

Congratulations & Best Wishes



Hilton

COCOA BEACH OCEANFRONT

REQUESTS THE HONOR OF YOUR PRESENCE

*We promise personalized service and individual attention. "A Promise made is a Promise Kept."
Our Catering and Banquet Professionals will transform your dreams into a reality.*

Perfect weddings don't just happen; they are planned and catered to perfection. We welcome the opportunity to show you our elegant Ballroom that can accommodate up to 300 guests in a romantic setting for a truly memorable occasion.

Horizons, our oceanfront venue with outdoor deck, may be just what you have dreamed of for receptions up to 70 guests, with breathtaking views of the Atlantic Ocean.

Let us share our experience and expertise with you as we work together to make your wedding dreams come true.

WEDDINGS & EVENTS INFORMATION

KRISTI MINI, Catering Sales Manager
(321) 613-9048 Kristi.Mini@hilton.com

TARA PIERCE, Director of Catering
(321) 613-9054 Tara.Pierce@hilton.com

GROUP ROOM BLOCK INFORMATION

JENNIFER ODOM, Senior Group Sales Manager
(321) 613-9058 Jennifer.Odom2@hilton.com

Simply Elegant Ceremony Package

ROMANTIC BEACH OCEANFRONT SETTING

*Sunrise Ceremonies available starting at time of sunrise
Indoor Ceremony locations also available*

PACKAGE INCLUDES

White Wedding Arch | White Garden Chairs
Sand Ceremony Table | Fruit Infused Water Station
In Door Back-up Space in inclement weather
Venue Coordinator for Wedding Ceremony

1,500.00 ++

PLANNING A DESTINATION WEDDING?

Need assistance with coordinating vendors for your ceremony?

Ask us about adding on our Vendor Package to include:

Professional Ceremony Officiant
(You are responsible for obtaining a Florida Marriage License)
1 Bridal Bouquet and 1 Groom's Boutonniere
1 Hour of Professional Photography

RECEPTION PACKAGES INCLUDES

One Night Stay in a Coastline View Room for Wedding Couple
With purchase of a reception package
(Two Nights if the Wedding is on a Sunday through Thursday)

Special Guest Room Rates for Wedding Guests

BALLROOM RENTAL WITH DANCE FLOOR

(Additional Room Rental for Horizons Oceanfront Venue & Pool Deck)

Vendor Coordinator available to detail your set-up, food and beverage

Dedicated Banquet Captain available during your event

Client access to the reception room 2 hours prior
for personal touches

Glass Cylinders with Floating Candles set on a Mirror

White Chair Covers, White Tablecloths, White Napkins

Champagne or Cider Toast for all guests

Cake Cutting Service

PACKAGE OPTIONS: Brunch, Dinner Plated or Buffet, Bar Options

Wedding Brunch Buffet Package

RECEPTION MUST END BY 2:00PM

BUFFET MENU

Minimum of 30 guests

Mimosa Station with assortment of Fruit Toppings and OJ
Imported and Domestic Cheeses, Gourmet Crackers, Tropical Fruits & Berries
Whole Smoked Side of Salmon, with traditional toppings
Bagels, Danishes, Pastries, Flaky Croissants, Butter, Preserves,
Florida Marmalade & Cream Cheese
Sunshine Salad, Arugula, Baby Spinach, Orange Sections,
Strawberries, Raspberry Vinaigrette
Omelet Station with Chef's Choice of Toppings
(Includes Omelet Attendant)
Almond Encrusted French Toast
Smoked Bacon & Sausage Links
Penne Pasta Primavera
Chicken in Lemon Butter Sauce
Herb Roasted Fingerling Potatoes
Starbucks Coffee, Tazo Hot Tea, & Tazo Iced Tea

85.00 per person ++

with above Buffet & Reception Package Components



Sunrise Breakfast Buffet Package

RECEPTION MUST END BY 11:30AM

BUFFET MENU

Minimum of 30 guests

Freshly Squeezed Orange Juice
Assorted Yogurts & Dry Cereals
Sliced Fresh Seasonal Fruit Display
Fluffy Scrambled Eggs
Sausage & Applewood Smoked Bacon
Breakfast Potatoes
Croissants & Breakfast Breads
Butter, Preserves, & Florida Marmalade
Starbucks Freshly Brewed Coffee, & Tazo Hot Tea

60.00 per person ++

with above Buffet & Package Components



Starfish Dinner Package

COCKTAIL HOUR
CHOICE OF TWO DISPLAYS &
FOUR BUTLER PASSED HORS D'OEUVRES

DINNER

Choice of House or Caesar Salad
Choice of Three Entrée Selections
Choice of One Vegetable
Choice of One Starch
Freshly Baked Rolls
Starbucks Coffee, Water, and Tea Service

THE BAR

Three Hour Blue Tier Bar
Includes a Champagne or Sparkling Cider Toast
Bartender fee of 100.00 per 75 Guests

128.00 ++ per person for Plated Selection

135.00 ++ per person for Buffet Selection

Minimum of 30 Guests



Sand Dollar Dinner Package

COCKTAIL HOUR
CHOICE OF TWO DISPLAYS

DINNER

Choice of House or Caesar Salad
Choice of Two Entrée Selections
Choice of One Vegetable
Choice of One Starch
Freshly Baked Rolls
Starbucks Coffee, Water, and Tea Service

THE BAR

Three Hour Blue Tier Bar
Includes a Champagne or Sparkling Cider Toast
Bartender fee of 100.00 per 75 Guests

113.00 ++ per person for Plated Selection

120.00 ++ per person for Buffet Selection

Minimum of 30 Guests

The Cocktail Hour

BUTLER PASSED HORS D'OEUVRES

- Chicken or Beef Mini Kabobs with Peppers and Onions
- Coconut Shrimp with Pina Colada Dipping Sauce
- Vegetable Spring Roll with Soy Sauce
- Sea Scallops wrapped Smoked Applewood bacon
- Key West Conch Fritters Remoulade
- Assorted Mini Quiche
- Spinach and Blue Cheese Stuffed Mushrooms
- Mediterranean Bruschetta
- Beef Wellington
- South West BBQ Pulled Pork Bites
- Spanakopita
- Chicken Meatball with Honey Sriracha
- Bangkok Chicken Wings
- Skewered Shrimp with Garlic Butter
- Mushrooms Stuffed Italian Sausage
- Gorgonzola Mini Meatballs
- Chickpea Bruschetta w/ Sundried -Tomato on Crostini (V)
- Vegan Tzatziki, Dill, Cherry Tomato on a Cucumber Crisp (V)
- Tempura Buffalo Cauliflower (V)
- Sweet Potato Crisp w/ a Avocado Tartar (V)
- Green Pea and a Coconut Spread, Strawberry, Mint on Crostini (V)
- Grilled Brussel Sprout Skewer with a Chili Honey (V)
- Antipasto Skewer
- Mini Tuna Poke cup
- Scallop and Jumbo lump Ceviche
- Jumbo Shrimp Cocktail
- Asparagus wrapped with Prosciutto
- Fruit Brochettes with Poppy Seed Yogurt Dip
- Sesame Encrusted Ahi Tuna Bites on Cucumber

DISPLAY STATIONS

CHARCUTERIE

Deli Sliced Cure Meats, Pate, Wild Game Terrine Pickled Veggies, Jams, Italian Breads, Crackers and Crostini

CRUDITE

Chef Prepared Vegetables with Ranch and Bleu Cheese Dips

CHEESE CART

Display of Imported and Domestic Cheese Wedges, Fresh Berries, Jams, Arugula, Artisan Bread and Gourmet Crackers

TROPICAL PARADISE

Selection of Seasonal Fruit with Whipped Cream, and Assorted Nuts

DINNER

All Entrees are Gluten Free

CHOOSE YOUR ENTRÉE

Pan Roasted Chicken Breast served with Meyers Lemon Beurre Blanc

Broiled Salmon with a Lemon Dill Sauce

Macadamia Crusted Pork Tenderloin with Apple Cider Demi

Chicken Marsala

Florida Mahi in Mango Beurre Blanc Sauce topped with Fruit Salsa

Grilled New York Steak Au Poivre

Herb Encrusted Black Angus Prime Rib with Au Jus, Horseradish Cream Sauce

Tenderloin of Beef served with a Bordelaise

Chicken Picatta

Vegetable Stuffed Portobella with Balsamic Glaze (V)

Stir-fry Vegetables with Teriyaki Marinated Fried Tofu, Cabbage (V)

Grilled Whole Prawns in a Garlic Lemon Aleppo Pepper Sauce (Plated Only)

CHOOSE YOUR STARCH

Lemon Risotto, Creamy Polenta, Roasted Garlic Mashed Potatoes,

Crushed Fingerling, Coconut Jasmine Rice, Rice Pilaf

CHOOSE YOUR VEGETABLE

Roasted Root Vegetables, Asparagus, Broccolini

Sautéed Julienne Vegetables, Haricot Verts, Carrots & Broccoli



UPGRADE YOUR WEDDING PACKAGE WITH PLATED DUO ENTREES

DUEL ENTRÉE

6 oz. Petite Filet of Beef Topped with Béarnaise Sauce and
Jumbo Lump Crab Cake with Spicy Remoulade Sauce

25.00 ++ per person additional

6 oz. Petite Filet of Beef with Lobster Bordelaise Sauce and Pan Seared Salmon

25.00 ++ per person additional

6 oz. Petite Filet of Beef with Red Wine Demi-Glace and
Grilled Chicken Breast with Caramelized Onions and Sautéed Mushrooms

25.00 ++ per person additional

6oz Herb Seared Chicken Breast and 3 Grilled Tiger Prawns, Lemon White Wine Butter Sauce

25.00 ++ per person additional

6 oz. Petite Filet of Beef with 8oz. Broiled Lobster Tail and Béarnaise Sauce.

40.00 ++ per person additional

The Bar

BLUE TIER BAR

3 Hour Open Bar included with Packages

15.00 per person per additional hour

SPIRITS

Smirnoff Vodka | New Amsterdam Gin | Cruzan White Rum | Sauza Blue Silver Tequila
Jim Beam Bourbon | Cutty Sark Scotch | Seagram's 7 Blended Whiskey

HOUSE WINES

Prosecco | Chardonnay | Cabernet Sauvignon

DOMESTIC & IMPORTED BEER

Budweiser | Budweiser Light | Miller Lite | Corona Extra | Heineken Lager

GOLD TIER BAR

SPIRITS

Tito's Vodka | Tanqueray Gin
Jose Cuervo Tequila | Bacardi Silver Rum
Jack Daniels Bourbon | Dewar's White Label
Scotch | Canadian Club Whiskey

HOUSE WINES

Prosecco | Chardonnay | Cabernet Sauvignon

DOMESTIC & IMPORTED BEER

Budweiser | Budweiser Light | Miller Lite
Corona Extra | Heineken Lager | Blue Moon

UPGRADE TIER - 8.00 per person

DIAMOND TIER BAR

SPIRITS

Grey Goose Vodka | Bombay Sapphire Gin
Captain Morgan Spiced Rum | 1800 Tequila
Knob Creek Bourbon | Crown Royal Blend
Johnnie Walker Black Label Scotch

WINES

Mionetto Prosecco
Wente Vineyards Chardonnay & Merlot

DOMESTIC & IMPORTED BEER

Budweiser | Budweiser Light | Miller Lite
Corona Extra | Heineken | Blue Moon

UPGRADE TIER - 12.00 per person

*All Bars include Soft Drinks, Juices and Mixers
Beer, Wine and Soda Only Bar Option Available*

Late Night Snacks

Sold per 25 people

Chicken Tenders with dipping sauce	100.00
French Fries	100.00
Nachos & Cheese	120.00
Buffalo Chicken Wings	125.00
Soft Pretzels Sticks with pub cheese	135.00
Mac n Cheese Bites	100.00
Chicken & Waffles	135.00
BBQ Pulled Pork Sliders with shredded apple slaw, shredded sharp cheddar on a Hawaiian sweet roll	145.00
Beef Slider topped with smoked gouda and a chipotle aioli on a challah roll	160.00
Jalapeno Poppers with an avocado ranch dip	85.00
Assorted one topping pizza	32.00 each
Warm Artichoke Dip with baguettes	75.00
Warm Cinnamon Churros	120.00
Assorted Petit Fours	175.00
Assorted Dessert Shooters	150.00

Kids Menu

For children under the age of 12

CHOOSE 2 OPTIONS

Burger Sliders with American cheese, fries and side of fruit

Chicken Tenders with fries, honey mustard or bbq sauce and side of fruit

8" Kids Pizza, cheese or pepperoni

Mac & Four Cheese, white cheese sauce, buttery crumbs and side of fruit

ADD Chicken Breast 4.00

4 Hour Unlimited Juice and Soda Bar

40.00 ++ per person

Vendor Meals

CHEF'S CHOICE HOT PLATED MEAL

25.00 ++

The Glam Room

For a small rental fee of **250.00**

Getting Ready Room is available to you and your bridal party
Four Hours prior to your ceremony start time

SET UP INCLUDES:

- 4 Barstools
- 2 Round Tables with Banquet Chairs
- 2 Floor Length Mirrors
- 1 6ft table
- Water Station
- Trash Can

*Want to add on some food and beverage
to stay hydrated and full while getting ready*

- Fresh Fruit Tray | Assortment of Sandwiches
- Freshly Baked Cookies | Coffee and Tea
- 4 Bottles of Champagne and OJ
- OR (20) Assorted Beers

Food accommodates 10 people

350.00 ++

Rehearsal Dinners & Farewell Breakfasts

As a consideration for holding your wedding ceremony or reception with us, we invite you to host a rehearsal dinner before your special day or a farewell breakfast. Prices are based on booking of ceremony or reception.

Enjoy a complimentary rehearsal of your ceremony with your wedding coordinator & complimentary banquet room rental (based on availability) with booking of wedding ceremony or reception.

Additional room rental for horizons oceanfront room & deck may apply based on date.

Plated dinners available upon request for groups less than 25 people.

Café Italiano

Caesar Salad | Antipasto Salad | Chicken Piccata or Chicken Marsala | Bolognese with Pappardelle
Penne Ala Vodka | Roasted Vegetables | Tiramisu cake or Cheesecake
Freshly Brewed Starbucks Coffee | Iced Tea

35.00 ++ per person

Island Breeze Buffet

Tropical Fresh Cut Fruit Salad | Spinach Salad with toasted almonds, sliced strawberries, mandarin oranges, red onions, honey-lime poppy seed dressing | Macadamia Crusted Pork Loin | Grilled Mahi with mango Beurre Blanc and fruit salsa | Sautéed Chicken with jerk seasoning | Coconut Rice
Glazed Plantains and grilled pineapples | Mango Rum Glazed Carrots
Key Lime Tartlets | Coconut Cake | Freshly Brewed Starbucks Coffee | Iced Tea

42.00 ++ per person

Farewell Breakfast

BREAKFAST BUFFET MENU

Minimum of 20 guests

Freshly Squeezed Orange Juice
Assorted Yogurts & Dry Cereals
Sliced Fresh Seasonal Fruit Display
Fluffy Scrambled Eggs
Sausage and Virginia Bacon
Breakfast Potatoes
Croissants and Breakfast Breads Butter and Preserves
Starbuck's freshly Brewed Coffee, Decaffeinated
Coffee and Hot Tea

25.00 ++ per person

BUFFET ENHANCEMENTS

OMELET STATION

Add Omelet Station with Chef's Selection of Toppings & Attendant

8.00 ++ per person

BUILD YOUR OWN BLOODY MARY BAR

Bartender fee 100.00

Titos Vodka with assorted toppings

18.00 ++ per person / per hour

MIMOSA STATION

Bartender fee 100.00

Sparkling Wine with Assorted Juices

Garnishes include: Strawberries, Raspberries and Blueberries

15.00 ++ per person / per hour

Additional Information

VENUE COORDINATOR VS. DAY OF COORDINATOR

The venue coordinator will guide you on how to use the venue spaces, make sure that the room is set up as you have directed and will ensure that your chosen menu is served. If you want every detail of your day to be curated to your exact requirements, you will want a personal wedding coordinator by your side.

MENU TASTING & DETAILING APPOINTMENT

A menu tasting is provided complimentary for up to 2 people, once your wedding contract is signed. Additional people may attend for \$50.00++ per person with a max of 6 attendees. Please note that not all menu items are available for tastings. Tastings are scheduled 60 to 90 days out from your wedding and can be booked on Tuesdays, Wednesdays or Thursdays between 1pm-3pm and must be arranged with your Catering Manager at least one month in advance.

EVENT CONTRACT/BANQUET EVENT ORDER

Following your detailing appointment, you will receive a Banquet Event Order from our Venue Coordinator summarizing the details for your event. We request that the details are confirmed and signed 30 days prior to your event date. Your final head count and guarantee will be due fourteen (14) business days prior to the event.

SERVICE CHARGE & TAX

All prices subject to a 7% Service Charge, 14% Gratuity and 7% Sales Tax

PAYMENT AND DEPOSIT SCHEDULE

Upon the signature of the contract a non-refundable deposit of \$1,000 is due. Final payment is due fourteen (14) business days prior to the event.

We accept cash, certified check, or credit cards.

Personal checks will not be accepted within 14 business days of the event.

Please make all checks payable to the Hilton Cocoa Beach Oceanfront.

VENDORS

Vendors may have access to the room 2 hours prior to the start time of the event. Earlier access will be based on hotel availability and will need to be discussed with your Catering Manager. Vendor Meals are available and the number of vendors must be submitted with wedding guest final count.

Vendors

DJ'S, & PHOTOBOOTHS

Blue Skies Entertainment (321) 536-5973
Brett Brisbois Events (321) 261-9395
Space Coast Weddings (321) 806-8660
Sophisticated Gents Entertainment (321) 733-8816
DJ Shane Entertainment (321) 259-2755

SINGERS, BANDS, ENTERTAINMENT

Uptown Music (407) 647-3191
Rhythm Trail Steel Drums (866) 495-4522

MAKEUP & HAIR

Glamour Teams (888) 519-1118
Tina Combs Hair & Makeup (321) 594-9646
Stylz Salon and Day Spa (321) 784-2148
Cocoa Beach Spa (321) 613-2943

FORMALWEAR

Beasley's Tuxedo (321) 453-3680
LA Bridal (321) 373-1002
Aurora Bridal (321) 354-2880

EVENT RENTALS

Chairs for Affairs (321) 259-8252
Rent your Events (321) 544-1610
Mimosas and Moonshine (772) 360-6384
Crabby Beach Wheel Chairs (321) 432-2855
Ken Fabrications Events & Lighting (321) 505-2625
KL Weddings & Events (321) 536-2175
Blank Canvas Event Décor (321) 674-2227
ENCORE Lighting and Audio Visual (321) 320-1000

FLORIST

Carousel Florist, Jaime Mingo (321) 456-9988
Beasley's Floral, Brenda Beasley (321) 609-0339

OFFICIANTS

Jon Arnold - Once Upon a Wedding (626) 676-0898
Kimberly Tucker (321) 720-3365

TRANSPORTATION

888 Transportation (321) 868-8888
J&B Shuttle Bill (321) 525-6893
Luxury Limousines (321) 298-4646
Beasley's Limousine Service (321) 453-3680

EVENT PLANNERS

Kimberly Tucker (321) 720-3365
Lisa Hudson (321) 795-7801
Julie Miner (321) 258-5547

PHOTOGRAPHERS

Heather Reid Photography (321) 271-6675
Nerissa Johnson, MBA (407) 865-0747
Heather Dennison (321) 848-8227
Jennifer Kloock (321) 735-0696

CAKES, CUPCAKES & COOKIES

Publix (321) 783-1014
Creative Cakes (321) 952-0231
Simply Delicious (321) 783-2012
Just Cakes (321) 242-8515
Momma's Homemade Cakes (321) 312-4004
Hailie Kays Cakes (321) 446-4808