

ALL WEDDING PACKAGES INCLUDE

Butlered and Stationed Hors d'oeuvres

Champagne Toast

Three Course Served Meal:

Salad

Entrée

Chef's Signature Dessert served with Wedding Cake

Wedding Cake from Isgro's Bakery

5 Hour Premium Open Bar

Designer Floor Length Ivory Linen with Ivory Damask Overlay

Silver Glitter Chargers

A suite the evening of the Wedding and Breakfast for Two the following morning at Delmonico's

Your Personal Maître d' that personally Directs the Evening's Events

White Glove Service

Valet Parking

Coat Check

Chiavari Chairs in our Grand Garden Ballroom

Customizable Dome Lighting in Ceiling to Match Your Colors

Private Bridal Holding Room

Tablesides Service of Freshly Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Teas

THE COCKTAIL RECEPTION

Chilled Presentations

Are included in the package to enhance your reception

Please Select Two:

Domestic and Imported Display

Smoked Gouda, Chevre, Gruyere, Vermont Cheddar, Bleu, Port Salute, and Brie
Garnished with Seasonal fruits and Wafer Crackers

Seasonal Vegetable Display

Elaborate Display of Hand Carved Crisp Vegetables
Decoratively arranged with Flowering Kale
Red, Yellow, and Green Bell Peppers, Carrots, Radishes,
Broccoli and Cauliflower Flowerets, Black and Green Olives and Cherry Tomatoes
Served with Cucumber Mint Dip and Bloody Mary Dip

Grilled Vegetable Antipasto

Artful Display of Marinated and Grilled Portobello Mushrooms, Zucchini,
Summer Squash, Red and Green Bell Peppers, Carrots, Onions, Asparagus, and Belgian Endive,
Drizzled with Basil Infused Olive Oil

Reception Hors d'oeuvres

Please Select Six:

Cold Hors d'oeuvres

Smoked Salmon, Cream Cheese, Dill, Toasted Pumpkinseed

Bruschetta, Tomato, Basil, Fresh Mozzarella

Tuna Tartare, Harissa, Toasted Almond, Sesame Seeds, Asian Spoons

Chickpea Hummus, Crispy Pita Triangle

California Maki Roll, Wasabi, Pickled Ginger

Vietnamese Summer Chicken Roll, Coriander Lime Sauce

Tajin Spiced Jicama, Tomato, Avocado, Cilantro Salad

Hot Hors D'oeuvres

Mini Pizza, Tomato, Basil, Fresh Mozzarella

Brie and Almond Beignet, Rosemary, Dijon

Short Stack of Crispy Calamari, Tomato Basil Sauce

Potato Pancakes, Applesauce or Sour Cream

Philadelphia Cheese Steak Spring Roll, Spicy Ketchup

Thai Style Beef Satay, Lemongrass, Ginger

Cocktail Franks in Puff Pastry, Deli Mustard

Braised Duck, Green Onions, Ginger, Crispy Wontons

Wild Mushroom, Manchego, Lemon Thyme, Olive Crouton

Parmesan Crusted Globe Tomato, Basil Pesto

Crispy Chicken Spring Roll, Chinese Cabbage, Cellophane Noodles

Thai Style Fried Tofu, Roasted Peanuts, Chile Pepper Glaze

***Chef Specialty Hors d'oeuvres may be added**

*Crispy Lobster Mac and Cheese

*Crispy Veal Tenderloin, Arugula Pesto, Tomato Emulsion

*Jumbo Lump Crab Cake, Citrus Remoulade

*Sea Scallop Lollipop, Lemon Parsley Crust

*Crispy Chesapeake Bay Oyster, Sweet Gherkin Aioli

*Rosemary Crusted Lamb Chops, Dijon Crust

*Marinated Shrimp Duet, Jalapeno Lime Aioli

*Classic Shrimp Cocktail, Cocktail Sauce

***\$4 per piece**

CHEF'S SPECIALTY STATIONS

Pasta Station

Farfallini Pasta, Braised Lentils, Charred Zucchini,
With Tomato Basil Sauce

Fusilli Pasta, Petite Broccoli, Baby Arugula, Diced Tomato, Locatelli Cheese,
With Sweet Garlic Fennel Sauce

Complimented by Grilled Antipasto Display of:
Roasted Red and Yellow Peppers, Marinated Asparagus, Charred Onions,
Yellow and Zucchini Squash, and Grilled Portobello Mushrooms
Served With Focaccia Bread, Sesame Breads, and Italian Rolls

\$9 per Person

New York Carving Station

Honey Dijon Mustard Glazed First-Cut Corned Beef Brisket and Pastrami,
Roast Beef or Turkey,
Served with Pan Gravy, Jewish Rye, and Brioche Rolls

\$10 per Person

Roasted Whole Peking Duck Station

Sliced and Rolled in Moo-Shu Pancakes,
With Julienne Vegetables, Sliced Scallion, and Hoisin Sauce

\$10 per Person

Pad Thai

Beef or Shrimp Sautéed with Bean Sprouts, Toasted Cashews, Noodles, Coriander, and Scallions
Served with Tamarind Sauce
Served in Chinese Take-out Boxes with Chopsticks

\$10 per Person

Hand Rolled Sushi

Assorted Maki Rolls, Barbecued Eel, Shrimp, Nigiri of Tuna, Salmon, Hamachi, & Seasonal Fish
Served with Wasabi, Soy, and Pickled Ginger

\$15 per Person, Chef's Fee of \$250

\$18 per Person Kosher, Kosher Chef Fee \$350

Smoked Salmon Display

Hand Carved Smoked Gaspee Salmon, Smoked Scotch Salmon and Norwegian Gravlox
Served on Raisin Walnut Bread and Russian Pumpernickel Bread
With Chopped Onion, Egg Mimosa, and Capers
Accompanied by Cucumber Dill Relish

\$8 per Person

Chilled Seafood Station

Chilled Jumbo Shrimp, Mussels, East Coast Clams on the Half Shell,
and Blue Point Oysters on the Half Shell
Served with Cocktail Sauce, Thai Chile Aioli, Horseradish Sauce, and Fresh Lemons
\$20 per Person

Steamed Asian Dumplings

Chicken and Shiitake Mushroom Pot Stickers,
Wonton with Shrimp and Coriander, and
Shanghai Style Vegetable Dumpling
\$10 per Person

Fresh Ceviche

Please Choose Two:

Sushi Grade Tuna, Avocado, Cilantro
Spicy Lime Dressing

Jamaican Jerk Red Snapper, Sweet Potato,
Red Onion, Orange Zest

Hamachi, Toasted Sesame Seeds, Yuzu,
Pickled Ginger, Wakame Salad

Sea Scallops, Red Onion, Jalapeno, Tomato,
Coriander, Lime
\$12 per Person

Hilton

PHILADELPHIA
CITY AVENUE

DINNER

First Course

Please Choose One:

Boston Lettuce, Watercress, Belgian Endive, Frisee,
Spiced Walnuts, Red Wine Shallot Vinaigrette

Romaine Hearts, Baby Arugula, Shaved Fennel,
Toasted Almonds, Manchego Cheese, Lemon Olive Oil Dressing

Tender Baby Spinach, Sliced Strawberries,
Sunflower Seeds, Cucumber Yoghurt Dressing

Mesclun Mixed Greens, Confetti Tomato, Cucumber
Red Onion Balsamic Dressing

Romaine Hearts, Garlic Croutons, Parmesan Cheese
Caesar Dressing

Entrees

Organic Chicken Breast, Sweet Garlic Spinach and White Beans, Crispy Eggplant,
Basil Ricotta and Tomato Chicken Jus

\$99 per Person

Organic Chicken Breast, Caraway Potato and Savoy Cabbage, Celery Duet
Dijon Chicken Sauce

\$99 per Person

Atlantic Salmon Filet, Shaved Fine Green Beans, Horseradish Dill Potato,
Roasted Beet Sauce

\$99 per Person

Block Island Swordfish, Rainbow Swiss Chard, White Beans, Micro Arugula,
Yellow Tomato Saffron Sauce

\$105 per Person

Roast Sirloin of Beef, Farmhouse Cheddar Potato Gratin, Buttered Asparagus,
Horseradish Sauce

\$99 per Person

Mahi-Mahi Filet, Shanghai Bok Choy, Sweet Potato,
Crispy Shiitake Thai Curry Sauce

\$99 per Person

Braised Short Rib of Beef, Yukon Potato Purée,
Buttered Broccolini, Natural Beef Reduction
\$105 per Person

Striped Bass Filet, Quinoa Tabbouleh, Asparagus Tips,
Lemon Parsley Dressing
\$105 per Person

Atlantic Sole, Fine Green Beans, Vidalia Onions, Avocado,
Tomato Chutney, Ginger Fumet
\$100 per Person

Jumbo Lump Crab Cake, Meyer Lemon Risotto, Baby Bok Choy,
Micro Amaranth, Basil Fumet
\$108 per Person

Filet of Beef Tenderloin, Wild Mushroom Risotto, Fava Beans,
Aged Balsamic Reduction
\$115 per Person

Grilled Vegetable Quinoa, Golden Raisins, Charred Asparagus,
Sherry Wine Vinegar Reduction, Micro Greens, Romesco Sauce
\$99 per Person

Chef's Signature Dessert

Specialty Cake from Isgro's Pastries accompanied by an
Edible Chocolate Cookie Cup, Vanilla Bean Ice Cream,
And Tropical Fruits on a Painted Plate

All charges are subject to 21% gratuity & applicable sales tax

BEVERAGES

Premium Brands 5 Hour "Open Bar"

Liquors

Absolut
Skyy Vodka
Tangeray Gin
Beefeaters Gin
Bacardi Light Rum
Seagram's VO
Seagram's 7
Jack Daniel's Tennessee Sour Mash
Dewar's Scotch
Old Grandad
Southern Comfort
Leroux Triple Sec
Sour Apple Pucker
Sweet and Dry Vermouth
Kahlua Coffee Liquor ®
Christian Brothers Brandy
Jose Cuervo Especial Gold Tequila
Peach Schnapps
Amaretto DiSaronno

Beer

Heineken
Yuengling
Samuel Adams Lager
Amstel Light
Coors Light
Corona
Miller Light

Wine

Pinot Grigio
Cabernet Sauvignon
Merlot
Chardonnay
White Zinfandel

Soft Drinks

Coca Cola
Diet Coke
Sprite
Ginger Ale
Club Soda
Tonic Water
Juices

GRAND VIENNESE SWEET TABLE

The lights are dimmed; a dramatic fireworks display will dazzle your guests

Our courteous and knowledgeable staff will present and serve an array of following,
the perfect Finale to your celebration...

Assortment of French Tortes and Decorative Cakes
Miniature French and Italian Pastries
Assorted Confections and Mixed Nuts
Flambé Station of Bananas Foster and Crepes Suzette
Sliced Exotic Fruits and an Assortment of Berries
Ice Cream Sundae Bar with Assorted Toppings

A Skilled Attendant to Prepare to Order:
Flavored International Coffees and Cordials
Served with Cinnamon and Sugar Sticks, Vanilla Flavored Whipped Cream,
And Maraschino Cherries

Fresh Brewed Coffee, Decaffeinated Coffee, Regular & Herbal Teas

All accented with Artfully Carved Themed Ice Sculpture
And Theater Lighting
\$12.50 per Person

The Above Pricing Reflects Viennese Table Being Served As Dessert

Hilton
PHILADELPHIA
CITY AVENUE

REFERRAL LIST

Florist/Decorations

Exceptional Events 610-290-3696
Carl Alan Florist 215-246-0171
Party Productions 610-667-9070
Petal Pushers 215-983-9590
Magnifique 215-483-6880
Floraltology 267-207-4609
Arrangements Unltd 610-834-7335
Jamie Rothstein 215-238-1220

Music

Hot, Hot, Hot 215-619-7746
BVT 610-358-9010
EBE 215-634-7700
All Around Entertainment 215-534-0124
Bobby Morganstein 215-355-8288
James D 610-688-8863
The Entertainment Source 215-885-8888

Specialties

The Main Event 800-839-0918
Sweet Somethings 215-782-8600
Chocolate Seal 215-750-7020
Arielle Bridal, Inc. 215-542-9902
Mindy's Candy Jar 215-407-3688

Photography

Photographs by Todd 610-788-2283
Jordan Cassway 610-664-7468
Susan Beard Design 215-483-1990
Lafayette Hill Studios 610-828-1142

Audio Visual

AV Solutions 610-529-5504

Draping/Specialty Lighting

Shiple Enterprises 215-635-2112
Synergetic 215-633-1200
Silver Sound Ent. 800-825-3687

Video Conferencing

Group Dynamics in Focus 866-221-2038

Transportation

King Transportation 800-245-5460
Kraph Coaches 610-594-2664
First Student Charter 855-272-3222
(Group & Event Transportation Specialists)

Salons

RAYA 610-668-5373
Saks Salon and Spa 610-667-9166