

WEDDINGS AT THE HILTON

2021 PACKAGES

Our Stage. Your Love Story.
In the heart of downtown Harrisburg
Delectable cuisine created by our spectacular culinary team.
Allow us to pamper you and your guests with the experience of a lifetime.

INCLUSIVE PACKAGES

Complimentary Event Room Rental for Cocktail Hour, Bridal Hospitality & Reception

Floor-Length White or Ivory Linen

Customized Menu Consultation

Complimentary Champagne -or- Sparkling Cider Toast

Open Bar

Late Night Snack for Wedding Couple

Complimentary Cake Cutting Service

Complimentary Self-Parking in Walnut Street Garage for Guests

Menu Tasting for up to Four People*

Food Discount of 10% for Friday and Sunday Weddings
(discount excludes gratuity. \$5,000 F&B minimum after discount is applied.)

Discounted Rehearsal Dinner Options (discount excludes alcohol and gratuity)

Discounted Post Wedding Breakfast Buffet (discount excludes alcohol and gratuity)

* WEDDING MUST HAVE A SIGNED CONTRACT WITH A PAID INITIAL DEPOSIT AND MEET A
\$5,000 FOOD AND BEVERAGE MINIMUM BEFORE SALES TAX AND GRATUITY.

MENU SELECTIONS MAY CHANGE SEASONALLY OR DUE TO AVAILABILITY WITHOUT NOTICE PRIOR TO A SIGNED CONTRACT.



TRADITIONAL TIER PACKAGE

\$95.00 per person+ 6% Sales Tax and 20% Gratuity

COCKTAIL HOUR

One hour of open bar, to include our House Brand Alcohol Selections and Non-Alcoholic Beverages
(a break in open bar service may not exceed one hour)

Domestic Cheeses, Crackers
Vegetable Crudités, Herb Dips
A Selection of Two Butlered Hors d'Oeuvres

DINNER SERVICE

Continuation of three hours of open bar with House Brands and Non-Alcoholic Beverages

Choice of Plated or Buffet Service

Coffee & Tea Service

Your Cake/Dessert

PREMIERE TIER PACKAGE

\$117.00 per person + 6% Sales Tax and 20% Gratuity

COCKTAIL HOUR

One hour of open bar, to include our Call Brand Alcohol Selections and Non-Alcoholic Beverages
(a break in open bar service may not exceed one hour)

Chef's Selection of Imported and Artisan Cheeses, Sliced Baguettes, Grilled Crostini
Seasonal Fruit and Berries
Vegetable Crudités, Herb Dip, Roasted Red Pepper Hummus
A Selection of Three Butlered Hors d'Oeuvres

DINNER SERVICE

Continuation of three hours of open bar with Call Brands and Non-Alcoholic Beverages

Choice of Plated or Buffet Service

Coffee & Tea Service

Your Cake/Dessert

BAR UPGRADES

House to Call, Call to Premium, Premium to Ultra Premium
\$7.50 per person+ 6% Sales Tax and 20% Gratuity, per upgraded level



BUTLERED HORS D'OEUVRES

Options for both Traditional & Premiere Packages

COLD

Tuna Tartare Spoons
Lobster Salad | avocado, cucumber, greens
Carpaccio | pesto, brioche
Smoked Salmon, crème fraiche, sweet potato chip
Caprese Crostini | basil, balsamic glaze
Dry Aged NY Strip | toasted baguette, blue cheese, tomato, basil
Belgian Endive, Chicken, Avocado, Pepper, Roasted Tomato
Smoked Duck Phyllo Cups | dried cherries, goat cheese
Cucumber and Goat Cheese Crostini | roasted red and green chili
Chicken and Black Bean Phyllo Cups | chive sour cream, tomato, cilantro
Prosciutto, Fig Jam and Parmesan Gougere

HOT

Baked Brie, Phyllo Cups, Raspberry Glaze
Parmesan Garlic Chicken Drumette
Black Truffle Risotto Crisp | crème fraiche
Chimichurri Beef Satay
Blistered Shishito Pepper | lime, sesame
Chorizo and Manchego Stuffed Mushroom | poblano cream
BBQ Bacon Wrapped Shrimp
Crab, Leek and Potato Cake | chive crème fraiche
Seared Sea Scallop | saffron aioli
Salmon Croquette | remoulade sauce



PLATED DINNER SERVICE

Options for both Traditional & Premiere Packages

SALAD COURSE (CHOOSE ONE)

Chef's Seasonal Salad | Mixed Greens, Seasonal Fruit & Nuts, Dressing

Field Greens | Tomato, Cucumber, Carrots, Balsamic Vinaigrette and Ranch Dressing

Chopped Salad | Red Onion, Avocado, Egg, Bacon, Cucumber, Tomato, Roasted Garlic Vinaigrette

Petite Greens | Burrata, Heirloom Cherry Tomato, Balsamic Vinaigrette

MAIN COURSE (CHOOSE UP TO TWO ENTREE SELECTIONS PLUS ONE VEGETARIAN SELECTION)

Roast Tenderloin of Beef | Cabernet Demi Glace

Red Wine Braised Beef Short Ribs

Maple Dijon Glazed Salmon | Apple Cider Vinaigrette

Pistachio Crusted Sea Bass | Lemon Cream Sauce

Crab Cakes | Tomato Beurre Blanc

Grilled Swordfish | Chimichurri

Rosemary Chicken | Provolone, Wild Mushroom, Marsala Cream

Coq au Vin

Braised Lamb Shank | Pistachio Gremolata*

Wild Mushroom Risotto | Arugula and Asparagus V

Ratatouille Stuffed Eggplant | Creamy Polenta V

Rice and Bean Poblano Pepper | Chili Salsa V

DUAL ENTREE (CHOOSE ONE COMBINATION PLUS ONE VEGETARIAN)

Your choice of a split portion of two of the main course selections listed above. **Lamb Shank excluded.*

If you select a Dual Entree, it will be served to all guests (with the exception of dietary restricted guests).

Exact meal counts must be provided (3) business days prior to the event date.

It is the responsibility of the client to supply place cards with meal selections for each guest.



BUFFET DINNER SERVICE

Options for both Traditional & Premiere Packages

SALAD SELECTIONS (CHOICE OF THREE)

Mixed Garden Greens, Tomatoes, Cucumbers, Carrots, Three Dressings

Classic Caesar, Parmesan, Croutons, Roasted Garlic Vinaigrette

Spinach, Kale, Romaine, Edamame, Red Onion, Carrots, Dried Cranberries, Cashews, Dijon Vinaigrette

Quinoa, Roasted Vegetables, Feta Cheese, Lemon & White Balsamic Vinaigrette

Mediterranean Pasta Salad, Pepperoncini, Black Olives, Goat Cheese, Sundried Tomatoes, Herbs, EVOO

Roasted Vegetable Pasta Salad

Marinated Artichokes

Asian Slaw, Red Onion, Ginger, Sesame Soy Dressing

Fingerling Potato Salad, Bacon Scallion Vinaigrette

ENTREES (CHOICE OF TWO)

Herb Roasted Chicken Breast, Mushroom Thyme Ragout

Pistachio Encrusted Chicken with Maple Dijon Crème Sauce

Fennel Dusted Salmon, Sweet Corn and Tomato Hash

Swordfish Siciliano, Raisins, Capers, Tomatoes, Garlic, Olives, Onion

Paella--mussels, clams, shrimp, calamari, chorizo

Rigatoni, Sweet Sausage, Peas, Mushroom Cream Sauce

CARVED SELECTIONS (CHOICE OF ONE)

Roast Prime Rib of Beef, Natural Jus

Mojito Marinated Pork Loin, Chimichurri, Fruit Salsa

Rosemary Scented Turkey Breast, Marsala Sauce

Roasted Leg of Lamb, Mint Pistachio Yogurt

SIDES (CHOICE OF TWO)

Penne, Tomato Basil Sauce

Garden Vegetable Risotto

Potato Puree

Roast Baby Sweet Fingerlings, Honey Maple Glaze

Roast Fingerlings, Kale, Cipollini

Saffron Rice

Chef's Seasonal Vegetable



COCKTAIL HOUR PACKAGE ENHANCEMENTS

Options for both Traditional & Premiere Packages

Butlered Hors d'Oeuvres **\$3.00 per person**

Add one additional butlered hors d'oeuvres to your Cocktail Hour (price does not vary by package)

Sushi Station **\$275.00 for (50) pieces**

California Roll, Hamachi Salmon, Vegetable Roll, Soy Sauce, Wasabi, Pickled Ginger

Seafood Station **\$14.00 per person**

Oysters on the Half Shell Marinated Mussels Salad Chilled Shrimp Scallop Ceviche Cocktail Sauce, Horseradish, Mignonette Sauce, Fresh Lemon Wedges

Antipasto **\$9.00 per person**

Artichoke, Hearts, Pepperoncini, Olives, Olive Tapenade, Eggplant Caponata, Cherry Peppers, Cured Meats, Rustic Breads

LATE-NIGHT SNACKS & SWEET TREATS

Options for both Traditional & Premiere Packages

Nacho Bar **\$4.50 per person**

Tortilla Chips, Tomato Salsa, Guacamole, Sour Cream, Warm Queso, Jalapenos

The Munchies **\$5.50 per person**

Potato Chips, Cinnamon Sugar Soft Pretzel Nuggets, Honey Glazed Kielbasa Picks, Cheddar Popcorn, Truffle Popcorn

French Fries **\$7.75 per person**

French Fries Cheese Sauce, Sour Cream, Malt Vinegar, Sea Salt, Paprika, Parmesan, Garlic Aioli, Sriacha Ketchup, Heinz Ketchup, Ranch Dressing, Chipotle Aioli, Herbed Parmesan Olive Oil

Prices for Enhancement Displays above are per person, and must match the dinner guarantee.

Enhancement Displays are serviced for one hour.

Candy Bar (make your own mix)

Good and Plenty, Lemon Drops, Root Beer Barrels, Caramel Creams, Jelly Beans, Twizzler's Red, Gummi Bears, Butterscotch Buttons
\$17 per pound + 6% Sales Tax and 20% Gratuity

Jolly Ranchers, Hershey Kisses and Miniatures Assortment, M&M's, M&M's Peanuts, Baby Ruth, Nestle's Crunch, York Peppermint Patties, Snickers, Milky Way, Heath Bar

\$33 per pound + 6% Sales Tax and 20% Gratuity

Petite Sweets

Petite Fours **\$42.00 per dozen**

Cake Pops **\$42.00 per dozen**

Mini Cupcakes **\$30.00 per dozen**

French Macarons **\$39.00 per dozen**

Tartlets **\$39.00 per dozen**

Cookies **\$24.00 per dozen**

Brownies/Blondies **\$30.00 per dozen**

Doughnuts **\$24.00 per dozen**

Prices subject to plus 6% Sales Tax and 20% Gratuity.



BAR PACKAGE ENHANCEMENTS

Options for both Traditional & Premiere Packages

Shelf Upgrade **\$7.50 per person, per upgraded level**
House to Call, Call to Premium, Premium to Ultra Premium

Martini Bar **\$9.75 per person**
An additional bar featuring Grey Goose Vodka, Stolichnaya Vodka, Tito's Vodka, Tanqueray Gin, Hendricks Gin

Signature Cocktail **price determined upon selection**
Signature Cocktails can be created at no additional cost, if all ingredients listed in the recipe are used within the existing bar package.
Additional costs will occur for alcohol or ingredients listed outside the existing package.

Prices subject to plus 6% Sales Tax and 20% Gratuity.

Please be aware that menu selections and pricing are subject to change.