked Salmon Rosette with Red Onion and Caper Cream Cheese on Black Bread
- Watermelon Cube and Crab Salad
- Shrimp and Avocado Ceviche Salad
- Tavern Ham and Aged Cheddar on Wheat



OPTIONAL UPGRADES

- Artful Display of Crisp Vegetables:
Sugar Snap Peas, Artichoke Hearts, Baby Carrots, Cherry Tomatoes, Zucchini and Yellow Squash, Served with Buttermilk Ranch Dressing and French Onion Dip - \$15++ Per Person
- Imported and Domestic Cheese Display:
Gruyere, Boursin, Smoked Cheddar, Gorgonzola, Port and Sage Derby, Dried and Fresh Fruit Garnish, Crackers and French Bread - \$18++ Per Person



NOW WE'RE TALKING, *The First Course*



STARTERS

Begin your reception with a light starter.
Select one starter:

SOUP

- Butternut Squash Soup
- Five Spice Chantilly Cream
- Sweet Corn and Potato Chowder
- Chive Oil
- Rock Shrimp Bisque
- Wild Mushroom Bisque



SALAD

- Baby Spinach, Candied Walnuts, Dried Cranberries, Crumbled Bleu Cheese, Roasted Asian Pear, Balsamic Vinaigrette
- Autumn Greens, Heirloom Tomato, Grilled Baby Artichoke, Ricotta Salata, Olives and Herb Vinaigrette
- Bed of Baby Spinach with Fresh Strawberries, Poppy Seeds, Hearts of Palm, and Housemade Poppy Seed Dressing
- Vine Ripened Tomatoes, Fresh Mozzarella Drizzled with Basil Balsamic and Olive Oil



All Dinner Menus accompanied with:

- Freshly Baked Rolls and Sweet Butter
- Freshly Brewed Regular and Decaffeinated Coffees, and Assorted Hot Teas

FOLLOWED BY, *The Main Event*

ENTREES

GENUINE (CHICKEN) \$146** PER PERSON

Roasted Chicken with
Lemon Sage Butter
Lemon Scented Risotto,
Rosemary and Forest,
Mushroom Pan Jus

Mushroom Crusted
Chicken Breast
Herb Cous Cous
Seasonal Vegetables

Pan Seared Chicken Breast with
Lemongress Emulsion
Parsnip Mashed Potato,
Wood Roasted Mushrooms
and Baby Spinach

INNOVATIVE (FISH) \$146** PER PERSON

Baked Garlic Parmesan
Market Fish, Burre Blanc
Herb Potato Puree , Blistered
Asparagus and Roman
Carrots

Pan-Seared North
Atlantic Halibut
Olive Oil Poached Fingerling
Potatoes, Vegetable Medley

Crispy Local Red Snapper
Citrus Butter, Toasted Brown
Butter Orzo, Cipollini Onion,
Braised
Root Vegetables

MEMORABLE (BEEF) \$154** PER PERSON

Petite Filet with
Vintage Port Reduction
Potatoes au Gratin
Braised Endives

Braised Beef Short Ribs
Bordelaise Jus
Sweet Potato Mash, Maple
Bourbon
Crisp Pencil Green Beans,
Overnight Tomato

Natural Filet of Beef
with Shiraz Reduction
Herb Mashed Potato, Braised
Root Vegetables

\$12 ++ per person for choice of multiple plated entrees. Choice of multiple plated entrees is permitted with a guarantee of each entrée provided to the Hotel (14) days in advance. Coded name place cards are required at guest settings to distinguish each guest's entrée selection.



PLATED ENHANCEMENTS

- Create a Duet Entrée - \$8++ per person in addition to selected protein
- Classic Shrimp Cocktail, Fresh Lemon, Traditional Cocktail Sauce - \$10++ per person
- Jumbo Lump Maryland Crab Cake with Softened Baby Spinach, Charred Corn, Tomato, Basil Relish and Meyer Lemon Butter - \$13++ per person
- Lavender or Lime Sorbet Served in a Sugar Rimmed Martini Glass Preceding Entrée - \$5++ per person
- Wild Mushroom Ravioli, Truffle Butter, Shaved Reggiano - \$8++ per person

OR INSTEAD, Dinner Buffets



BUFFET DINNER - \$162 ++ PER PERSON

STARTER

Select Two Starters

- Chopped Salad of Field Greens and Red Peppers Dressed with Olive Oil and Citrus
- Apple Jicama Salad
- Mesculin Greens and Romaine served with Wasabi-Ginger Dressing
- Iceberg Lettuce, Smoked Lake Meadow Bacon, Cucumber, Teardrop Tomato, Creamy Bleu Cheese Buttermilk Dressing
- Torn Kale and Romaine Salad, Pickled Beets and Onion, Pumpkin Seeds, Warm Orange Blossom Honey and Lemon Dressing
- Tabbouleh Salad
- Gulf Coast Scallop Salad, Sweet Onion, Citrus and Pickled Local Pepper
- Garden Tomato Bisque
- Butternut Squash Soup, Cardamom Chantilly
- Wild Mushroom Bisque
- Rock Shrimp Bisque

ENTREES

Select Three Entrees

- Chicken Breast with Caramelized Onions in Walnut Pesto Sauce
- Seared Chicken Breast, Rosemary Jus and Valencia Orange Butter
- Fire Grilled Local Cobia, Ginger Mango Salsa
- Roasted Market Fish in White Wine, Capers and Cherry Tomatoes
- Grilled Shrimp, Agave and Lemon
- Calamari Fritti with Lemon Caper Aioli
- Braised Beef Short Rib, Bourbon Peach Sauce
- Carne Asada Marinated in Negra Modelo Beer with Onion Poblano Pepper Rajas
- Cheese Ravioli, Milled Tomato Sauce
- Mushroom Ravioli, Cream Sauce

ACCOMPANIMENTS

Select Three Accompaniments

- Parsnip Mashed Potato
- Sweet Potato Mash, Bourbon Maple
- Herb Cous Cous
- Lemon Scented Risotto
- Toasted Brown Butter Orzo
- Braised Root Vegetables
- Charred Rapini Sauteed with EVOO & Slivered Garlic Cloves
- Cilantro Rice and Tasso Ham with Black Beans
- Herb Mashed Potato

AND NOW let's make a toast!



BEVERAGE

All Beverage Tiers Include:

- Bud Light, Budweiser, Miller Lite
- Corona Extra, Heineken Lager
- Selection of house wine

Gold Bar:

- ABSOLUT Vodka, Tanqueray Gin, BACARDI Superior Rum, 1800 Silver Tequila, Jack Daniel's Bourbon, Bulleit Rye Whiskey, Dewar's 12 Year Scotch (Included in Package)

Diamond Bar:

- Tito's Vodka, Hendrick's Gin, Banks 5 Island Blend Rum, Casamigos Blanco Tequila, Knob Creek Bourbon, Jameson Whiskey Glenmorangie Original 10 Year Scotch (\$10++ per person)

Platinum Bar:

- Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Patron Tequila, Maker's Mark Bourbon, Crown Royal Whiskey, Johnnie Walker Black Scotch (\$15.50++ per person)



GOOD NIGHT KISS SNACK

FRENCH FRY BAR:

- Tater Tots, Thin Sweet Potato, Duck French Fries, and Shoestring Fries Accompanied with Whole Grain Mustard Aioli, Ketchup, Chipotle Mayo, Malt Vinegar, Melted Nacho Cheese, Truffle Salt - \$12++

MINI GRILLED CHEESE SANDWICHES:

- Accompanied with Tomato Soup Shooters, Warm Tater Tots - \$15++

DONUT LOVE:

- Old Fashion Yeast Donut Holes Accompanied with Warm Chocolate Sauce, Whipped Cream, Sweet Sugar Glaze, Strawberry and Orange Jams - \$14++

ICE CREAM FLOATS:

- Root Beer and Assorted Soft Drinks, Vanilla and Chocolate Ice Creams - \$12++

MINI BEEF SLIDERS:

- Miniature Classic Beef Sliders All Decked Out, Shoe String French Fries and Accompaniments - \$20++



COORDINATING YOUR Special Day

Wedding Coordinators:

To ensure a flawless event, a professional wedding coordinator is required to assist you with rehearsal, ceremony, reception and, if you desire, wedding planning. Most Coordinators have different packages from 'day of,' 'month of,' or 'full service.' The Hilton Orlando has compiled a Preferred Vendors List from client referrals as a resource to assist in finding wedding coordinators and other vendors.

Your Hotel Catering Manager & Staff:

- Will act as a menu consultant for all food and beverage selections, to achieve value for your dollar, while meeting the required contracted minimums.
- Will detail your Banquet Event Orders outlining the event logistics.
- Will create an Estimate of Charges outlining your financial commitments.
- Will establish contact with a Reservation Manager for guestroom block (if applicable), who will monitor the status of reservations.
- Will oversee the setup of the ceremony and reception venues, food preparation and other Resort operations.
- Will ensure a seamless transition to the Resort's Banquet Captain on the day of your event.

Your Wedding Coordinator General Responsibilities:

- Assist with etiquette and protocol for invitations, family matters, ceremony and toasts.
- Create a timeline for your entire wedding day, including the ceremony and reception.
- Work with you to organize and coordinate your ceremony rehearsal. Remind bridal party of all pertinent instructions on the wedding day.
- Confirm details with any contracted vendors several days prior to the wedding day. Be the liaison with your family, bridal party, vendors and Resort staff.
- Assist the bride and bridal party with dressing, ensure delivery of corsages, bouquets and boutonnieres.
- Coordinate any program placement, favors, personal items, timing of ceremony and reception, i.e. cueing music, grand entrance, cake-cutting, first dance, etc.
- Collect and/or store any personal items you may have brought at the conclusion of the reception. Count and collect all wedding gifts and deliver to appropriate location.



ORLOC_Weddings@hilton.com

The Fine Points

Minimums:

A banquet minimum will apply to your event.

Children's Meals:

Children's Dinner Meals (ages 3-11) \$50 per child.

Electrical Services:

Some event elements will require power distribution, which will need to be supplied by the Resort's inhouse electrical contractor. *Prices will be quoted separately.*

Guest Rooms:

Guests will receive a discount off best available rate at the time of booking. Catering Manager to provide special web link.

Resort Fee:

Daily Resort charge of \$40 per room, per night, plus applicable state and local tax.

Parking:

Daily Self Parking Rate is \$35 per vehicle, plus tax. Daily Valet Parking Rate \$45 per vehicle, plus tax.

Welcome Bags:

Welcome bags can be handed out at check-in by our Front Desk agents at \$3 per room, up to 50 bags. Room Drops can be arranged at \$5 per room over this amount.

Service Fees and Taxes (++):

All prices are subject to a taxable 15% gratuity, 11% service charge, and 6.5% sales tax.

Bartender Fees:

\$250 per bartender, 1 bartender per 100 guests.

Noise Curfew:

Hilton Orlando has a noise curfew of 10:00 p.m. for all outdoor functions.

Deposits and Payment:

A 25% deposit is required at contract signing. Remaining payments will be outlined in a deposit schedule in your event contract.

Guarantee Policy:

Preliminary numbers are due thirty (30) days prior to event. Ten (10) business days prior to all food functions, the Resort requires an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time the Resort receives the guaranteed number of guests. The guaranteed number of guests for all food functions must be submitted to the Catering Department by 12:00 p.m., three (3) business days prior to the event date. This guarantee cannot be reduced after this time. If no guarantee is received, the expected number of guests will be the basis for billing purposes. Group will be charged the guaranteed attendance, or the number of guests served, whichever is greater. The guarantee becomes the minimum number of guests used in calculating the amount to be charged and the maximum number for food preparation.



ORLOC_Weddings@hilton.com

The Fine Points

Food and Beverage:

No food or beverage of any kind will be permitted to be brought into the Resort by the patron or any of the patron's guests or invitees. The Resort is the only licensed authority to sell and serve liquor for consumption on the premises. Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Resort reserves the right to refuse service to anyone. Cake cutting fee of 3++ per person required for outside wedding cakes.

Outdoor Functions and Weather Calls:

The Resort reserves the right to move any outdoor function to the indoor backup space if the following conditions exist: wind gusts in excess of 20 mph, temperatures below 60 degrees, and/or 30% or higher chance of precipitation in the area. You will be advised of all options for your event a minimum of six (6) hours in advance of the event. The Resort's decision is final.

Signs and Banners:

The Resort has the following policy with respect to signs in the event space: The Resort reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed on guest room levels, elevators, and main lobby areas of the Resort or building exterior. Printed signs outside function rooms should be free standing or on an easel.

Room Arrangements:

We will try to accommodate last minute requests for additions and changes to the best of our ability. In these circumstances the Resort does incur additional labor costs. The following guidelines would apply to any addition within 72 hours or if there is a room set-up change once the room has already been set. For smaller event space, there will be a \$250 taxable service charge and for ballroom sections there will be a \$500 taxable service charge. For events consisting of more than one ballroom section, please consult your Event Manager for a quote.

Fire Safety and Fire Watch:

For the safety of persons and property, no fireworks or incendiary devices may be used indoors at the Resort. All room sets must be in compliance with local Fire Department regulations, including those pertaining to occupancy load, mandatory aisles, ceiling clearance and fire exits. An event that has vehicle displays, fog machines, fueled cooking demos, lasers, exhibits (including tabletop) or extensive productions with staging and props, must have a certified permit from the local Fire Department. Light use of water based haze is permitted with proper and advance approval; however it does require a fire watch. Each fire watch is to be secured by the client directly.

Outside Contractors/DJs/Entertainment:

Should you elect to utilize outside contractors on Resort premises during your event, you must notify us of your intentions at least thirty (30) days in advance of your event. Your outside contractors must sign a hold harmless, indemnification and insurance agreement. Please refer to your Event Manager for details on the Resort's exclusive providers, such as our electrical, rigging, security and outdoor tent providers.

Damage/Confetti:

Patrons agree to be responsible and reimburse the Resort for any damage done by patron or patron's guests to the Resort. A cleanup fee of \$1,200++ will be charged for confetti use. Confetti is not permitted in outdoor event locations.

Lost and Found:

The Resort does not accept any responsibility for damage or loss of any merchandise or article left in the Resort prior to, during, or following your function.

