



The Event Planning and Culinary staff wishes to thank you for the opportunity to host your wedding day with us. Our professional and worldly staff offers great expertise and experience in every phase of wedding planning, whether large or small. We are all eager to assist you in creating a perfect and memorable experience for you and your guests at the Hilton Providence.

Enclosed is a guideline of menus we offer. The Culinary staff welcomes the opportunity to create special menus, and our planning team can customize our packages to make it work for you.

We all look forward to making your wedding day memorable!

Kathryn Martel
Area Director of Catering & Events

Philip Leibovitz
Executive Chef



A HILTON PROVIDENCE WEDDING

Let us simplify your wedding planning by taking advantage of our customizable wedding package which includes menus, beverages, linens, china and services that create a seamless and flawless full service affair. Upgrades, enhancements and modifications can be found throughout the package. The package is simply a place to start in planning your wedding here at the Hilton Providence Downtown Hotel.

The following items are included for all three packages:

- Votive Candles
- Floor length Ivory Damask Linen & Ivory Napkins
- Chiavari Chairs
- Champagne Toast
- Wedding Cake
- Coffee Service
- Overnight accommodations for the bride & groom
- Discounted room rates for your family & friends
- Complimentary onsite event parking
- Private menu tasting
- Coat check service, should it be required
- Personal bridal consultant to guide your planning

SAMPLE TIMELINE

GUEST ARRIVAL
6:00 PM

CEREMONY
6:30 PM – 7:00 PM

COCKTAIL HOUR
7:00 PM – 8:00 PM

DINNER SERVICE
8:10 PM – 9:15 PM

DESSERT +
DANCING
9:15 PM – 12:00 AM

BAR CLOSES
11:30 PM

EVENT ENDS
12:00 AM



2/1/2019 All Food and Beverage Subject to 23% Taxable Service Charge and 8.0 % State Sales Tax
Buffets require a minimum of 25 guests. A surcharge of \$150.00 will apply for less than 25 guests.



Silver Package

\$69.00 per guest

One Hour House Brand
Beer & Wine Bar
{for Cocktail Hour}

3 Passed Hors D'oeuvres

Crudit  Display
{for Cocktail Hour}

Choice of Plated Salad

Choice of One Plated Entr e

Gold Package

\$84.00 per guest

One Hour House Brand
Full Bar
{for Cocktail Hour}

4 Passed Hors D'oeuvres

Artisan Cheese Display
{for Cocktail Hour}

Choice of Plated Salad

Choice of Two Plated Entrees

Diamond Package

\$114.00 per guest

Five Hour House Brand
Full Bar

5 Passed Hors D'oeuvres

Antipasto Board
{for Cocktail Hour}

Choice of Plated Salad

Choice of Soup or Pasta

Choice of Two Plated Entrees



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HORS D'OEUVRES SELECTIONS

Butler Passed Style

HOT

Beef Wellington
Spring Rolls
Spanakopita
Assorted Miniature Quiche
Beef Teriyaki
Chicken Satay with Peanut Sauce
Arancini with Marinara Sauce
Chicken Saltimbocca Bites
Raspberry Brie Phyllo
Artichoke Stuffed Breaded Parmesan
Beef Steak Cheese Eggrolls
Potstickers

CHILLED

Asparagus Wrapped Prosciutto
Prosciutto, Pear and Gorgonzola Truffle
Tomato, Mozzarella and Basil Skewers
Fresh Mozzarella Bruschetta with Basil
Mini Loaded Twice Baked Potatoes
Buffalo Chicken Cups
Spicy Crab Cups
Chili Lime Shrimp Cups
Mini BLT Bites
Chilled Pesto Tortellini Skewers
Cucumber and Smoked Salmon Bites

FOOD DISPLAYS & PRESENTATIONS

ARTISANAL CHEESE DISPLAY

(Included in the Gold Wedding Package)

Chef's Selected Imported and Domestic Cheeses,
Fig Jam, Honeycomb, Assorted Accompaniments, Breads & Crackers

\$9.00 per person

FRESH CRUDITE DISPLAY

(Included in the Silver Wedding Package)

Broccoli, Cauliflower, Carrots, Celery, Zucchini Sticks, Sliced Portobello Mushrooms, Assorted Olives
Roasted Garlic Hummus & Caramelized Shallot Dip

\$6.00 per person



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FOOD DISPLAYS & PRESENTATIONS CONTINUED

GRILLED VEGETABLE PLATTER

Seasonal Grilled Vegetables Marinated in Balsamic Vinaigrette with Fresh Herbs, Zucchini, Yellow Squash, Portobello Mushrooms, Yellow, Green and Red Peppers, Baby Carrots, Asparagus and Eggplant with a Herbs De Provence Crème Fraiche

\$8.00 per person

ANTIPASTO BOARD

(Included in the Diamond Wedding Package)

Prosciutto, Cappicola, Salami, Provolone, Fresh Mozzarella, Roma Tomatoes, Artichoke Hearts, Black Olives, Pepperoncini, Roasted Red Peppers and Marinated Mushrooms, Olive Oil and Balsamic Vinegar, Garlic Bread

\$11.00 per person

BREADS AND SPREADS

Garlic Hummus and Everything Bagel Chips
Baba Ghanoush with Fresh Pita Bread
Tzatziki Sauce with Crispy Pita bread
Fresh Vegetable Display with Caramelized Shallot Dip

\$9.00 per person

SALADS

(Select One)

CHOPPED KALE & ROMAINE

Granny Smith Apples, Currants, Marcona Almonds, Goat Cheese, White Balsamic Vinaigrette

MARKET GREENS

Mixed Tender Greens
Sliced Cucumber, Grape Tomatoes, Julienne Carrots, Red Onions
Red Wine Dijon Vinaigrette

CAESAR SALAD

Fresh Whole Leaves of Romaine Lettuce,
Parmesan Reggiano, Croutons
Caesar Dressing

BEEF SALAD

Local Beets, Oranges,
Arugula, Goat Cheese

BABY WEDGE

Crisp Wedge of Iceberg Lettuce
Crumbled Gorgonzola,
Heirloom Tomato, Bacon and Chives
Enhanced Bleu Cheese Dressing

FIELD GREEN SALAD

Mixed Tender Greens with Sliced Cucumber,
Grape Tomatoes, Julienne Carrots,
Sweet Vidalia Onions
Ranch Dressing & White Balsamic Vinaigrette

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SILVER DINNER ENTREES

CHICKEN FRICASSEE
Mushrooms, Pearl Onions, Truffle Jus

GRILLED SALMON
Lemon, Fresh Oregano, Sundried Tomato Butter

GARLIC PARM CAULIFLOWER STEAK (V)
Smoked Red Pepper Coulis

CHICKEN AL MATTONE
Rosemary Au Jus

EGGPLANT TOWER (V)
Buffalo Mozzarella, Basil, Marinara

BRAISED SHORT RIBS
Red Wine, Cremini Mushrooms,
& Pearl Onions

ROASTED PORK TENDERLOIN
Red Onion Marmalade & Port Wine Reduction

INDIVIDUAL VEGETABLE LASAGNA (V)

GOLD DINNER ENTREES

GRILLED LOCAL SWORDFISH
Eggplant Caponata, Crispy Artichokes
Garlic Butter

HERB CRUSTED FILET MIGNON
Bordelaise Sauce

CIDER BRINED PORK CHOP
Apple Demi

TUSCAN ROASTED CHICKEN
Salsa Verde

SAGE ROASTED CHICKEN
Thyme Madeira Jus

ROSEMARY GARLIC CHICKEN
Slow Roasted Tomatoes,
Olives, Capers & Olive Oil

STUFFED CHICKEN BREAST
Prosciutto, Cambozola Cheese, Spinach
Sweet Garlic & Marsala Sauce

GRILLED FLAT IRON STEAK
Roasted Garlic Butter

LOCAL NEW ENGLAND SCROD
Ritz Cracker Crust and Sweet Garlic Butter

ROASTED PORK TENDERLOIN
Red Onion Marmalade & Port Wine Reduction

DIAMOND ENTRÉES

SURF & TURF

Filet Mignon, Crispy Crab Cake, Béarnaise Sauce

FLAT IRON STEAK & SHRIMP SCAMPI

VEGETABLES

(Select One)

Grilled Eggplant Ratatouille
Roasted Heirloom Carrots
Grilled Garlic Asparagus
Green Beans with Smoked Almonds
Broccolini

STARCHES

(Select One)

Smashed Red Bliss Potatoes
Roast Fingerling Potatoes
Honey and Cumin Sweet Potato Puree
Toasted Barley Pilaf
Rice Pilaf

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CARVING STATIONS

ROAST TENDERLOIN OF BEEF

Port Wine Reduction, Horseradish Cream
and Assorted Hinged Rolls
Serves 20 Guests
\$325.00

HERB & SEA SALT CRUSTED PRIME RIB

Roast Prime Rib of Beef, Port Wine Reduction, Horseradish Cream
and Assorted Hinged Rolls
Serves 30 Guests
\$375.00

HERB ROASTED TURKEY

Whole Roasted Turkey, Cranberry Compote, Turkey Gravy
and Assorted Hinged Dinner Rolls
Serves 30 Guests
\$225.00

STUFFED ROASTED PORK LOIN

Stuffed with Pecans, Craisins and Granny Smith Apples, Cranberry Demi-Glace
and Assorted Hinged Dinner Rolls
Serves 30 Guests
\$225.00

MAPLE GLAZED VIRGINIA HAM

Maple Glazed Spiral Ham, Whole Grain Mustard, Honey Mustard
and Assorted Hinged Dinner Rolls
Serves 30 Guests
\$250.00

*All stations require an attendant fee \$150.00 each, based on one attendant per 75 people.
Stations are cocktail portions and limited to one and a half hours of service*



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ACTION STATIONS

FARMERS MARKET SALAD STATION

(Choice of One Soup)

New England Clam Chowder

Vegetable Minestrone

Beef and Barley

Crisp Romaine Lettuce, Feta Cheese, Cherry Tomato, Roasted Corn, Cucumber, Radish, Toasted Almonds, Crispy Tortillas, Herb Vinaigrette

\$11.00 per person

SPUDS BAR

Yukon Gold Potato Puree

& Sweet Potato Puree

Bacon, Butter, Sour Cream, Chives, Country Gravy, Sautéed Mushrooms, Sundried Tomatoes, Steamed Broccoli, Cheddar Cheese,

Parmesan Cheese

and Brown Sugar

\$13.00 per person

MANGIARE! MANGIARE! PASTA! PASTA!

Penne, Farfalle, Tortellini

(Choice of 2)

Tomato Basil, Pink Vodka, Alfredo, Bolognese

(Choice of 2)

Grilled Chicken, Italian Sausage,

Sundried Tomatoes, Mushrooms, Julienne of Fresh Vegetables,

Olives, Garlic, Shallots

Served with Italian Garlic Bread and Shaved Parmesan

\$14.00 per person

All stations require an attendant fee \$150.00 each, based on one attendant per 75 people.

Stations are limited to one and a half hours of service.

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BANQUET BEVERAGES

Hosted Bar Packages

House Brands

\$16.00 per person- First Hour {included in Gold Package}

\$8.50 per person- Each Additional Hour

Premium Brands

\$18.00 per person- First Hour

\$9.50 per person- Each Additional Hour

Top Shelf Brands

\$22.00 per person- First Hour

\$10.50 per person- Each Additional Hour

Hosted Bar

Cash Bar

Call Brands	\$8.00/each
Premium Brands	\$10.00/each
Luxury Brands	\$12.00/each
Wine Selections	\$9.00/each
Imported Beer	\$7.00/each
Domestic Beer	\$6.00/each
Mineral Waters	\$5.00/each
Sodas	\$5.00/each

Call Brands	\$9.00/each
Premium Brands	\$11.00/each
Luxury Brands	\$13.00/each
House Wines	\$10.00/each
Imported Beer	\$8.00/each
Domestic Beer	\$7.00/each
Mineral Water	\$5.50/each
Sodas	\$5.50/each

Call Bar

Sobieski Vodka
 Beefeater Gin
 Cruzan Aged Light Rum
 Sauza Tequila
 Canadian Club Whiskey
 Jim Beam Bourbon
 Dewar's White
 Label Scotch

Premium Bar

Tito's Vodka
 Tanqueray Gin
 Bacardi Superior Rum
 1800 Tequila
 Jack Daniels Whiskey
 J.W. Red Scotch
 Captain Morgan
 Bulleit Bourbon

Luxury Bar

Grey Goose Vodka
 Hendrick's Gin
 Captain Morgan Rum
 Don Q Tequila
 Crown Royal Whiskey
 Maker's Mark Bourbon
 J.W. Black Scotch
 Hennessy V.S. Brandy

Domestic Beer

Budweiser
 Bud Light
 Yuengling Lager
 Sam Adam's Seasonal

Imported Beer

Heineken
 Amstel Light
 Corona

Wine Selections

Cabernet
 Merlot
 Chardonnay

Additional domestic, import and craft beers may be requested, additional charges may apply.

Cash bar prices are inclusive of state sales tax



Wine List: By the Bottle

Whites

Coastal Ridge, Pinot Grigio -\$30

Coastal Ridge, Chardonnay -\$30

Casalini, Pinot Grigio -\$36

Oyster Bay, Sauvignon Blanc -\$36

Irony, Chardonnay -\$36

Ramon Bilbao, Alabarino -\$40

Harbortown Sauvignon Blanc -\$40

Sterling Vitner's Collection, Chardonnay -\$40



Reds

Coastal Ridge, Merlot -\$30

Coastal Ridge, Cabernet Sauvignon -\$30

Coastal Ridge, Pinot Noir -\$30

The Crusher, Merlot -\$36

Noble Vines "332", Cabernet Sauvignon -\$36

Contour, Pinot Noir -\$36

Zaccagni, Montepulciano d'Abruzzo DOC -\$40

Consumano, Merlot -\$40

J. Lohr, Cabernet Sauvignon -\$40

A to Z, Pinot Noir -\$40

Additional wines may be requested, additional charges may apply.



Policies

Ceremony

A private room may be reserved for your ceremony. A ceremony room fee will be assessed based on the room utilized. For ceremony turns, there is a fee of \$500.00. The hotel will provide complimentary space for the rehearsal and photography portraits.

Personal items

Personalized items such as; monogrammed champagne toast glasses, cake cutting knife and server, monogrammed cocktail napkins and any other pre-approved items you would like to enhance your event can be provided to the hotel during the week leading up to your wedding. Centerpieces that include a candle must be enclosed in glass to insure no flame is open. Amenity baskets may be placed in the men's and ladies rest rooms. A member of your wedding party should be designated to remove and secure gifts and gift envelopes once your guest are seated for dinner. Personal or monogrammed items should be removed from the banquet areas and secured at the conclusion of your event.

Food & Beverage

Due to licensing and insurance requirements, all food and beverage to be served on hotel property must be supplied and prepared by hotel. In addition, no remaining food or beverage shall be removed from the premises. All selections are subject to a 23% taxable service charge and an 8% Rhode Island sales tax on food and beverage charges and a 8% Rhode Island sales tax on all other charges. With the continuing legal and social responsibility borne by those who have a license to dispense alcoholic beverages, management and staff of the Hilton Providence reserve the right NOT to serve those whom they feel may be influenced by further consumption.

Final menu selections must be submitted to hotel's catering office at least **3 weeks** in advance; otherwise, items selected cannot be guaranteed. At the time final menu selections are made, group shall review, approve and initial the final menu. The catering office must be notified of the guaranteed attendance no later than noon **5 business** days prior to the scheduled function. Guarantees of attendance are not subject to reduction and hotel will charge the master account, at a minimum, the amount due in accordance with the guaranteed attendance. Split entrée choices (over 2 choices) are available at an additional charge of \$3.00 per person. The hotel must be notified with the number of each entrée selection for all split menus no later than noon **5 business** days prior to the scheduled function.

The Hilton Providence makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Please note that we do use many of the common allergens in our daily production. It is the group's responsibility to identify allergenic concerns and inform the hotel.

Security

Hotel may, in its sole discretion, require group to take certain security measures in order to maintain security in light of the size or nature of the function. Such security measures may include the requirement to hire sufficient security personnel from a reputable agency that is approved by the hotel prior to the function.

Liability

The Hilton Providence reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel will not permit the affixing of anything to the walls, floors, or ceiling with nails, staples, carpet tape, or other substances. Please consult the catering department for assistance in displaying of all materials.