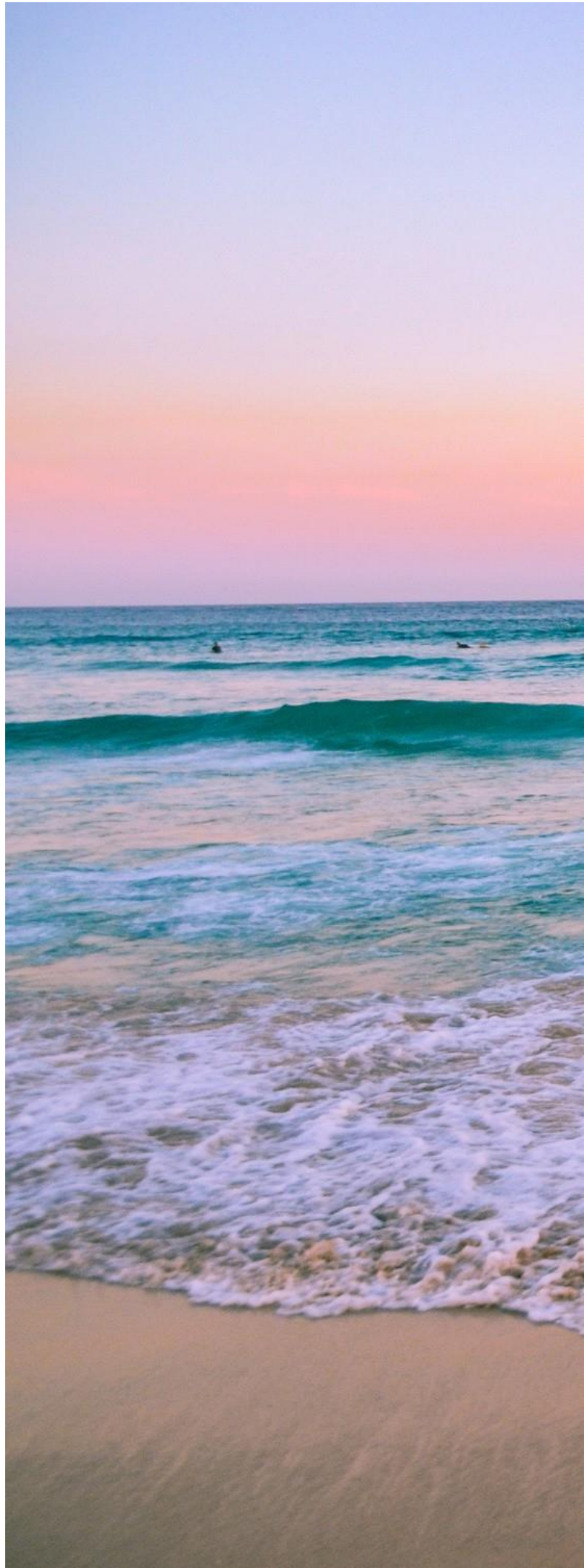


HILTON SINGER ISLAND WEDDINGS

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Wedding Professional
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3700 North Ocean Drive, Riviera Beach, FL 33404
All prices subject to 26% service charge & 7% sales tax



Welcome

Thank you for considering the Hilton Singer Island Oceanfront/ Palm Beaches Resort for your wedding. Our Wedding Specialist will skillfully guide you through the many choices and options available to make this day a true reflection of your personal taste & style.

While reviewing the following wedding packages, please keep in mind that our Chef would be pleased to customize these menus and accommodate any special menu requests you may have.

Our Reception Packages Include the Following:

- Four Hours of Open Premium Bar
- Champagne Toast for all Guests
- A Complimentary Ready Room for the day of wedding
- Complimentary King Oceanfront Room on night of wedding
- Full Length White or Ivory Linens & Napkins
- Chiavari Chairs (Available in Select Colors)
- Discounted Room Rates for Your Guests (Minimum of 10 Rooms)
- Complimentary "Tasting"
- Complimentary Breakfast for the Couple
- Hilton Honor Points



Our Venues

Ceremony Space

Private beach holds 200 guests | \$2500

White garden chairs, cucumber infused water station, reserved back-up space



Reception Space

One-of-a-kind Oceanfront Pavilion fits up to 200 guests | \$1000



Let's Begin Your Beach Wedding...

All dinner wedding packages include 4-hours premium brands open bar

PREMIUM BRANDS

Tito's Vodka
Seagram's Gin
Johnny Walker Red Scotch
Jim Beam Bourbon
Seagram's 7 Whiskey
Cruzan White Rum
Sailor Jerry Spiced Rum
Sauza Gold Tequila

C.K. Mondavi Wines:
Merlot, Cabernet,
Chardonnay, Pinot Grigio

Budweiser, Bud Light,
Heineken, Corona, N/A Beer

Assorted Soft Drinks
Bottled Water

TOP SHELF BRANDS

ADDITIONAL \$7/PER PERSON

Grey Goose
Beefeater Gin
Crown Royal
Jack Daniels Bourbon
Dewar's
Bacardi Silver Rum
Captain Morgan Spiced Rum
Patron Silver Tequila

Robert Mondavi
Private Selection Wines:
Merlot, Cabernet,
Chardonnay, Pinot Grigio

Budweiser, Bud Light,
Blue Moon, Heineken,
Corona Yuengling, N/A Beer

Assorted Soft Drinks
Bottled Water

Silver Package

Cocktail Hour

(2) Butler Passed Hors D'Oeuvres

Salads

(Choice of one salad for all guests)

Caesar Salad

*Topped with Garlic Croutons & Freshly Grated Parmesan Cheese
Served with Classic Creamy Caesar Dressing*

House Salad

*Field Greens, Grape Tomatoes, Cucumbers, Carrots, Black Olives
Served with Choice of Dressings*

Entrees

Macadamia Chicken - \$140 per person

*Macadamia crusted Chicken Breast in a Garlic Citrus
Beurre Blanc*

Maple Cajun Mahi- \$150 per person

*Freshly caught Mahi seared with a Maple Cajun Glaze
and Papaya Salsa*



Gold Package

Cocktail Hour

- (2) Butler Passed Hors D'Oeuvres
- Charcuterie and Gourmet Cheese Board Display

Salads

(Choice of one salad for all guests)

Romaine Wedge Salad

Heart of Romaine, Cherry Tomatoes, Toasted Pine Nuts, Cucumbers, Carrots, Cotija Cheese, Avocado Ranch

Caprese Salad

Baby Romaine, Tomato slices, Basil Marinated Ciliegine, White Balsamic Vinaigrette

Pear Arugula Salad

Baby Arugula, Pears, Gorgonzola Cheese, Candied Pecans, Honey Lime Vinaigrette



Gold Package

Entrees

Chicken Forrestier - \$155 per person
Airline Chicken Breast, Herb Seasoned and Seared with Wild Mushrooms White Wine Veal Reduction

California Chicken - \$160 per person
Airline Chicken Breast Stuffed with Spinach, Mushroom, Red Pepper, Artichoke and Gouda Cheese, with Garlic Herb Cream Sauce

Grilled Grouper - \$165 per person
Black Grouper, Cilantro Seasoned and Grilled with a Pineapple Mango Salsa

Crab Stuffed Salmon - \$170 per person
Wild Caught Salmon Stuffed with Crab Meat and Roasted with a Honey-Mustard Dill Cream Sauce

Kansas City Strip Steak - \$180 per person
Bone-in Strip Steak Grilled with a Green Peppercorn au Poivre Sauce

Horseradish Crusted Filet Mignon - \$200 per person
Angus Filet Mignon Seasoned and Broiled with a Panko Horseradish Crust, and Topped with a Pinot Noir Demi Glaze



Diamond Package

Cocktail Hour

- (3) Butler Passed Hors D'Ouevres
- Charcuterie and Gourmet Cheese Board Display
- Mediterranean Display

Salads

Choice of one salad for all guests)

Spinach Brie Salad

Baby spinach, Brie, Strawberries, Toasted Almonds, Raspberry Walnut Vinaigrette

Napoleon Salad

Baby Greens, Grilled Eggplant, Tomato & Fresh Mozzarella, Balsamic Dijon Vinaigrette

Pear & Goat Cheese Salad

Poached Pears, Baby Watercress, Candied Pecans, Crumbled Goat Cheese, White Balsamic Vinaigrette



Diamond Package

Entrees

Prosciutto Stuffed Chicken - \$165 per person

Free Range Chicken Breast Stuffed with Prosciutto, Spinach and Provolone Cheese, Drizzled with Pesto Cream Sauce

Macadamia Encrusted Grouper - \$175 per person

Freshly caught Florida Black Grouper Encrusted in Macadamia Nuts with a Grand Marnier, Citrus Beurre Blanc

Chilean Sea Bass - \$180 per person

MSC Certified Fresh Sea Bass, Pan Seared with a Light Lemon, Dill and Caper Butter Sauce

Crusted Herb Rack of Lamb - \$175 per person

One Half Lamb Rack Seared & Crusted with Herbs, with a Port Wine Reduction and Mint Demi-glaze

Delmonico Prime Steak (Center Cut) - \$185 per person

Seared Delmonico Steak with a Morel Mushroom Demi

Bone-In Filet Mignon - \$210 per person

Seared Prime Bone-In Filet, Topped with a Roquefort Blue Cheese Crumble and Port Wine Reduction



Butler Passed Hors D'Oeuvres

Served Chilled

Artichoke Bottom Stuffed with Crabmeat

Bruschetta on Parmesan Crostini

Cucumber Wheels Topped with Tropical Shrimp Salad

Jumbo Shrimp Cocktail with Manuel's Cocktail Sauce*

**(Only Available with Diamond Package)*

Served Warm

Peking Duck Ravioli

Mini Beef Wellington

Fried Macaroni and Cheese Ball

Franks En Croute

Vegetable Spring Roll Served with Plum Sauce

Beef or Chicken Satay with Teriyaki Sauce or Thai Peanut Sauce

Chicken Dumpling with Lemon Grass

Pecan Chicken Fillets with Honey Mustard

Scallops Wrapped in Bacon

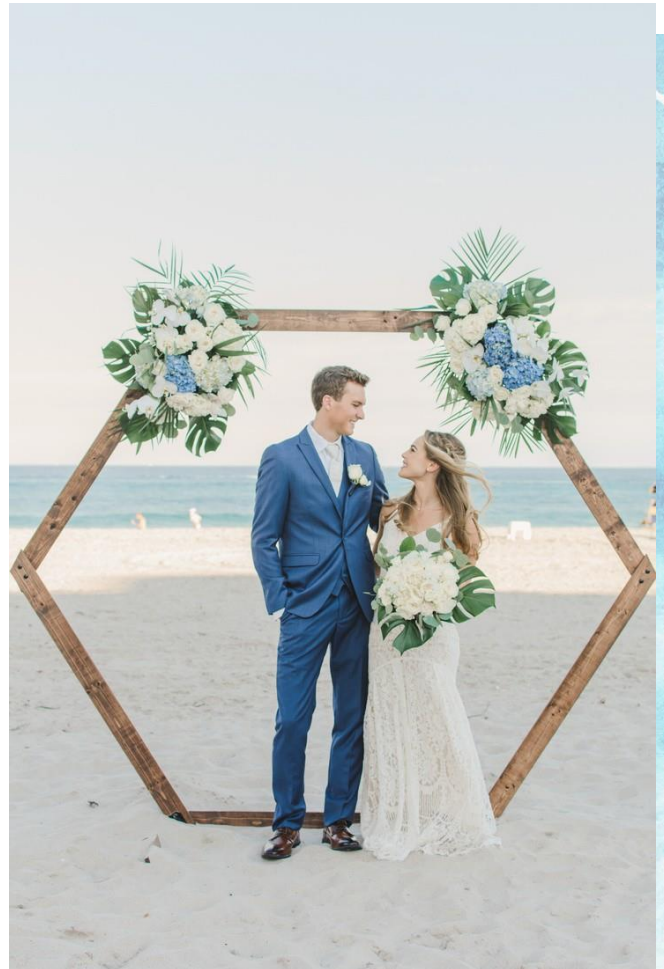
Dinner Accompaniments

Vegetable Selections

Roasted Balsamic Asparagus
Broiled Parmesan Broccoli Crown
Vegetable Ring
Garlic Roasted Broccolini
Honey Dill Glazed Carrots
Roasted Asparagus and Baby Carrots
Seasonal Fresh Vegetable Medley

Starch Selections

Yukon Gold Mashed Potatoes
Herb Roasted Fingerling Potatoes
Roasted Herb Potato
Wild Rice with Herbs
Boursin Peruvian Purple Mashed Potatoes
Coconut Jasmine Rice
Wild Mushroom Risotto
Truffle & Garlic Mashed Potatoes



Station Style Wedding

Cocktail Hour

(2) Butler Passed Hors D'Ouevres
Charcuterie and Gourmet Cheese Board Display

Stations

(2) Stations - \$160 per person

(3) Stations - \$170 per person

STATION PACKAGES INCLUDE HOUSE SALAD STATION
CHEF ATTENDANT REQUIRED FOR ACTION STATION - \$200 PER CHEF

Build-Your-Own Sliders & Waffle Fries Bar

Brioche Buns, Wagyu Beef Sliders, Cheddar, Peppercorn Bacon,
Lettuce, Tomato, Assorted Condiments, Waffle Fries,
Cheese Sauce, Bacon Bits, Diced Jalapeños

Beachside BBQ Station

Jack Daniels Honey BBQ Ribs, grilled Citrus Marinated Chicken,
Butter Cream Corn on the Cobb, Island Baked Beans, Hawaiian Rolls

Station Style Wedding

Seafood Paella Station

Shrimp, Clams, Mussels, Squid, Scallops, Andouille Sausage, Saffron Rice, Garnished with Lime Wedges. Onion, Tomato, Cucumber Salad in Citrus Vinaigrette

Pasta Station

Penne Pasta, Cheese Tortellini, Cavatappi Pasta, Chicken and Italian Sausage, Tomato Sauce, Tomato Basil Relish, Pesto Sauce, Alfredo Sauce, Garlic Bread Sticks and Parmesan Cheese

Fajita Station

Marinated sliced Chicken and Beef, Lettuce, Tomato, Shredded Cheese, Onions, Peppers, Salsa, Sour Cream, Guacamole, Warm Flour Tortillas, Spanish Rice and Beans



Late Night Cravings

The perfect ending for a perfect day.

\$35 per person | Choice of (2)

- Chicken Wings in Buffalo or Teriyaki
- Fried Cheese Raviolis w/ Marinara Sauce
- Beef Sliders with Cheese and Bacon
- BBQ Roasted Meatballs



Brunch Wedding

(3) Hour Event Package Until 3:00pm
\$120 per person

(3) Hour Sangria & Mimosa Bar

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas
Fresh Squeezed Florida Orange & Grapefruit Juices

Reception Display

Tropical Sliced Fruit with Seasonal Berries

Brunch Buffet

Made to Order Omelets Station* to include:

Eggs, Cheese, Peppers, Ham, Bacon, Tomatoes, Mushrooms, & Onions

**Featured Chef at \$200 each (required for omelet station)*

- Breakfast Pastries & Breads
- French Toast with Maple Syrup
- Biscuits and Gravy
- Southern Home Fried Potatoes
- Apple Smoked Bacon
- Seared Teriyaki Salmon
- Chicken Marsala
- Herb Wild Rice
- Grilled Seasonal Vegetables



Wedding Checklist

Hilton Singer Island Provides:

- White Or Ivory Tablecloths and Napkins
- Chiavari Chairs (Available in Select Colors)
- Tables, Chairs, Plates, Glassware and Silverware
- All Food and Beverage – No Outside Catering is Permitted
- Banquet Servers and Bartenders

We Require That All Couples Provide the Following:

- Officiant
- Day-Of Wedding Coordinator
- Place Cards (Alphabetical Order / Must Include a Food Indicator)

We Recommend the Following Items / Services:

- Decorations *(Must be put up and taken down 2-hours before and after event)*
- Centerpieces
- Cake
- Card Box
- Cake Cutter / Topper
- Entertainment / DJ
- Ceremony Speakers/Mic/Music
- Favors
- Guestbook
- Menus for Your Guests – *Optional*

FAQs

Are we allowed to hold the date / space and for how long?

Space / date can be held for one week without a deposit

I have decided I would like to have my wedding at the Hilton Singer Island. What do I need to do?

We will need names of the couple, contact information (telephone numbers, email), address, time of wedding, how many sleeping rooms, date, and name to go on the contract. Once we receive a signed contract along with form of deposit the event is booked!

What are the methods of payment?

We utilize an electronic payment system that will allow you to make credit card payments online via a link provided by Sales Department.

When is the final payment due?

The final payment is due 14 business days prior to wedding date along with your final count. No changes will be accepted after this point.

What role does the Catering Manager play in my wedding?

The Catering Manager sells the wedding (catering and sleeping rooms) to you. The Executive Meeting Manager will collect your details, schedule your tasting, and collect your final counts and payments. Our Banquet Manager, Banquet Captain and Banquet Staff services your event.

What is included in the ceremony set-up?

We provide white folding chairs on the beach, a water station is also provided for guests. The couple is responsible for their own officiant, arch or other decorations.

FAQs

When do you need my menu selections?

All menu selections must be submitted no later than 30 business days prior to your event day.

What is the pricing for children and young adults?

Toddlers (Ages 0-3) typically do not require a meal, but we include seating for them. Children (Ages 3-12) are \$35.00++ and receive chicken tenders & fries or spaghetti & meatballs.

Do I provide a meal to my vendors?

Vendor meals are available for vendors working throughout your reception. They are \$50.00++ per person for a chef's choice entree.

Do you offer options for vegetarian, vegan, and gluten free guests?

Yes, we are able to accommodate these dietary restrictions.

How do I get my guests food order ahead of time for the plated meals?

It is mandatory that you provide place cards with what your guests are having for a plated meal. Please put menu choices in your invitations to your guests and make a note of the responses and keep the food description very vague. We also require a list of how many/type of meals are at each table. We DO NOT offer tableside ordering.

FAQs

Who puts out the gift box, cake cutters, favors, etc.?

The hotel is not responsible to handle any client's personal items. The Planner is responsible for putting favors out, place cards in alphabetical order, gift box, decor, etc. All items must be set up and taken down 2 hours pre/post.

When do you offer the tasting?

We offer a private tasting for up to 90 days prior to your wedding date Wednesdays or Thursdays between 2PM - 4PM. Our Executive Meeting Manager will be in contact with you to set up that time/date.

Do you offer refrigeration or storage for our wedding cake the day before or day of wedding?

We do not store or refrigerate wedding cakes/cupcakes/cake pops/baked goods. We recommend that you arrange delivery of your cake as late as possible prior to reception.

Are we allowed to do a grand exit?

Of course! However, due to fire hazard, we restrict usage of sparklers as well as any type of flammable items. Confetti is also prohibited due to the close proximity to our beach area. Everything must be biodegradable for our turtle friends.

FAQs

Do you provide day-of coordination?

A Wedding Coordinator is required. Your Wedding Coordinator will execute your event, pick up all miscellaneous decor items at the end of the night, conduct your rehearsal ceremony and ceremony the day-of, keep an eye on your timeline, oversee your entire wedding day, and create a detailed timeline for your vendors and venue.

We require a licensed and insured wedding coordinator. Hilton Singer Island is not responsible for conducting the ceremony or rehearsal ceremony, personal items being set out or picked up before/after your event, or your wedding timeline.