



**Hilton**

CABANA MIAMI BEACH

# Wedding Packages





# PACKAGES

## Hilton Cabana Miami Beach Offers 3 Premium Package Deals:

### **Silver Package -\$45 per Person**

Includes Choice of (2) Passed Hors d'oeuvres (For 1 Hour)

Sliced Fruit Arrangement or Vegetable Crudité

Artisan Cheese Display with International and Domestic Cheeses garnished with Mixed Nuts and Dried Fruits

House-Made Crostini's and Crackers

### **Gold Package -\$65 per Person**

Includes Choice of (4) Passed Hors d'oeuvres (For 1 Hour)

Sliced Fruit Arrangement or Vegetable Crudité

Artisan Cheese Display with International and Domestic Cheeses garnished with Mixed Nuts and Dried Fruits

House-Made Crostini's and Crackers

### **Platinum Package -\$85 per Person**

Includes Choice of (6) Passed Hors d'oeuvres (For 1 Hour)

Sliced Fruit Arrangement or Vegetable Crudité

Artisan Cheese Display with International and Domestic Cheeses garnished with Mixed Nuts and Dried Fruits

House-Made Crostini's and Crackers

### **Cake Cutting Service and Complimentary Champagne Toast included with Packages**

All food and beverage items subject to 22% service charge and 9% sales tax.





# HORS D'OEUVRES

## Passed Hors d'oeuvres Selections:

### Hot Hors d'oeuvres:

Coconut Shrimp with a Coconut Dipping Sauce  
Thai Chicken Satay with Spicy Peanut Sauce  
Thai Beef Satay with Red Curry Dipping Sauce  
Vegetable Spring Rolls with Sweet Thai Chili Sauce  
Bacon Wrapped Scallops with Orange Horseradish Sauce  
Beef, Potato, and Sofritto Empanadas with Aji Salsa  
Chicken, Potato, and Sofritto Empanadas with Spicy Mayo  
Meatballs (Chipotle BBQ, Sweet and Sour, Thai Chili or Swedish)  
Mushroom Caps Stuffed with (Sausage or Crab or Roasted Garlic and Spinach)  
Spanakopita in Phyllo Cups with Feta Cheese  
Appetizer Asparagus and Cheese in Phyllo  
Brie with Raspberries in Phyllo  
Assorted Quiche  
Beef Duxelle Wellington  
Mini Quesadillas with Cilantro and Lime Sour Cream  
Southwestern Chicken Egg Rolls with Chipotle Sour Cream  
Hawaiian Tropical Chicken Kabobs with Sweet and Sour Sauce  
Franks in a Blanket with Spicy Mustard  
Chicken or Veggie Pot Stickers with Citrus Ponzu  
Beef Sliders  
Mojo Pork with Pickled Onions on Tostone

### Cold Hors D'oeuvres:

Smoked Salmon with Sundried Tomato Crème on Cucumber  
Tuna Poke with Wakame Salad on Toasted Sesame  
Grilled Shrimp with Pico de Gallo on Polenta Crostini  
Watermelon and Feta Cheese Brochettes with Charred Lemon Vinaigrette  
Caprese Canape (Sundried Tomatoes, Mozzarella, and Balsamic Glaze)  
Tropical Chicken Salad on Crostini with Cashews  
Ceviche Shooters with Plantain Strips  
Tropical Fruit Salad Shooters  
Crudité Shooters  
Thai Beef Salad in Lettuce Cups  
Fruit Brochettes  
Melon and Prosciutto Canape with Micro Basil  
Olive Tapenade on Roasted Garlic Crostini  
Spicy Tuna with Toasted Nori and Sesame  
Melon and Prosciutto Brochettes  
Compressed Fruit Kabobs (Sweet and Spicy)  
Shrimp Cocktail Shooter Crispy Horseradish  
Seafood Salad in Endive  
Blue Cheese, Grilled Chicken, Cranberries, Almonds in Endive Cup





# PLATED DINNER OPTIONS for Your Wedding Reception

## **ROASTED CHICKEN \$40.00 per person**

Fingerling Potatoes, Fire Roasted Broccolini and Red-Wine Pan Jus

Choice of Salad and Dessert Selections

## **FILET MIGNON \$52.00 per person**

In House Cut Filet with Coffee Rub by Sautéed Mushrooms, Roasted Garlic and Roasted

Peppers, Whipped Potatoes served with Bleu Cheese Demi-Glace or Traditional Demi-Glace.

Choice of Salad and Dessert Selections

## **Local Catch \$45.00 per person**

Sautéed Mixed Vegetables and Steamed Basmati Rice.

Lemon Cream Sauce and Citrus Salsa with Fresh Mint

Choice of Salad and Dessert Selections

## **Pasta of Choice \$40.00 per person**

Grilled Chicken

Creamy Alfredo Pesto Pasta

or Pasta Primavera with House Made Sicilian Marinara

Crab Ravioli with Sautéed Spinach, Roasted Tomatoes and Shaved Parmesan Cheese

Topped with Tomato Brandy Cream Sauce

Choice of Salad and Dessert Selections

## **Surf and Turf Dinner or Duet**

Colossal Head on Prawn or Warm Water Lobster Tail with Melted Herb Butter

In House Cut 6oz Filet Mignon or 10oz NY Strip Steak or Pan Seared Ashley Farms Chicken with Pan Jus.

Paired with Crispy Herb Roasted Fingerling Potatoes and Baby Honey Glazed Carrots and Broccolini.

Choice of Salad and Dessert Selections

## **Your Choice of Three Entrées**

### **\$115 Per Person**

Colossal Head on Prawn or Warm Water Lobster Tail with Melting Herb Butter

In House Cut 6oz Filet Mignon or 10oz NY Strip Steak with Roasted Garlic Butter Cream Sauce

Pan Seared Ashley Farms Chicken with Pan Jus.

Seared Salmon or Mahi-Mahi (Grilled or Seared) Citrus Cilantro Wine and Butter Sauce

Paired with Crispy Herb Roasted Fingerling Potatoes or Potato Puree or Steamed Basmati Rice

with Baby Honey Glazed Carrots and Broccolini.

Choice of Salad and Dessert Selections

### **Salad Choices:**

Classic Caesar Salad

Mixed Greens Salad with Tomato, Cucumber and Pearl Onions with Balsamic Vinaigrette.

Greek Salad-Marinaded Olives, Feta Cheese, Cucumbers, Red Onions.

Spinach Salad-Fresh Strawberries and Bleu Cheese and Raspberry Vinaigrette.





# BUFFET OPTIONS for Your Special Night:

## **Tropical Cabana \$55.00 per person**

Grilled Mahi-Mahi Accompanied by Papaya Salsa

Grilled Jerk Chicken

Mojo Pork

Traditional Rice and Black Beans or Yellow Rice

Fresh Roasted Seasonal Vegetables

Mixed Green Salad with 2 Dressings

## **Southern Favorites - \$55.00 per person**

Southern Fried Chicken

Smoked Pulled Pork with Coleslaw and Buns

BBQ Chicken with Homemade BBQ Sauce

Potato Salad

Baked Beans

Corn on the Cobb

Biscuits and Corn Bread

Peach Cobbler

## **Latin Cantina \$55.00 per person**

Chips and Fire Roasted Tomato Salsa

Grilled Skirt Steak with Chimichurri

Chipotle Roasted Chicken

Broiled or Fried Tilapia or Mahi with Fresh Lime and Cilantro

Yellow Rice with Onions and Peppers

Black Beans

Fried Yucca with Garlic Aioli

South Western Salad Topped with Cheddar Cheese, Crispy Tortilla Strips, Tomatoes, Red Onions and Honey Chipotle Vinaigrette.

Classic Flan and Churros

## **Tour of Tuscany \$55.00 per person**

Classic Caesar Salad

Anti-Pasto Salad

Grilled Veggie Display

Tomato and Mozzarella Salad

Tortellini Alfredo with Veggie and Sundried Tomatoes and Italian Parsley

Saffron Risotto Milanese with Parmesan Cheese

Classic Chicken Picatta with Lemon Caper Cream Sauce

Beef Barolo (Braised Beef in Italian Red Wine and Garnished with Olives)

Strawberry Panna Cotta

Tiramisu





## ADDITIONS TO YOUR SPECIAL NIGHT

An Attendant fee of \$100 each per station will be added.

### Specialty Stations \$30 Per Person

- Paella Station
- Fajitas Station
- Pasta Station
- Stir Fry Station
- Potato Bar

### Carving Stations

- Herb Crusted NY Strip or Prime Rib-\$35 Per Person
- Slow Roasted Beef Tenderloin-\$45 per Person
- Salmon In Puff Pastry-\$32 Per Person
- Slow Roasted Mojo Pork-\$28 Per Person



**All Stations come with appropriate Condiments Rolls and Accoutrements for the Selected Item.**