Happily
Ever After
Begins Here
Hilton
FORT LAUDERDALE MARINA

ESSENTIALLY Yours CELEBRATION

All wedding packages include the following...

Food and Beverage

5- hour open bar- Blue bar package

Includes 1-hour cocktail hour

4 hour reception

Selection of hors d'oeuvres

Two Course Plated or Action Station Dinner

Champagne toast

Wedding Cake

Coffee and Tea Service

In conjunction with dinner service

Set up

- Function space for cocktail hour and reception
- Dance floor and staging
- 72" or 60" round tables, cocktail tables and highboys with chairs
- Head table and risers
- Chiavari chairs and white poly linen
- Clear glass votive candles
- Each table beautifully set with white china, silverware and glassware
- Attendant fees

For you and your guests

- Complimentary suite for bride and groom in lavish accommodations on evening of wedding
- Preferred guest rates for out-of-town family and friends
- Valet parking included for day of event
- Menu tasting for up to four people

CEREMONIES

$1,000 includes

Ceremony location event space

Chiavari Chairs

Rehearsal

Prices listed are per person unless otherwise stated and exclusive of service charges, gratuity and applicable taxes.

Today & Always

$169 per person
Plated

Select 4 hors d'oeuvres for cocktail hour

Blue tier open bar

First Course

Salad

(choose one)

Traditional Caesar
romaine, shaved parmesan, crouton, caesar dressing

Mache Lettuce
roasted pineapple, confit jubilee tomato, coconut shaving, passion fruit vinaigrette

Farmer's Salad
field greens, shaved rainbow carrot, baby heirloom tomato, watermelon radish, blood orange dressing

Second Course

Entrée

(choose 2)

Seared Chicken Breast
creamy corn risotto, baby roasted veg, pan jus

Roasted Chicken Breast
parsnip puree, charred cipollini onion, grilled baby zucchini, port reduction

Fresh Catch Salmon
tri color quinoa, jubilee tomato, grape, baby spinach, exotic mushroom

Mahi Mahi
pineapple mango salsa, roasted corn and sweet pepper cous cous with asparagus

In This Moment

$184 per person
Plated

Select 4 hors d'oeuvres for cocktail hour

Blue tier open bar

First Course

Salad

(choose one)

Traditional Caesar
romaine, shaved parmesan, crouton, caesar dressing

Mache Lettuce
roasted pineapple, confit jubilee tomato, coconut shaving, passion fruit vinaigrette

Farmer's Salad
field greens, shaved rainbow carrot, baby heirloom tomato, watermelon radish, blood orange dressing

Second Course

Entree

(choose two)

Seared Chicken Breast
creamy corn risotto, baby roasted veg, pan jus

Roasted Chicken Breast
parsnip puree, charred cipollini onion, grilled baby zucchini, port reduction

Fresh Catch Salmon
tri color quinoa, jubilee tomato, grape, baby spinach, exotic mushroom

Mahi Mahi
pineapple mango salsa, roasted corn and sweet pepper cous cous with asparagus

Roasted Pork Tenderloin
spiced butternut squash puree, apple cinnamon jam, rainbow swiss chard

Burgundy Braised Short Rib
herb cheese potato puree, confit rainbow carrots, exotic mushroom, au jus

NY Strip
rosemary lemon roasted potato, charred brussel sprouts, caramelized shallot, pancetta au jus

Prices listed are per person and exclusive of service charges, gratuity and applicable taxes.

Forever Yours

$199 per person
Plated

Select 5 hors d'oeuvres for cocktail hour

Blue tier open bar

First Course

Salad

(choose one)

Traditional Caesar
romaine, shaved parmesan, crouton, caesar dressing

Mache Lettuce
roasted pineapple, confit jubilee tomato, coconut shaving, passion fruit vinaigrette

Farmer's Salad
field greens, shaved rainbow carrot, baby heirloom tomato, watermelon radish, blood orange dressing

Hydroponic Arugula
compressed watermelon, balsamic pearls, pistachio and goat cheese mousse

Beet Salad
orange segments, roasted red beets, roasted yellow beets, arugula, candied pecans, vermont maple vinaigrette

Second Course

Entrée

(Choose 2)

Heritage Joyce Farm Chicken
potato dauphinoise, charred pearl onion, mirepoix & pea fond reduction, truffle champagne cream

Florida Grouper
citrus fennel puree, roasted petite vegetable, grapefruit sauce verge

Grilled Beef Tenderloin
wild mushroom risotto, confit jubilee tomato, local white asparagus, three herb gremolata

Roasted Pork Tenderloin
spiced butternut squash puree, apple cinnamon jam, rainbow swiss chard

Pan seared Salmon
cauliflower puree, petit roasted vegetables, parmesan crisp, key lime emulsion, roasted jubilee tomato

(Or Choose 1)

New York Strip DUO
barrel cut grilled NY steak, gremolata marinated chicken breast, potato Mousseline, baby zucchini, seared sunburn squash, caramelized shallots jus

Tenderloin DUO
creamy mascarpone polenta, herbs de provence roasted beef tenderloin, pan seared seabass, white asparagus, garlic butter morels, lavender demi

Short Rib DUO
merlot braised short rib, citrus marinated key west pink shrimp, celery root puree, baby heirloom carrot, roasted romanesco merlot demi, *petite leaves*

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The One

$199 per person
Action Station

Select 5 hors d'oeuvres for cocktail hour

Blue tier open bar

Salad Display

local field greens, jubilee tomato, persian cucumber, ciabatta crouton, shaved rainbow carrot, almonds, two additional seasonal salad toppings, assorted seasonal dressings
Assorted artisanal rolls, butter

Choose two stations from below

Carving

Pick 1

local whole catch
slow roasted pork tenderloin
pepper crusted rib eye steak
joyce farms rotisserie chicken

Sauces

Pick 1

sauce verge
chimichurri
port reduction
gremolata
bordeaux demi-glaze
herb shallot cream

Sides

Pick 2

yucca fries, chimichurri aioli
citrus herb roasted potatoes
locally grown charred vegetables
sautéed brassica leaves
roasted root vegetables
creamy orzo salad
zucchini casserole
forbidden rice pilaf
garlic parmesan roasted brussels sprouts

Coastal

white fish tiradito, aji amarillo, lime
caribbean conch fritters, spicy aioli
maryland crab cakes, remoulade, trout roe
chef's variety of gourmet chips basket
poke bowl: tuna, salmon, tofu (chef's selection of pairing ingredients)

Taste of South Florida

mini authentic cubanos
exotic ceviche shooters
hearts of palm Pico de Gallo salad
key lime salt chicharrones
ropa vieja mini tostones
arepas rellenas, smashed avocado and salsa criolla
tropical fruit shooter

Pasta

live cooking station:
risotto, fresh pasta, gnocchi

Sauces

pomodoro di napoli, arugula pesto, cream of chardonnay

To add

infused specialty oils, shaved reggiano, imported olives, broccoli, jubilee tomato, spinach, baby kale, and vegetables of the season

Proteins

citrus marinated shrimp,
roasted chicken, tofu

Asian Flair

steamed bao buns:
beef, chicken, vegetable
assorted spring rolls and specialty sauces
pekin duck
yangzhou fry rice
wok vegetables, yuzu glaze

Attendant Fee: included in pricing

Prices listed are per person and exclusive of service charges, gratuity and applicable taxes.

Hors D'OEUVRES

All packages include a selection of hors d'oeuvres based on which package is selected.

COLD

- tomato basil bruschetta
- quince paste, manchego, baguette, aged prosciutto
- roasted yellow tomato corn gazpacho, basil oil
- Smoked salmon mini tacos, cilantro crema
- cajun shrimp, taro chip, home-made guacamole
- beet pickled, curry deviled egg
- smoked fish dip, grilled artisan bread, pickled jalapeno
- spicy shrimp cocktail
- tomato, mozzarella, balsamic reduction
- tuna tartar, savory cone, avocado mousse
- crudité shooter
- ceviche shooter

HOT

- chicken empanada, chimichurri
- beef skewer, bourbon aioli, orange zest
- blue crab beignets, citrus aioli
- mini tostone, seared pork belly, tomato jam
- falafel with charred eggplant purée
- mushroom truffle arancini
- mini chicken and waffle, maple bourbon, sesame seeds
- grilled cheese and tomato bisque shooter
- jerk chicken drumsticks, roasted pineapple mojo
- short rib tart, siracha aioli
- short rib empanadas, chimichurri
- conch fritters, lime cilantro remoulade
- pot sticker, scallion soy dipping sauce
- coconut shrimp, mango chutney
- mini beef wellington
- golden scallop, bacon jam, vanilla foam

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Wedding Upgrades

Seafood Display Over Ice $65
Proteins: sustainably raised poached shrimp, gulf coast oysters, octopus ceviche, white fish ceviche, locally sourced clams

Accompaniments: grilled lemon wedges, tabasco, cucumber mignonette, guava cocktail sauce

Antipasto $32
international and domestic meats and cheese, assorted tapanades, grilled vegetables and artesian rolls

Domestic and Imported Cheeses $28
cheese display, fig chutney, assorted nuts, dried fruits with sliced baguette and crackers

Mediterranean Station $24
traditional, roasted garlic, edamame hummus, marinated olives assorted pita breads

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Wedding Upgrades "late night"

Tacos $27

organic corn and flour tortillas

barbacoa, chocinta pibil, chicken fajita

toppings: cotija cheese, smashed avocado, cilantro crema, lime pickled onion, pico de gallo, roasted street corn

sauce: tomatillo salsa verde, fire roasted chili sauce, jalapeno cream sauce

Sliders $28

three (3) per person. served with house-made chips.

BBQ pulled chicken, kobe beef patties, old bay shrimp

tomato jam, smoked bacon, caramelized onion, guacamole, citrus mayo, cabbage slaw, pickle, imported and domestic cheeses, crispy shallot, sautéed mushrooms, jalapeno, assorted greens and condiments.

South Florida After Party $30

chicken empanadas served with salsa criolla
beef empanadas, chimichurri aioli
fresh baked pandebono
mini cuban sandwiches
guava pastelitos
mini cheese arepas
cafecito cubano

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Wedding Upgrades *Dessert*

Ice Cream Shop $25

ice Cream: vanilla, chocolate, specialty (haagen daaz)

cone variety, waffle cup

toppings: fresh berries, chantilly cream, oreo, M&M's, marshmallow, sprinkles, chocolate sauce, strawberry compote, Reeses, mixed nutes, caramel syrup, cherries

Viennese Table $25

assorted pies and cakes. chef's choice mini desserts and petite fors

Hot Chocolate $15

milk chocolate, white chocolate and non- dairy

toppings: marshmallows, cinnamon sticks, chocolate chips, cookies, whipped cream, graham cracker

The Carnival $14

Assorted flavored popcorn, cracker jacks, mini cotton candy sticks, mini funnel cakes, cupcakes, chocolate dipped fresh baked cookies

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Banquet BARS

BLUE BAR (included in all packages)

- Wine, Beer, Soft Drinks, Bottled Water, Mixers
- Smirnoff Vodka
- New Amsterdam Gin
- Myer's Platinum Rum
- Sauza 100% Blue Agave Silver Tequila
- Jim Beam Bourbon
- Canadian Club Whiskey
- J&B Scotch
- DeKuyper Cordials
- Wycliff Brut Sparkling Wine
- Proverb Chardonnay & Cabernet Sauvignon
- Budweiser, Bud Light, Miller Light, Corona Extra, Heineken

GOLD BAR (Upgrade for additional $15/person)

- Wine, Beer, Soft Drinks, Bottled Water and Mixers
- Absolut Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- 1800 Silver Tequila
- Jack Daniel's Bourbon
- Bulleit Rye Whiskey
- Dewar's 12 Yr Scotch
- DeKuyper Cordials
- Riondo, Prosecco Spumante DOC, Italy
- Greystone Cellars Chardonnay & Cabernet Sauvignon
- Bud Light, Miller Light, Corona Extra
- Blue Moon Belgian White
- Stella Artois
- Samuel Adams Boston Lager

DIAMOND BAR (Upgrade for additional $20/person)

- Wine, Beer, Soft Drinks, Bottled Water and Mixers
- Tito's Vodka
- Hendrick's Gin
- Atlantico Platino Rum
- Casamigos Blanco Tequila
- Knob Creek Bourbon
- Jameson Whiskey
- Glenmorangie Original 10 Yr Scotch
- DeKuyper Cordials
- Domaine Ste. Michelle Brut
- Wente Estate Grown Chardonnay
- Wente Southern Hills Cabernet Sauvignon
- Bud Light, Miller Light, Corona Extra
- Blue Moon Belgian White
- Stella Artois
- Local Craft IPA, Local Craft Option

Bar Facility Charge- Included in package pricing

Prices listed are per person unless otherwise stated and exclusive of service charges, gratuity and applicable taxes.

Banquet

WINE Upgrades

$15 per person- pick one red, one white, one sparkling

- Chateau Ste. Michelle, Riesling, *Columbia Valley, WA*
- Wairau River, Sauvignon Blanc, *New Zealand*
- Bodega Norton, Malbec, *Mendoza Argentina*
- Columbia Crest, H3, Cabernet Sauvignon, *Washington*
- Meiomi, Pinot Noir, *CA*
- Riondo, Preosseco *Spumante DOC, Italy*

$20 per person- pick one red, one white, one sparkling

- Decoy., Chardonnay, *CA*
- Fleur de Mer, Rose, *Cotes de Provence, France*
- Wente , Merlot, *CA*
- Domaine Ste. Michelle Brut, Columbia Valley, WA

$25 per person- pick one red, one white, one sparkling

- Sonoma Cutrer, Chardonnay, *CA*
- Whispering Angel, Rose, *Cotes de Provence, France*
- Conn Creek, Cabernet Sauvignon, *Napa Valley, CA*
- Murrietta"s Well, Red Blend, *Livermore Valley, CA*
- Ponzi, Pinot Noir, *Willamette Valley Oregon*
- Daou, Cabernet Sauvignon, *Paso Robles, CA*
- Chanson Brut Classic, *CA*

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Banquet
WINE Menu

WHITE

Proverb, Chardonnay, *CA*	$40
Proverb, Pinot Grigio, *CA*	$40
Proverb, Sauvignon Blanc, *CA*	$40
Chateau Ste. Michelle, Riesling, *Columbia Valley, WA*	$50
Wairau River, Sauvignon Blanc, *New Zealand*	$55
Decoy., Chardonnay, *CA*	$60
Sonoma Cutrer, Chardonnay, *CA*	$70

ROSE

Fleur de Mer, Rose, *Cotes de Provence, France*	$65
Whispering Angel, Rose, *Cotes de Provence, France*	$85

RED

Proverb, Cabernet Sauvignon, *CA*	$40.
Proverb, Pinot Noir, *CA*	$40
Proverb, Merlot, *CA*	$40
Bodega Norton, Malbec, *Mendoza Argentina*	$50
Comumbia Crest, H3, Cabernet Sauvignon, *Washington*	$55
Meiomi, Pinot Noir, *CA*	$55
Wente , Merlot, *CA*	$60
Conn Creek, Cabernet Sauvignon, *Napa Valley, CA*	$80.
Murrietta"s Well, Red Blend, *Livermore Valley, CA*	$80
Ponzi, Pinot Noir, *Willamette Valley Oregon*	$85
Daou, Cabernet Sauvignon, *Paso Robles, CA*	$100
The Prisoner, Red Blend, *Napa Valley, CA*	$155

SPARKLING

Wycliff Brut, *CA*	$40.
Riondo, Preosseco *Spumante DOC, Italy*	$50
Domaine Ste. Michelle Brut, *Columbia Valley, WA*	$60
Chandon Brut Classic, *CA*	$65
Moët & Chandon Imperial Brut, *Epernay, France*	$145
Veuve Clicquot Yellow Label, *Reims, France*	$190

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Bar STATIONS

Champagne Bar $30

Two champagne based cocktails, choice of one featured champagne by the glass

Margarita Bar $25

Fresh ingredients, three fruit flavor options

Martini Bar $28

Vodka and Gin options tailored to all preferences

Spritz Bar $30

Three spritzers including aperol spritz, limoncello Spritz and one seasonal

Coffee Bar $26

All things caffeine! to include espresso martinis, irish coffee and two specialty coffee cocktails

Mocktail Bar- alcohol free $15

Three signature mocktails using fresh juices, herbs, sodas and syrups

Attendant Fee: included in pricing

Prices listed are per person unless otherwise stated and exclusive of service charges, gratuity and applicable taxes.

Your Own Personal Touch

Get creative and invite your guests in on something that has been a bond through your relationship. Whether it is a specialty cocktail, a family tradition or a late night snack, make your special day one that your guests wont soon forget!

Our skilled and passionate culinary and food and beverage leadership will meet with you personally to discuss your vision and bring it to life, adding another sentimental touch to a day you will hold in your hearts forever.

*Consultation required before confirmation. Pricing varied by request

Prices listed are per person unless otherwise stated and exclusive of service charges, gratuity and applicable taxes.

TERMS AND CONDITIONS

PRICES

A 24% service charge is added to all banquet prices. The service charge is taxable in the state of Florida. Florida state sales tax of 7% will be added to the total.

DEPOSITS AND PAYMENTS

A non-refundable deposit equal to 25% of your food and beverage minimum is due along with the signed contract and will be applied towards your final balance. Additional pre-payments will be outlined as per the contract. Final balance is due in full, five (5) business days prior to your event and is payable in the form of cashier's check, credit card or cash.

FOOD AND BEVERAGE GUARANTEE

A firm guarantee of attendance and entree selection (if applicable) must be given to the Catering Department five (5) business days prior to your event. This number is not subject to reduction. Vegetarian and special meal requests should be brought to the attention of your catering manager at time the final guarantee is due.

CHILDREN AND YOUNG ADULTS

The hotel will be happy to provide special menu and pricing for children (ages 12 years and younger). Also, pricing consideration will be made for any young adults (13-20) who will be attending the event but not of the legal age to consume alcohol.

ROOM SET UP

All outside vendors that are hired for your event (florist, decor, entertainment) are fully

responsible for the set up/tear down of all items they set up for your event. The room will be available two hours prior to function start time. If additional set up time is needed, please direct this request through your Catering Manager. Additional set up time (if available) can be confirmed three weeks prior to your event date.

MENU TASTING

Upon receipt of signed contract and deposit, your catering manager will be happy to arrange a tasting of your menu selections. Total of four (4) guests are invited for the tasting in preparation for final selection of salads and entrees.

COURTESY ROOM BLOCKS

As a consideration for holding your wedding with us, we will be happy to extend discounted room rates for your friends and family attending your event (up to 20 sleeping rooms). Rates depend on dates and occupancy level in hotel.

TERMS AND CONDITIONS

BANQUET POLICIES AND PROCEDURES

All reservations and agreements are made upon, and are subject to, the policies and regulations of the Hotel and the following conditions:

GUARANTEES

In arranging for private functions, the attendance must be definitively specified and communicated to the Hotel by 11:00 A.M., seventy-two (72) hours in advance. This number will be considered a guarantee, not subject to reduction and charges will be made accordingly. The Hotel cannot be responsible for identical services to more than three (3) percent over the guarantee. Increases in guarantees on the day of event in an excess of 10% of the original guarantee will result in 10% increase of the original menu cost per person above the original guarantee. Guarantees for Sunday, Monday and Tuesday are due by 11:00 A.M. the preceding Thursday. If a guarantee is not given to the hotel by 11:00 A.M. on the date it is due, the expected number on the contract will automatically become the guarantee.

GRATUITY AND SERVICE CHARGE:

The combined gratuity and service charge that is in effect on the day of your event will be added to your account. Currently, the combined charge is equal to 24% of the food and beverage total, plus any applicable state and/or local taxes. A portion of this combined charge (currently 11%) is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. The remainder of the combined charge (currently 13%) is a service charge that is not a gratuity and is the property of hotel to cover discretionary and administrative costs of your event. We will endeavor to notify you before your event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of your event.

TAX

All federal, state and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the customer agrees to pay for them separately.

FOOD, BEVERAGE, MENUS & LABOR FEES

No food or beverages of any kind will be permitted to be brought into the Hotel by the customer or any of the customers' guests or invitees. Food and beverages are not to be removed under any circumstances from the Hotel including Hospitality Suites. As a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the Florida Alcoholic Commission's regulations.

Menus are to be finalized fourteen (14) business days prior to your event. Pricing is subject to change. The Group Contact will provide the Resort with an accurate number of entrée selections three (3) days prior to an event along with a coded place card for each guest indicating their meal choice. Selections must be listed on place cards and provided by the Group Contact before the event. Group has an option of up to two entrees with the higher priced option applied to both.

For private parties with groups of twenty (20) or less, the Hotel will charge a $175 facility charge. Wait staff, Chef and Bartender charges are a minimum of $150 for up to 3 hours per staff member, $75.00 each additional hour.

TERMS AND CONDITIONS

CONTRACT LIABILITY

Performance of this agreement is contingent upon the ability of the Hotel management to complete the same, and is subject to troubles, disputes or strikes, accidents, government (federal, state and municipal) requisitions, restrictions upon travel, transportation, foods, beverage or supplies and other cause whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall the Hilton Fort Lauderdale Marina be liable for the loss or for other similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty or otherwise.

PAYMENT AND DEPOSITS

Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Hotel, in which event a deposit shall be paid at the time of signing the agreement. The balance of the account is due and payable thirty (30) days after the date of the function. A non-refundable deposit of 25% of the total balance of social functions is required at time of booking; and is non-refundable after signing the contract, balance payable thirty (30) business days prior to the event.

PRICES

The prices herein are subject to increase in the event of cost of food, beverages or other costs of operation increase at the time of the functions. Customer grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing, however, customer shall have the right to terminate this agreement seven (7) days after such written notice from the Hilton Fort Lauderdale Marina.

STORAGE

Customers or contractors cannot use hotel public areas and service hallway for storage of supplies or equipment. Please ask your Conference Services Manager for alternatives.

LOST AND FOUND

The Hotel does not accept responsibility for any items or equipment left behind in our banquet facilities before, during or after an event; however, you may contact our Lost and Found Department at Extension 6731 to inquire about an article that may have been turned in for safekeeping.

OUTSIDE CONTRACTORS

The Hotel reserves the right to advance approval of all outside contractors hired for use by a convention group. The Hotel will, upon reasonable notice, cooperate with outside contractors. Hotel facilities are available to outside to the extent that their function does note interfere with use of the facilities by other guests. All outside contractors must submit a proof of insurance, engineering electrical needs and Fire Department permits to the Hotel Fourteen (14) days prior to their set up. Smoking and alcohol consumption by outside contractors in the public areas or in the storage areas of the Hotel is prohibited. The customer is responsible for any charges and damage an outside contractor incurs while in the employ of a customer. The Hotel will give customers a recommended vendor list upon request. Hilton Fort Lauderdale Marina does not accept any responsibilities for the damage done by the customer, customer's guests and contractors.

TERMS AND CONDITIONS

SIGNS AND BANNERS

The Hotel has the following policy with respect to signs in the banquet and meeting areas. The Hotel reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed on the guestroom level, elevators and main lobby areas of the hotel or building exterior. Printed signs outside function rooms should be free standing or on an easel. The Hotel will assist in placing all signs and banners. Depending on labor and equipment involved a charge for the service may apply.

FUNCTION ROOMS

The Hotel according to the guaranteed minimum number of people anticipated assigns function rooms. Room rental fees are applicable if group attendance drops below the estimated attendance at the time of booking. The hotel reserves the right to change groups to a room more suitable at the Hotel's discretion for the attendance, with notification, if attendance drops or increases.

OUTDOOR FUNCTIONS

Due to the demands of scheduling staff and equipment movement, the Hotel will decide on the day of your function at 2:00 P.M., whether function will be held inside or outside. Based on the weather forecast the party might be moved inside (space permitting) to ensure the safety of our guests and staff. Curfew for outdoor functions on the Pool Deck is 10:00 P.M. All outdoor food functions are subject to maximum and minimum numbers of people. The use of glassware is not allowed on the Terrace or on the Pool Deck.