



WE'VE GOT IT ALL!

Ceremony | Reception | Rehearsal Dinner | Overnight Guest Rooms and Suites





# CONGRATULATIONS

on your recent engagement!

Celebrate your big day in style at the Hilton Akron/Fairlawn Hotel and Suites. We will help you create a unique look and feel for your special day.

- Thinking rustic, elegant, chic or intimate? The warm color palette, wood accents and beautiful lighting allows you to bring your vision at the Hilton to life.
- Reception menus offer creative hor d'oeuvre ideas, tempting entrée choices and late night bites to keep the party going. All prepared by the award winning culinary team of Beau's Grille.
- Enjoy our prime location in Fairlawn along with our full service hotel and amenities. Your guests will love the convenience of restaurants, shopping and attractions right outside our front door.
- Work with our dedicated team of professionals offering years of experience. From your first visit to the cutting of your cake, the staff at the Hilton Akron/Fairlawn will leave you feeling confident that this was definitely the right choice.

Schedule your tour with our wedding specialist, Jessie Waterman, by contacting Jessie at 330-867-5000 or email [Jessie.waterman@hilton.com](mailto:Jessie.waterman@hilton.com).

Visit [akronfairlawnweddings.com](http://akronfairlawnweddings.com) for more information.

Prices are subject to change.



# HILTON AKRON/FAIRLAWN WEDDING RECEPTION

## **All Packages Include:**

Floor-Length Linens and Napkins

Complimentary Grazing Table

A bountiful display of Fresh Vegetables,  
Flatbreads, House-made Hummus &  
Country Ranch Dip, Domestic Cheeses and  
Artisan Crackers garnished with Fresh Fruit

Champagne Toast for All of Your Guests

Complimentary Cake Cutting

Overnight King Suite Accommodation  
for the Bride and Groom

Coffee Station



# HORS D' OEUVRE MENU

Selections are provided per 100 pieces

Sesame Chicken Strips with Hawaiian BBQ Sauce .....	\$290.00
Tangy Sauerkraut Balls with Spiced Applesauce or Sour Cream Dipping Sauce .....	\$120.00
Vegetable Spring Rolls with Gyoza Dipping Sauce .....	\$190.00
Edamame Potstickers with Asian Plum Dipping Sauce .....	\$175.00
Bacon Wrapped Water Chestnuts.....	\$250.00
Veal Sausage Stuffed Mushrooms.....	\$400.00
Gulf Shrimp Cocktail served with Tangy Cocktail Sauce .....	\$325.00
Assorted Canapes.....	\$450.00
Balsamic Fig & Goat Cheese Flatbread.....	\$400.00
Sweet & Spicy Chicken Kabobs .....	\$275.00
Crunchy Shrimp Tempura served with Yum Yum Sauce .....	\$375.00
Teriyaki Beef Kabobs.....	\$325.00

Assorted Sushi (Locally Sourced) California Roll, Crispy Shrimp Roll, Veggie Roll  
\*These items will be priced upon selection.

## Hors d' Oeuvres Hour

Three Hot Chef Selected Hors d' Oeuvres served for one hour    \$9.95 per guest

\*Sales Tax & Service Charge is Additional - Vegan/GF Options Available - Food & Beverage Minimums Apply





# HORS D' OEUVRE STATIONS MENU

## The Carving Board:

\$100 per Chef

- Prime Rib Au Jus served with Artisan Rolls. . . . . \$16 per guest
- Beef Tenderloin with Demi Glace served with Slider Rolls. . . . . \$24 per guest
- Turkey Breast with Cranberry Demi Glace served with Hawaiian Rolls . . . \$10 per guest
- Ahi Tuna Loin Served with Wasabi Mayo and Seaweed Salad . . . . . \$24 per guest
- Grilled & Roasted Vegetables (Eggplant, Zucchini, Yellow Squash, Portobello Mushrooms, Red Peppers, Artichokes and Asparagus) displayed with assorted Olive Oils, Balsamic Vinegar, Herbs & Spices and Specialty Breads. . . . . \$18 per guest

## Chef-Manned Stations:

\$100 per Chef

**Asian Stir-Fry Station** including your choice of Steamed Veggies, Chicken, Beef, Rice, Noodles and either Teriyaki Sauce or Sweet & Sour Sauce. Just let the chef know! \$14 per guest

**Pierogi Bar Sauteed Pierogies** with additional options (Smoked Sausage, Onions, Mushrooms) and Toppings (Sour Cream, Shredded Cheddar) \$15 per guest

**Short Rib** Pulled and served atop Roasted Poblano & Cheddar Polenta with Molasses BBQ \$16 per Guest

**Street Tacos** Sauteed, Chicken, Beef and Veggies served in a steamed Soft Taco Shell with assorted Sauces (Enchilada, Verde & Creamy Chipotle) \$15 per guest

\*Sales Tax & Service Charge is Additional – Vegan/GF Options Available – Food & Beverage Minimums Apply





# THE CONRAD BUFFET DINNER SERVICE:

Includes: House Linens and Napkins, Complimentary Grazing Table,  
Champagne Toast for All Guests, Complimentary Cake Cutting,  
Coffee Station, Overnight King Suite Accommodations

## **Served Salad** (Select One)

Fresh Garden Salad with Cucumbers, Tomatoes, and Choice of Dressing  
Traditional Caesar Salad with Herb Croutons and Shaved Italian Cheese  
Presented with Fresh, Assorted Dinner Rolls, and Whipped Butter Florets

## **Entree Options**

### **Parmesan Crusted Chicken**

With a Light Lemon Sauce

### **Chicken Dijonnaise**

Sautéed Chicken Breast in a Dijon Cream Sauce

### **Roasted Pork Tenderloin**

With Shiitake Shallot Demi

### **London Broil**

With Bordelaise Sauce

### **New England Cod**

With a Traditional Veloute Sauce

### **Cavatappi Pasta**

With Choice of: Marinara Sauce, Primavera Style or Olive Oil & Fresh Veggies

## **Accompaniments** (Select Two)

Yukon Gold Mashed Potatoes

Rice Pilaf

Parmesan Roasted Potatoes

House Fresh Vegetable Medley

Green Bean Medley

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## **2-Entree Buffet Price Per Guest**

\$34.95

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## **3-Entree Buffet Price Per Guest**

\$39.95

\*Sales Tax & Service Charge is Additional - Vegan/GF Options Available - Food & Beverage Minimums Apply



# THE WALDORF BUFFET DINNER SERVICE:

Includes: House Linens and Napkins, Complimentary Grazing Table,  
Champagne Toast for All Guests, Complimentary Cake Cutting,  
Coffee Station, Overnight King Suite Accommodations

## **Served Salad** (Select One)

Fresh Garden Salad with Cucumbers, Tomatoes, and Choice of Dressing  
Baby Greens with Fresh Berries, Crumbled Goat Cheese,  
Pecans and Choice of Dressing

Traditional Caesar Salad with Herb Croutons and Shaved Italian Cheese  
Presented with Fresh, Assorted Dinner Rolls, and Whipped Butter Florets

## **Entree Options**

### **Stuffed Chicken Breast** (Select One)

Cordon Bleu (Ham, Swiss Cheese) with a Bechamel Sauce,  
Tuscan Style (Spinach, Tomato & Mozzarella Cheese) with Boursin Sauce,  
Fig & Goat Cheese, Spinach & Artichoke with a Port Wine Reduction

### **Beef Tenderloin Medallions**

Choose your Sauce: Cabernet Demi Glace or Au Poivre

### **Salmon Fillet**

With Sesame Teriyaki Ginger Sauce or Cucumber Dill Sauce or Seasonal Salsa

### **Vegetarian/Vegan Options**

Smoked Gouda Macaroni & Cheese  
Sweet and Savory Couscous Served in a Roasted Acorn Squash

## **Accompaniments** (Select Two)

Yukon Gold Mashed Potatoes  
Potato Shallot Custard  
Sweet and Savory Quinoa Blend

Roasted Asparagus in Citrus Marinade  
Blistered Brussel Sprouts with a Chipotle  
Honey Drizzle  
Fort Island Green Beans

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### **2-Entree Buffet Price Per Guest**

\$44.95

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### **3-Entree Buffet Price Per Guest**

\$49.95





# THE CONRAD SIT DOWN DINNER SERVICE:

Includes: House Linens and Napkins, Complimentary Grazing Table,  
Champagne Toast for All Guests, Complimentary Cake Cutting,  
Coffee Station, Overnight King Suite Accommodations

## Served Salad

Fresh Garden Salad with Cucumbers, Tomatoes, and Choice of Dressing  
Presented with Fresh, Assorted Dinner Rolls, and Whipped Butter Florets

## Entree Options (Select Two)

### Chicken Monterey

Sautéed Chicken topped with Spinach and  
Tomatoes in a Bechamel Cheese Sauce

### Chicken Provencal

Sautéed Chicken Breast topped with Artichokes, Olives, Tomatoes,  
Mushrooms and Capers in a Lemon Wine Sauce

### Roasted Pork Tenderloin

With Candied Peppercorn or Orange Anaheim Glaze

### London Broil with Bordelaise Sauce

### Mediterranean Cod

Broiled Cod topped with Tomatoes, Kalamata Olives and  
Garlic in a Lemon Butter Sauce

### Cavatappi Pasta

With Choice of: Marinara Sauce, Primavera Style or  
Olive Oil & Fresh Veggies

### Vegetarian/Vegan Options

Smoked Gouda Macaroni & Cheese  
Sweet and Savory Couscous Served in a Roasted Acorn Squash

## Accompaniments (Select Two)

Yukon Gold Mashed Potatoes

Rice Pilaf

Parmesan Roasted Potatoes

House Fresh Vegetable Medley

Fresh Steamed Broccoli

Green Bean Medley

## Price Per Guest

\$39.95\*

\*Sales Tax & Service Charge is Additional - Vegan/GF Options Available - Food & Beverage Minimums Apply



# THE WALDORF SIT DOWN DINNER SERVICE:

Includes: House Linens and Napkins, Complimentary Grazing Table,  
Champagne Toast for All Guests, Complimentary Cake Cutting,  
Coffee Station, Overnight King Suite Accommodations

## **Served Salad** (Select One)

Fresh Garden Salad with Cucumbers, Tomatoes, and Choice of Dressing  
Baby Greens with Fresh Berries, Crumbled Goat Cheese, Pecans and Choice of Dressing  
Traditional Caesar Salad | Mini Wedge  
Presented with Fresh, Assorted Dinner Rolls, and Whipped Butter Florets

## **Entree Options** (Select Two)

### **Stuffed Chicken Breast** (Select One)

Cordon Bleu (Ham, Swiss Cheese) with a Bechamel Sauce,  
Tuscan Style (Spinach, Tomato & Mozzarella Cheese) with Boursin Sauce,  
Fig & Goat Cheese, Spinach & Artichoke with a Port Wine Reduction

**Braised Short Rib** with a Craft Pale Ale Demi

### **Filet Mignon**

Choose your Sauce: Bernaise, Cabernet Demi Glace, Au Poivre, Bleu Cheese Brandy Sauce

### **Salmon Fillet with Macadamia Nut Crust**

Oven roasted Fillet with Beurre Blanc Sauce

### **Lightly Spiced Mahi Mahi**

Served on a Bed of Seaweed Salad with Wasabi Cream Sauce

### **Lobster Ravioli**

Served in an Asiago Cream Sauce with Roasted Tomatoes

### **Vegetarian/Vegan Options**

Smoked Gouda Macaroni & Cheese  
Sweet and Savory Couscous Served in a Roasted Acorn Squash

## **Accompaniments** (Select Two)

Yukon Gold Mashed Potatoes	Roasted Asparagus in Citrus Marinade
Potato Shallot Custard	Blistered Brussel Sprouts with a Bacon & Balsamic Drizzle
Sweet and Savory Quinoa Blend	Fort Island Green Beans

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## **Price Per Guest**

\$52.95

\*Sales Tax & Service Charge is Additional - Vegan/GF Options Available - Food & Beverage Minimums Apply

## BEVERAGE SERVICES

### **Welcome Bar Service (2 Hours) - \$20.00 per guest**

A "Soft Bar" consisting of two House Reds and two House Whites, two Domestic Beers and one Premium Beer, Coca-Cola products and one Signature Cocktail from our provided list.

### **The Conrad Bar Service - \$30.00 per guest**

**Includes: Four-Hour Service, Bartenders & Glass Barware**

Call brands of Skyy Vodka, Beefeater Gin, Canadian Club Whiskey, Dewar's Scotch, Bacardi Rum, Jack Daniels Bourbon, House Wine, choice of two Domestic Beers, one Premium Beer, standard Mixes and Coca-Cola products.

### **The Waldorf Bar Service - \$35.00 per guest**

**Includes: Four-Hour Service, Bartenders & Glass Barware**

Premium Brands of Captain Morgan Rum, Woodford Reserve Bourbon, Glenfiddich Scotch, Kettle One Vodka, Tanqueray Gin, Crown Royal Whiskey, a selection of Premium Wines, choice of one Premium and two Domestic beers, Coca-Cola products and standard Mixes.

### **Signature Cocktails: \$4.50 per guest**

Signature Cocktails will be provided at the bar(s) and only during the cocktail hour (unless otherwise ordered/upgraded). Feel free to rename these cocktails to suit your vision.

Please select from the following:

**Old Fashioned** - Muddled Sugar & Bitters with House Bourbon, finished with a Citrus twist

**Grapefruit Gin & Tonic** - Classic Gin & Tonic enhanced with Grapefruit Juice, garnished with a Grapefruit Slice

**Raspberry Electric Lemonade** - Lemonade, Raspberry Liqueur and Vodka garnished with fresh Raspberries

**Cotton Candy Prosecco** - House Prosecco poured over your choice of pink or blue Cotton Candy served in a champagne flute.

**Bourbon Peach Sweet Tea** - House Bourbon and Peach Liqueur mixed with Sweet Tea and garnished with a Peach slice

**Lemon Basil Fizz** - Fresh Basil and Sugar muddled and mixed with House Vodka, Lemoncello and a splash of Soda.

## LATE NIGHT BITES

### **Slider Station (Select Two) - \$10.50 per guest**

Mini-Burgers with Smoked Cheddar and Sauteed Onions

Shredded Buffalo Chicken with Bleu Cheese Slaw

Pulled Pork with Spicy BBQ Sauce

Add Waffle Fries - \$1.50

### **Sweet Treats Bar - Order Al a Carte**

S'mores Pockets - Goopy Marshmallow and Warm Chocolate in a Graham Cracker Pocket \$4.50 per guest

Smucker's Uncrustables - Soft and Delicious Grape or Strawberry Peanut Butter Sandwiches \$5 per guest

Donuts - Locally Sourced and Freshly Prepared (min. 50 ppl.) \$3.50 per guest

### **Popcorn Bar - \$4.50 per guest**

Freshly popped Popcorn displayed with assorted Shaker Flavorings and fun Toppings. (M&M's, Peanuts, Mini Marshmallows, White Chocolate Chips & Pretzels)

### **Nacho Bar - \$6.50 per guest**

Make & Take Corn Tortilla Chips smothered in tasty Toppings. Melty Cheese Sauce, Black Olives, Jalapeno Peppers, Salsa

### **Cookies & Milk - \$3.50 per guest**

Fresh Baked Chocolate Chip Cookies served with Chocolate & White Milk Shooters

### **Flatbread Pizza Station - \$9.50 per guest**

Assorted artisan Flatbread Pizzas displayed under lights

\*Must order for a minimum of 25-guests



# NOTES

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3180 West Market Street | Akron, OH 44333 | 330.867.5000  
Visit [akronfairlawnweddings.com](http://akronfairlawnweddings.com) for more information.

