WEDDINGS

HILTON DAYTONA BEACH

Hilton

DAYTONA BEACH
OCEANFRONT RESORT

HILTON DAYTONA

At the edge of the world's most famous beach, Hilton Daytona Beach Oceanfront Resort brings destination wedding dreams to life.

With expert planners, locally sourced cuisine, and spectacular oceanfront and indoor venues, we ensure that every last detail on your big day is perfect. From intimate ceremonies to elaborate receptions, you and your guests will create memories of a lifetime.

LOCATION

- 23 miles of scenic coastline for plenty of sun-soaked fun
- Short walk from the Daytona Boardwalk and Pier, Ocean Walk Shoppes and local restaurants. and entertainment
- Minutes from the famous Dayton International Speedway
- Across the street from The Ocean Center Convention Center
- Down the road from Ponce de Leon Inlet Lighthouse & Museum
- Close to Jackie Robinson Ballpark
- Next door to Daytona Lagoon Waterpark

AIRPORT INFORMATION

- Daytona Beach International Airport (DAB)
- 6 miles or 12 minutes
- Orlando International Airport (MCO)
- 65 miles or 69 minutes

THE IDEAL BACKDROP

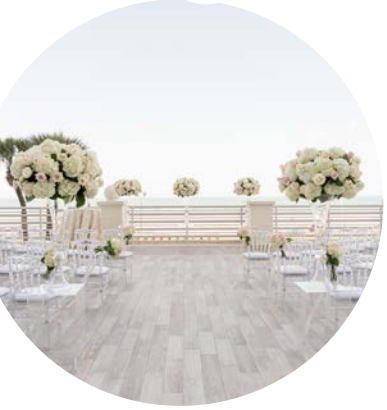
OUTDOOR EVENTS

Our North Tower Terrace, Clocktower Terrace, and Doc Bales' Gazebo are the perfect outdoor venues for any intimate or grand gatherings. You can host as many guests as you wish in either of these oceanfront locations, which also serve as a blank canvas ready for you to add personal touches that speak to you.

INDOOR EVENTS

Say "I do" in one of our three elegant ballrooms and event rooms, which provide sophisticated surroundings for wedding celebrations of any size. With over 60,000 square feet of event space, the venues boast 20-foot high ceilings and romantic chandeliers, imbuing the space with refined elegance.

CELEBRATE LOVE



THE NORTH TOWER TERRACE

Celebrate your love with the Atlantic Ocean as your backdrop on our outdoor oceanfront terrace. We can host a tented or open-air ceremony with clear sky blues or sunset hues in the background.

COQUINA BALLROOM

The Coquina Ballroom is an elegant 18,000-sq-ft space on the third floor. It can be subdivided to accommodate 2 to 2,000 guests. With a recent renovation, the ballroom features a modern color palette of blue and grey, new lighting, and sophisticated accents.

GRAND BALLROOM

The Grand Ballroom can be used for wedding receptions of up to 700 guests. Like the Coquina Ballroom, it can be divided into smaller spaces for more intimate gatherings.

OCEANVIEW ROOM

The floor-to-ceiling windows offer breathtaking views of the Atlantic Ocean, making the Oceanview Room an ideal setting for a beach wedding reception without the sand. It can accommodate up to 80 guests in a plated dinner setup.

* Ceremony Rental Fees are based on location and availability. Contact the Catering Sales Manager for details.

WEDDING PACKAGE

BEVERAGES

Fruit Infused water at Ceremony

Champagne Toast

Four Hour Call Brand Bar

COCKTAIL HOUR

Choice of Artisan Market Display

Two Passed Hors D'Oeuvres

DINNER RECEPTION

Elegant Two Course Plated Dinner

OR Two Entreé Buffet Dinner

Freshly Brewed Coffee, Decaf, Hot Tea

SETUP

Standard Round Tables, Estate Style Tables & Sweetheart Table

Floor Length White, Ivory or Black Linen

Wooden Dance Floor

Standard Banquet Chairs

Floating Candle Centerpieces

Customizable Floor Plan

Decor Upgrades Available

EXPERIENCE

Dedicated Venue Coordinator

Private Tasting for up to Two Guests

Complimentary Suite on Wedding Night

$180 PER PERSON

All pricing subject to 22% service charge and 6.5% tax

COCKTAIL HOUR

ARTISANAL MARKET DISPLAY
select one

Seasonal Market Vegetables

Artisanal Imported & Domestic Cheeses

Fresh Seasonal Fruits

HORS D'OEUVRES
select two

Tomato Bruschetta

Shrimp Salad on Endive Leaves

Balsamic Infused Cherry Tomatoes, Fresh Basil & Mozzarella Skewers

Herb Cream Cheese Smoked Salmon Roulade

Crab BLT Canapés

Bacon Wrapped Scallops

Pecan Crusted Chicken Skewers

Spanakopita

Mac & Cheese Melts

Chicken Cordon Bleu Bites

Spicy Chipotle Chicken Skewers

Beef Brisket Sliders

Rare Beef Sirloin Wrapped Asparagus with Truffle Vinaigrette

Mini Barbecue Shrimp & Grit Shooters

Three Olive Hummus on Roasted Pita Chips

SALADS

select one

HILTON SALAD
Mixed Greens, Grape Tomatoes, Cucumber, Candied Pecans, House Dressing

WEDGE SALAD
Iceberg Lettuce, Smoked-Applewood Bacon, Egg, Diced Tomatoes, Cucumbers, Croutons, Blue Cheese Dressing

CAPRESE SALAD
Sliced Vine Ripe Tomatoes, Fresh Mozzarella Cheese, Fresh Basil Drizzled with Balsamic Reduction

SPINACH & STRAWBERRY SALAD
Spinach, Sliced Strawberries, Mandarin Orange, Honey Mustard Vinaigrette

HEARTS OF ROMAINE SALAD
Shaved Parmesan Cheese, Homemade Garlic Croutons, Traditional Dressing

ARUGULA AND PEAR SALAD
Candied Walnuts, Blue Cheese, Balsamic Honey Vinaigrette

Served with Freshly Baked Warm Dinner Rolls & Sweet Cream Butter

THE MAIN COURSE

ENTREES

Select two

Grilled Chicken Piccata

Pistachio Chicken Breast with Dijon Cream Sauce

Pan-Seared Chicken with Rosemary Brandy & Wild Mushroom Demi

Pan-Seared Salmon with Balsamic Butter, Tomato Basil Relish

Filet Mignon with a Red Wine Demi

Braised Beef Short Rib with Red Wine Jus Reduction

Stir Fried Quinoa with Soybean & Tofu

Grilled Mahi Mahi with Teriyaki Glaze

UPGRADED ENTREES

$15.00 per person

Beef Tenderloin & Colossal Shrimp, Roasted Garlic & Herb Butter Sauce

Gulf Snapper, Herbed Butter & Charred Lemon (Seasonal)

STARCH

Potato Au Gratin

Garlic Mashed Potatoes

Bacon Cavatappi Mac & Cheese

Traditional Rice Pilaf

Honey Tarragon Roasted Tri-Color Carrots

All Entreés Served with Fresh Seasonal Vegetables

ENHANCEMENTS

PASTA STATION

Penne Pasta & Cheese Tortellini with Herbs, Garlic, Olive Oil, Grated Parmesan and Asiago Cheeses with Choice of Marinara or Alfredo Sauces $19.00 per person ++

Add Grilled Chicken $10.00 per person ++ | Add Garlic Shrimp $11.00 per person ++

SEAFOOD DISPLAY

Served on a Bed of Crushed Ice Accompanied by Cocktail and Spicy Remoulade Sauces, Sliced Lemons

Jumbo Gulf Shrimp $650 ++ | Crab Claws $750 ++ | Oysters on the Half Shell Market Price ++

PIZZA DROP

12" Cheese, Pepperoni or Vegetable Pizzas. $16 each ++

LATE NIGHT BITES

Mini Cheeseburger Sliders with Assorted Toppings, Warm Jumbo Pretzels with Beer Cheese Dipping Sauce, Chicken Poppers Served with Blue Cheese, Celery and Carrot Sticks. $20 per person

MINI MASON JAR DESSERTS

Lemon Raspberry Mousse, Grand Marnier & Chocolate Mousse, Espresso Mousse with Hazelnut Creme, Cheesecake with Strawberry Margarita Sauce, Pound Cake with Seasonal Berries & Whipped Cream, Key Lime Pie, Chocolate Obsession. $600++ per 100 pieces

SMASHTINI BAR

Buttermilk Mashed Potato Martinis with Sour Cream, Creamy Butter, Monterey Jack Cheese, Fresh Chives, Applewood Smoked Bacon Bits & Gravy
$16 per person ++

SHRIMP & GRITS

Shrimp in Creole Butter Sauce, Monterey Jack Shredded Cheese, Fresh Chives Applewood-Smoked Bacon & Tomato Relish $18 per person ++

TUXEDO STRAWBERRIES

$7.00 each ++ (Served with Wedding Cake)

UPGRADE YOUR DECOR PACKAGE

Contact the Catering Sales Team for selections and pricing

THE BAR

COCKTAILS

Absolut Vodka, Bombay Sapphire, Canadian Club, Dewars White Label, Disaronno, Hennessy, Jim Beam, Jose Cuervo Gold, Malibu Rum, McCoys Rum

WINE

Brancott Pinot Grigio, Woodbridge Chardonnay, Kenwood Pinot Noir, Robert Mondavi Cabernet Sauvignon

BEER

Budweiser, Bud Light, Coors Light, Yuengling, Corona, High Noon Hard Seltzer

ENHANCEMENTS

SIGNATURE COCKTAIL

Let us design unique, personalized cocktails for your wedding party. $15 per person

PREMIUM BRAND BAR UPGRADE

Grey Goose, Titos, Patrón, Maker's Mark, Jameson, Johnny Walker Black. $15 per person

EXTEND THE PARTY!

One extra hour for Bar and Event for total of 5 hours.
$11 per person

TABLESIDE WINE SERVICE

$9 per person

ADD AN ICE SCULPTURE!

Add to your Cocktail Hour or Reception Display.
$1200 each ++

A service charge of 13 % of the total food and beverage revenue, miscellaneous charges, AV, and room rental will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9% of the total food and beverage revenue, miscellaneous charges, AV, room rental, and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

ROOM BLOCK

EXTEND THE WEDDING TO LAST ALL WEEKEND!

RESERVE A BLOCK OF 10+ ROOMS TO RECEIVE A SPECIAL RATE AND CODE FOR YOUR GUESTS.

744 Rooms & Suites

State-of-the-Art Fitness Center

High Speed Wi-Fi Access

Valet Parking

2 Swimming Pools & Jacuzzis

3-Hour Boogie Board and Bike Rentals

7 On-Site Restaurants and Bars

WEDDING RESOURCES

FULL-SERVICE WEDDING CONSULTANTS • PLANNERS

Hanover Celebrations | events@hanovercelebrations.com I www.hanovercelebrations.com
Hearts & Souls Events I Karin | 321-299-3451 I heartsandsoulsevents.com
Style by Yvonne Weddings | Yvonne | 386-316-8666
stylebyyvonne@gmail.com

FLORAL DESIGN

Rachael Kaise Designs | Rachel Rollins | 386-274-1661 | rkdweddings.com
Simply Roses | Ashlee Roberson | 386-672-4848 | simplyrosesflorist.com
Zahn's Flowers | 386-252-3615 | zahnsflowers.com
Pink Flamingo at Petals | 386-423-5927 | pinkflamingopetals.com
Best Wishes Flowers | 386-676-9200 | bestwishesflowersngifts.com

WEDDING CAKES & SPECIALTY DESSERTS

Treats & Sweets Cakery | 386-383-8256 | www.yourcakery.com
Publix Bakery in Holly Hill | 386-677-7161
R&M Custom Cakes | 321-945-3094 | rmcustomcakes.com

ENTERTAINMENT & DJ SERVICES

Mr. DJ Entertainment | Jim Knecht| 386-788-2569 | misterdj1.com
Sky Events Unlimited | Justin Kerin | 386-682-4604 | skyeventsunlimited.com
Pyramid DJ'S I Vern Shank | 888-356-2539 | pyramiddiscjockeys.com
White Rose Entertainment | Jeff Verschage | 407-604-3765 | orlandodj.com
DJ Ayoo I 386-366-1648 I bkayoodc5@gmail.com

WEDDING RESOURCES

OFFICIATES

Ceremonies by Edna | www.weddingsbyedna.com | 407-516-1268
Ceremonies by the Sea | Jillian Shaw | 386-478-6797
Hearts & Souls Events I Karin | 321-299-34512484 I heartsandsoulsevents.com
Once Upon a Wedding | John | 626-676-0898
Joanne Zito, Ordained Minister | 954-258-1330 | www.joannezito.com

HAIR & MAKEUP

Kiss & Make Up Studio | Katie Geremia | 386-216-3391
Gloss Beauty Bar I 386-307-3646 I glossbridalbeautybar.com
Makeup Artistry by Camila Santos | 386-275-3014
Hair by Elena "Lovely do's" | 386-866-2414

PHOTOGRAPHY & VIDEOGRAPHY

Liz Scavilla Photography | 386-866-1053 | lizscavilla.com
Riley James Photography | 407-491-8803 | rileyjamesphotography.com
Sloan Marcelle | sloanmarcelle.com
Evermore Visuals | Mandy Clark | 386-405-3115 | evermorevisuals.com
Erika Grace Photography | 386-748-7566 | www.erikagracephoto.com

EVENT DÉCOR RENTALS

A Chair Affair | 386-479-4308 | chairaffairrentals.com
Special Events Services | 386-760-6111 | specialeventservices.com
Mugwump Rentals | 386-788-1099 | info@mugwumpproductions.com
Daytona Photo Booth | 386-214-7291
Balloons by Beth | 386-761-0515

FREQUENTLY ASKED QUESTIONS

Q: Do we require a wedding planner?
A: We provide a Venue Coordinator who assists with event logistics; however, a Wedding Planner is required for ceremonies and receptions larger than 50 guests.

Q: Do you offer a changing room for the bridal party?
A: We can provide a bridal ready room for brides that have their ceremony and reception on property.

Q: Can we have our ceremony directly on the beach?
A: The hotel does not facilitate weddings directly on the beach; however, we can recommend wedding planners who specialize in beach ceremonies. See your Catering Sales Manager for more details.

Q: Can we just have the ceremony at the hotel?
A: All ceremonies must be in conjunction with a full lunch or dinner reception.

Q: Do you have someone who can make my wedding cake?
A: Please speak with a member of our team to receive a list of local vendors to assist your search.

Q: What are the parking charges for wedding guests?
A: Please ask your Catering Sales Manager about current discounted rates.

Q: Do you provide weather back-up for outdoor ceremonies in the event of inclement weather?
A: An indoor location is always reserved on your behalf in case of inclement weather and for staffing purposes.

Q: Can we do a food tasting?
A: Yes, a food tasting can be arranged for (2) guests. Menus for the tastings need to be approved (2) weeks prior to the selected date.

Q: Are we allowed to bring in our own food or alcohol?
A: Outside food and beverage is not permitted. All food and beverage must be purchased through the hotel. Exceptions may be made for cultural dishes, provided by a licensed caterer. Speak with your Catering Sales Manager for further information and requirements.

Q: When are menu selections and final counts due?
A: Your menu is due (21) days prior to your wedding date and your final count (guarantee) is due (7) business days prior to your wedding date.

Hilton

DAYTONA BEACH
OCEANFRONT RESORT

LET YOUR FAIRYTALE BEGIN

386-947-8012
DAYTONAHILTON.COM/WEDDINGS
100 N. ATLANTIC AVE., DAYTONA BEACH, FL 32118