



**EAT, DRINK
&
BE MARRIED**



WELCOME

The Hilton Garden Inn Cocoa Beach Oceanfront wants to welcome you to your new life together. Celebrate with your family and friends at our enchanting oceanfront hotel.

Our team is here to make sure each detail is customized and tailored for a memorable and stress-free event, from securing guest rooms to planning a delicious menu. Our exceptional catering service ensures that your rehearsal, wedding, reception and celebration is unforgettable!



Hilton Garden Inn Cocoa Beach Oceanfront
2080 N Atlantic Avenue, Cocoa Beach, FL 32931
321-783-9225 Ext. 1057
www.cocoabeachocceanfront.hgi.com



ROSE CEREMONY

Beach Ceremony with a Reserved Boardwalk Access
Arch with Greenery
White Garden Chairs for Up to 50 Guests
Champagne or Cider Welcome Beverages for up to 50 Guests Served 15
Minutes Prior to Ceremony
Water Station
Indoor Back-Up Space in Inclement Weather

\$1,500

ORCHID CEREMONY

Beach Ceremony with a Reserved Boardwalk Access
2-Pole Bamboo Arbor
White Garden Chairs for Up to 50 Guests
Officiant
Professional PA System on a Tripod
Professional Photographer for 1 Hour
Bridal Bouquet and Groom's Boutonniere
Champagne or Cider Welcome Beverages for up to 50 Guests Served 15
Minutes Prior to Ceremony
Water Station
Indoor Back-Up Space in Inclement Weather

\$2,975

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Quotation cannot be guaranteed until 60 days prior to the time that the function takes place.
All pricing is subject to a 22% gratuity charge and 7% sales tax.



CEREMONY ENHANCEMENTS

White Garden Chairs- *\$7 per person*

Bamboo Arch with White Linen - \$500

Sand Ceremony Keepsake and Table with White Linen - \$75

Champagne and Non-Alcoholic Champagne Welcome Beverage - *\$7 per person*

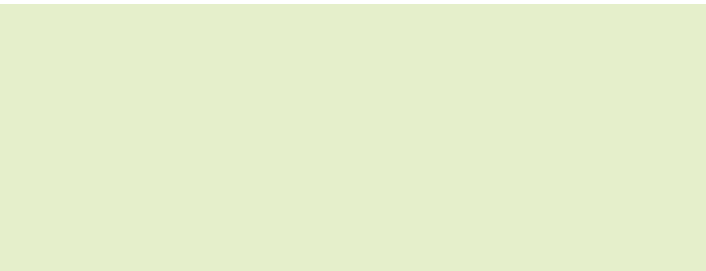
8 Shepherd Hooks with White-Ivory Floral Rounds - \$100

Ready Room for the Day of Ceremony for up to 4 Hours - \$350

Microphone and Sound System for Officiant - \$250

Off-White Carpeted Aisle Runner - \$50

Two-Tier Cake - \$200



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RECEPTION

- (5) Hour Reception, Including Cocktail Hour
- Hotel Centerpieces
- White Table Linen and Napkins
- Sweetheart or Head Table
- DJ Table, Cake Table, and Gifts Table
- Dance Floor (only available in the ballroom)
- Toast
- Cake Cutting Service
- One Night Stay for the Newlyweds the Night of Reception for Weddings
- With a Minimum of 50 Guests



Event Space Rental & Food & Beverage Minimums Vary

RECEPTION ENCHANCEMENTS

Sashes - \$3 per chair

Menu Tasting - \$50 per person

Menu tastings are held within three (3) months from your wedding date. We are able to host a menu tasting on a Monday-Thursday afternoon between 12:00-4:00 for up to 4 guests with at least a 2-week advanced notice.

Plate Chargers - \$3 per person

White Drape with Fairy Lights - \$7 per ft., up to 30 ft.



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BRUNCH RECEPTION

Reception Must End by 2:00 pm

Cocktail Hour

Butler Passed Assorted Mini Quiches and Raspberry and Brie Tarts
Muffin, Pastry, and Danish Display
Fresh Fruit Display

Mimosa Toast

Buffet

(The buffet is available for 90 minutes & a minimum of 30 guests is required to book.)

Fruit Yogurt Parfaits
Bacon and Pork Sausage
Hot Biscuits and Gravy
House Salad with Assorted Dressings
Lemon Thyme Garlic Chicken Breast
Breakfast Potatoes

Omelet Station

(\$125 per chef attendant)

Diced Tomatoes, Onions, Peppers, Ham, Mushrooms, Broccoli,
Spinach, Shrimp, Bacon, Sausage, Cheddar, Swiss Monterey Jack, and
Feta Cheese

Orange and Apple Juice

Hosted Call Brand Bar

The hosted bar is available for 4 hours.

(\$125 bartender fee)

Bar includes: call liquor, house wine, domestic beer, imported beer,
soft drinks, hot coffee, hot tea, and water

Adults: \$64 per person

Under 21: \$40 per person

BRUNCH ENHANCEMENTS

Vanilla Mascarpone Filled Brioche French Toast Station
Berries, Chantilly Cream, and Mixed Berry Maple Syrup

\$15 per person

Belgian Waffles

Made-to-Order Waffles served with Sliced Strawberries, Vanilla
Whipped Cream, Maple Syrup, and Blueberry Compote

\$13 per person

Shrimp & Grits

Cajun shrimp, smoked Andouille sausage, creamy grits, Pecorino
cheese, green onions

\$18 per person



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DINNER RECEPTIONS

LILY DINNER RECEPTION

1 reception display
1 hot and 1 cold passed hors d'oeuvres
Champagne toast
4 hours of hosted beer, wine & soda bar
Selection of 1 salad
Selection of 1 entrée

Adults: \$ 68 per person

Under 21: \$ 55 per person

JASMINE DINNER RECEPTION

2 reception displays
2 hot and 2 cold passed hors d'oeuvres
Champagne toast
4 hours of hosted call brand bar
Selection of 1 salad
Selection of 2 entrées

Adults: \$ 99 per person

Under 21: \$ 77 per person

LOTUS DINNER RECEPTION

2 reception displays
3 hot and 3 cold passed hors d'oeuvres
Champagne toast
4 hours of hosted call brand bar
Selection of 1 salad
Selection of 3 entrées
Carving station

Adults: \$ 135 per person

Under 21: \$ 108 per person

CHOICE OF PLATED OR BUFFET DINNER

BUFFET: the buffet is available for 90 minutes & a minimum of 30 guests is required to book.

PLATED: please offer your selections to your guest for their choice of entrée. Entrée counts must be provided to your catering manager 2 weeks prior to event date. Meal cards provided by client indicating guest choice of entrée will need to be provided to each guest. Salad, Starch and Vegetable option will be the same selection for each entrée plate.

MENU SELECTION

Cocktail Hour

HOT HORS D'OEUVRES SELECTION

- Coconut Shrimp with Orange Sweet Chili Sauce
- Conch Fritters with House Remoulade
- Vegetable Spring Roll with Pineapple-Teriyaki Sauce
- Mushroom Stuffed with Spicy Italian Sausage
- Sea Scallops wrapped in Hickory Smoked Bacon
- Beef Cilantro Empanadas
- Sweet and Sour Chicken Skewers
- Mini Beef Wellington
- Mini Jerk Chicken Bites with Pineapple Mango Sauce
- Smoked Gouda Mac and Cheese Bites
- Bourbon, Buffalo, Swedish, or Teriyaki Meatballs

COLD HORS D'OEUVRES SELECTION

- Caprese Bruschetta or Skewers
- Smoked Salmon on Crostini Point with Lemon Dill Crema
- Poke Tuna on a Lotus Root Chip with Avocado, Wasabi Drizzle
- Shrimp Cocktail Shooter
- Asparagus Wrapped with Prosciutto
- Mini Fruit Kabobs with Honey Coconut Yogurt Dip
- Grilled Watermelon with Gorgonzola
- Antipasto Skewers

DISPLAY SELECTION

Gourmet Cheese Display

Imported and Domestic Cheeses, Dried Fruit, Mixed Nuts, Gourmet Crackers

Tropical Fruit Display

Sliced Melons, Pineapple, Strawberries and Berries with Honey Greek Yogurt Dip and Toasted Coconut Flakes

Antipasti Display

Italian Meats and Cheeses, Marinated Artichokes, Roasted Red Peppers, Grilled Vegetables, Sundried Tomatoes, Kalamata Olives, Pepperoncini's

Mediterranean Platter

Garlic Cilantro Hummus and Roasted Red Pepper Hummus, Black Olive Tapenade, Tabouli with Naan bread and Artisan Sliced Baguette

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MENU SELECTION

Reception

SALAD SELECTION

Orchard Harvest Salad: Crisp Field Greens with Cherry Tomatoes, European Cucumbers, Shredded Carrots, Red Onions, Goat Cheese Crumbles, Blueberries, Strawberry Balsamic Vinaigrette

Caesar Salad: Hearts of Romaine, Shaved Parmesan Cheese, Crispy Garlic Pancetta, Roasted Garlic Crouton, Tuscan Caesar Dressing

Watermelon Salad: Spring Mix, Romaine Blend, Watermelon, Toasted Almonds, Shaved Parmesan, Fresh Basil, White Balsamic Vinaigrette

ENTREE SELECTION

Chicken Marsala, Cilantro Jerk Chicken with Mango Chutney, Parmesan Chicken, Grilled Grouper, Mahi Mahi with Strawberry Salsa, Mojo Apple Pork Tenderloin, Vegetarian Black Bean & Red Lentil Pasta, Braised Beef Short Rib, Garlic and Herb-Crusted Beef Tenderloin

STARCH SELECTION

Jasmine Rice, Garlic Mashed Potatoes, Herb-Roasted Yukon Gold Potatoes, Mushroom Risotto, Pecan Rice, Roasted Herb-Seasoned Red Bliss Potatoes

VEGETABLE SELECTION

Mixed Seasonal Vegetables, Roasted Asparagus, Broccolini with Roasted Red Peppers, Garlic Parmesan Green Beans, Honey-Glazed Carrots, Honey Roasted Brussel Sprouts with Bacon, Collard Greens

CARVING STATION SELECTION

Oven-Roasted Turkey

with bacon cranberry orange chutney and turkey gravy

Pineapple Thyme Honey Chipotle Glazed Ham

with brown sugar pineapple sauce

Roasted Apple Mojo Pork Loin

with mojo demi glaze

Dijon-Crusted New York Strip Loin

with mushroom demi glaze

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MENU ENHANCEMENTS

RECEPTION DISPLAYS

SEAFOOD & RAW BAR

Peel and Eat Gulf Shrimp,
Oysters on the Half Shell,
Crab Claws,
Black Cinzano Mussels,
Cocktail and Horseradish
Sauce

\$42 per person

JUMPBO SHRIMP COCKTAIL

Iced Gulf Shrimp served with Lemon,
Lime, & Cocktail Sauce

\$4.25 per piece

SWEETS TABLE | Please select 4

- Key Lime Pie with Raspberry Sauce
- Carrot Cake with Candied Pecans & Caramel Sauce
- Apple Pie with Caramel Sea Salt Topping
- Crème Brûlée Cheesecake with Berries
- Chocolate Lava Cake with Strawberry Sauce and Fresh Whipped Crème
- Chocolate Cake with Raspberry Chambord Sauce
- New York Cheesecake with Berry Compote
- Mango Cheesecake with Mango Sauce and Berries
- Tropical Cheesecake
- Caramel Sea Salt Cheesecake
- Tiramisu
- Lemon Berry Cream Cake
- Berry or Chocolate Mousse Shooter
- Chocolate Chip Cookies
- Blondie Toffee Crunch Brownies
- Assorted Macaroons
- Assorted Dessert Bars
- Cinnamon Sugar Dusted Churros
- Mini Cannolis
- Chocolate Covered Strawberries

\$24 per person

ICE CREAM STATION

Assorted Ice Cream Novelty Bars
Frozen Candy and Fruit Bars

Ice Cream Flavors (Select 2)

Chocolate, Cookies & Cream, Vanilla,
Butter Pecan, Strawberry

Sauces: Chocolate, Caramel,
Strawberry

Toppings: Chopped Nuts, Whipped
Cream, Chocolate Chips, Crumbled
Cookies, Sprinkles

\$16 per person

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HOSTED BAR

HOSTED BEER, WINE & SODA BAR

(Included with Lily dinner reception package)

The hosted bar is available for 4 hours.

(\$125 bartender fee)

House Wine: Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel, Sauvignon

Blanc, Pinot Grigio

Domestic Beer: Budweiser, Budweiser Light, Miller Lite, Coors Light, Michelob Ultra

Imported Beer: Sam Adams Lager, Heineken Lager, Corona Extra, Stella Artois

Soft Drinks: Coca-Cola Classic, Diet Coke, Sprite

Hot Coffee, Hot Tea, and Water

HOSTED CALL BRAND BAR

(Included with Brunch Reception & Jasmine & Lotus Dinner Receptions)

The hosted bar is available for 4 hours.

(\$125 bartender fee)

Liquor: Smirnoff Vodka, New Amsterdam Gin, Cutty Sark Scotch/J&B Scotch, Myer's

WhiteRum, Seagram's 7 Blended Whiskey, Jim Beam Bourbon, Sauza Blue Silver

Tequila

House Wine: Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel, Sauvignon

Blanc, Pinot Grigio

Domestic Beer: Budweiser, Budweiser Light, Miller Lite, Coors Light, Michelob Ultra

Imported Beer: Sam Adams Lager, Heineken Lager, Corona Extra, Stella Artois

Soft Drinks: Coca-Cola Classic, Diet Coke, Sprite

Hot Coffee, Hot Tea, and Water

BAR UPGRADES

UPGRADE CALL BAR TO PREMIUM TIER LIQUOR

Absolut Vodka, Tanqueray Gin, Dewar's, White Label Scotch, Bacardi Select Rum, Canadian Club Whiskey, Jack Daniels Bourbon, Jose Cuervo Tequila

\$ 2 per person

UPRAGE CALL BAR TO EXECUTIVE TIER LIQUOR & WINE

Liquor: Grey Goose Vodka, Bombay Sapphire Gin, Jonny Walker Black Label Scotch, Captain Morgan Spiced Rum, Bacardi Gran Reserve Rum, Crown Royal Whiskey, Knob Creek Bourbon, Patron Tequila

Wine (Choice of Five Varietals): Riondo Prosecco, Starmont Chardonnay, Mantanzas Creek Sauvignon Blanc, Columbia Crest Cabernet Sauvignon, Red Diamond Merlot, Mirassou Pinot Noir, Kim Crawford Prosecco

\$ 5 per person

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BAR ENHANCEMENTS

COFFEE STATION (*\$125 barista fee*)

Made-to-Order

Coffee, Frappuccinos, Refresher Juices, Flavored Iced Teas

Oat, Soy, Almond, Whole, 2%, and Skim Milk

Toppings: Mini Marshmallows, Chocolate Chips, and Trio of Sugars

Signature Drink - Java Chocolate Chip Frappuccino Topped with Cherry Whipped Cream

\$ 21 per person

SIGNATURE DRINK

Mint to Be Mojito | Select one: Classic, Blackberry, Raspberry
Club soda, lime, white rum, fresh mint leaves, white sugar

Something Blue
Coconut rum, Blue Curacao, pineapple juice

Main-Squeeze Margarita
Simple syrup, tequila, orange liqueur, lime juice, lime salt

Berry Happy Together Sangria
Seasonal fruit sangria

Pina Colada
Rum, cream of coconut, pineapple juice, lime juice

\$ 5 per person



KIDS MENU

For children under the age of 10

Please pre-select one item from each course below.

First Course

Fresh Fruit Cup

Second Course

Chicken Tender and French Fries
with Honey Mustard and BBQ
Dipping Sauce

Penne Pasta with Beef Meatballs

Macaroni and Cheese with Grilled
Chicken

Cheeseburger with French Fries

Beverage

Coca Cola Product or Juice

\$20 per person

VENDOR MEALS

Chef's Choice Hot Plated Meal

\$25 per person

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GETTING READY

ASSORTED PASTRIES AND MUFFINS

Cinnamon Swirl, Raspberry, Maple Pecan, Vanilla and Apple Pastries and Blueberry, Banana, and Chocolate Chip Muffins
\$35 per dozen

FRESHLY BREWED COFFEE

\$54 per gallon

HEALTHY BREAK

Berry Fruit Smoothies, Granola Bars, Whole Fruit, Assorted Greek Yogurts, Bottled Water, Powerade
\$20 per person

TROPICAL FRUITS DISPLAY

Sliced Melons, Pineapple, Strawberries and Berries with Honey Greek Yogurt Dip & Toasted Coconut Flakes
\$9 per person

ANTIPASTI & GOURMET CHEESE DISPLAY

Italian Meats and Cheeses, Marinated Artichokes, Roasted Red Peppers, Grilled Vegetables, Sundried Tomatoes, Kalamata Olives, Pepperoncini's
\$18 per person

BREAKFAST PIZZA

Shredded cheddar and mozzarella, scrambled eggs, Applewood smoked ham
\$15 each

MIMOSAS

Sparkling Wine with Orange Juice
Garnishes: Strawberries, Raspberries, Blueberries
\$15 per person

BEER BUCKETS

Choice of 5 domestic beers
\$20 each

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REHEARSAL DINNER

Please refer to our Catering Menu for additional options

FLAVORS OF THE CARIBBEAN

*(The buffet is available for 90 minutes.
A minimum of 30 guests required to book.)*

Tropical Fruit Kabobs drizzled with Grand Honey
Marnier Sauce and Toasted Coconut Flakes
Spring Mix, Romaine Lettuce Blend, Diced
Mangoes, Blueberries, Onion, Peppers, Honey
Dijon Balsamic Vinaigrette
Caribbean Mango Cilantro-Lime Pork
Sweet Plantains
Blackened Mahi with Pineapple Chutney
Jerk Chicken with Sweet & Tangy Sauce
Caribbean Confetti Rice
Grilled Vegetable Medley
Marble Banana Cake and Coconut Cake
Coffee, Tea, and Water

\$49 per person

FAREWELL BREAKFAST

Please refer to our Catering Menu for additional options

COCOA BEACH BUFFET

*(The buffet is available for 90 minutes.
A minimum of 30 guests required to book.)*

Muffins, Danish, Assorted Breads, Butter & Preserves
Assorted Individual Yogurts
Assorted Dry Cereals
Sliced Fresh Seasonal Fruit Display
Scrambled Eggs
Orange Cinnamon French Toast
Pork Sausage and Bacon
Breakfast Potatoes
Ham & Cheddar Croissants
Orange Juice, Coffee, Tea, and Water

\$34 per person

BUFFET ENCHANCEMENTS

(\$125 bartender fee)

Build Your Own Bloody Mary

Absolut Vodka and Toppings: Lemon Wedges, Lime Wedges, Worcestershire sauce, Chipotle Tabasco, Celery Salt, Garden Seasoning, Pickle Juice, Salt & Pepper, Jumbo Shrimp, Celery Stalks, Green Queen Olives, Italian Meatballs, and Pickle Spears

\$18 per person / per hour

Mimosa Station

Sparkling Wine with Assorted Fruit Juices and Nectars
Garnishes include Strawberries, Raspberries, Blackberries, and Blueberries

\$15 per person / per hour

VENDOR SUGGESTIONS

Ceremony Officiant

Ceremonies by Chris (954) 258-4441
Pastor Mike Cassara (321) 428-6334
I Do Weddings Plus Events - Kimberly Tucker (321) 536-5973
Love Is a Beach - Dona Grigsby (321) 951-1588
Sensational Ceremonies - Rev. Glynn Ferguson (407)361-7781

Wedding Planners

Julie Miner (321) 258-5547
I Do Weddings Plus Events - Kimberly Tucker (321) 536-5973
Special Moments (321)-720-3200
Custom Creations (321)242-8910

DJs & EMCEES

Blue Skies Entertainment (321) 536-5973
Sophisticated Gents (321) 733-8816
Entertainment by Michael Van Ness (321) 806-8660
Brett Brisbois Events (321) 261-9395
DJ Shane Entertainment (321) 259-2755
Dj Master Key (321)-720-0392

Entertainment, Bands, Musicians & Singers

Char Good Violinist chargoodmgmt@gmail.com
Chris Johnson getaholdofchris@icloud.com
Seba & The Guy (352) 455-6278
Rhythm Trail Steel Drum Band (866) 495-4522(321-345-0342
Flordana Music

Cakes, Cupcakes, & Cookies

Creative Cakes (321) 952-0231
Publix (321) 783-1014
Cakes So Simple (321) 312-9300

Photographers & Videographers

Matthew Hayford Photography (407) 603-1951
Lady Blue Photography (407) 865-0747
Heather Reid Photography (321) 271-6675
Fish Studio Photography (321) 501-2717
TLC Film Productions Cinematographer (321) 345-3852
Cocoa Beach Photography (321) 258-7122
Brian Dillon Digital Video (321) 632-8137
Fearless & Brave Photography (407)455-0994

Florists

Beachside Florist (321) 613-2283
Beasley's Floral (321) 609-0339
Violets In Bloom (321) 242-3360
Buds Ect. (321-)254-0551

Beauty & Nail Salons & Spas

Hair, Makeup & Photography by Tina (321) 594-9646
InVogue Nail & Spa (321) 613-4002
Tips & Toes Nail Salon (321) 799-3003
Beachside Hair Studio (321) 482-4211
Cocoa Beach Spa (321) 613-2943
Make up by Joanna ln2yourbeautymakeartistry@gmail.com

Transportation Services

Happy Hour Shuttle (888) 601-6640
Cocoa Beach Shuttle (321) 631-4144
VIP Limo and Taxi (321) 947-4141

Beach Wheel Chair Rental

Crabby's Beach Wheels (321) 432-2855

Event and Design Rental

Absolutely Fabulous (321) 243-4392
Fabrication Events FL (321) 505-2625
KL Weddings & Events (321) 536-2175
Rent Your Events (321) 544-1610
Chairs for Affairs (321) 259-8252

Photo Booth Rental

Brevard Photo Booth/Events (321) 749-4968
Space Coast Photo Booth (321) 345-8025
The Florida Imagination Station (321) 327-1966

Stationary

After A While Crocodile (321) 506-3434
Dogwood Blossom Stationery (321) 639-2552

Wedding Painter

Katie Collins Painting (407) 462-8259

FREQUENTLY ASKED QUESTIONS

Do you allow outside food and beverages in your event spaces?

We allow outside specialty food items that we are not able to produce at the hotel. A per person plating fee will apply. Outside alcoholic beverages are never permitted.

Are we required to use your vendors?

We offer a preferred vendor list; however, you are not required to exclusively use these vendors. Please note that all vendors utilized must be licensed and insured.

When can we access the event space?

Setup times will be dependent on availability. Please consult with your catering sales manager for specific dates and times.

What is the starting food and beverage minimum rental fee?

Food and beverage minimums are based on event dates and anticipated attendance. The minimum is set for each specific event space.

Do you offer wedding group room block rates?

Yes, we offer discounted group rates to wedding parties booking 10 rooms or more.

Please contact your Catering Sales Manager for details.

Can we arrange a welcome amenity for our guests?

If you are bringing your own welcome amenities or gift bags, the hotel charges \$3.00 per gift bag delivery (\$4.00 per room for specific names). We can hand out welcome envelopes to your guests upon arrival for \$1.00 each.

