Wedding Packages

Hilton
PASADENA

168 South Los Robles Avenue Pasadena, CA 91101
Phone: 626-584-3170 Fax: 626-584-3132

Packages Include...

Chair Covers and Choice of Sash

Room Rental and Setup

Floorlength Tablecloths and Napkins
White, Ivory, Chocolate Brown, or Black

Set of 12 Uplights in the Color of Your Choice

Champagne Toast

Glass of Wine with Dinner

Custom Wedding Cake
From Porto's Bakery or Diamond Bakery

Discounted Parking Rate
$11 for Valet and $10 for Self Parking

Complimentary Suite for the Night of the Wedding

All prices subject to 21% service charge and applicable sales tax. Prices and items subject to change without notice.

Jan 2015

Classic Elegance

COCKTAIL HOUR DISPLAY

Select One

Imported and Domestic Cheese Display
Served with an assortment of breads and crackers

Wood-Grilled Vegetable Display
An array of mesquite grilled vegetables

Sliced Fresh Fruit and Berry Presentation

ENTREES

All entrees are served with salad, fresh seasonal vegetables, choice of starch, rolls and butter, coffee, decaf, iced tea, and ice water

Pan Seared Garlic Breast of Chicken
Topped with artichokes, mushrooms, and a white wine sauce
$59++

Chicken Morel
Pan seared chicken breast served with a champagne and morel mushroom sauce
$59++

Chicken Supreme
Chicken breast stuffed with asparagus, ricotta, and feta cheese
$61++

Citrus Glazed Salmon
Pan seared salmon filet with citrus mirin glaze
$61++

Southwest Baked Sea Bass
Served with salsa fresca and papaya
$64++

Grilled New York Steak
Served with a cabernet butter sauce
$66++

Pepper Seared Filet Mignon
Served with a merlot sauce and grilled Portobello mushrooms
$70++

Duet of Boursin Chicken & Garlic Shrimp
Grilled chicken breast with boursin cream sauce and sautéed garlic shrimp
$70++

Duet of Filet Mignon & Salmon
Grilled filet with a red wine sauce and grilled salmon with a saffron cream sauce
$73++

Duet of Filet Mignon & Shrimp
Grilled filet with cabernet demi-glace sauce and three jumbo grilled shrimp with lemon butter sauce
$77++

Vegetarian Options Available Upon Request

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Jan 2015

Inspired Elegance

ONE HOUR HOSTED CALL BAR

Unlimited Beverage Service for One Hour

TRAY PASSED HORS D'OEUVRES

Select Two

Spanakopita

Chicken or Beef Satay
with Peanut Sauce

Mini Quiche Lorraine

Mini Crab Cakes
with Sundried Tomato

Coconut Chicken Brochettes
with Orange Marmalade

Breaded Parmesan
Artichoke Hearts

Bacon Wrapped Scallops
with Balsamic Drizzle

ENTREES

All entrees are served with salad, fresh seasonal vegetables, choice of starch, rolls and butter, coffee, decaf, iced tea, and ice water

Pan Seared Garlic Breast of Chicken
Topped with artichokes, mushrooms,
and a white wine sauce
$74++

Chicken Morel
Pan seared chicken breast served with a champagne
and morel mushroom sauce
$74++

Chicken Supreme
Chicken breast stuffed with asparagus, ricotta,
and feta cheese
$76++

Citrus Glazed Salmon
Pan seared salmon filet with citrus mirin glaze
$76++

Southwest Baked Sea Bass
Served with salsa fresca and papaya
$79++

Grilled New York Steak
Served with a cabernet butter sauce
$81++

Pepper Seared Filet Mignon
Served with a merlot sauce and
grilled Portobello mushrooms
$85++

Duet of Boursin Chicken & Garlic Shrimp
Grilled chicken breast with boursin cream sauce
and sautéed garlic shrimp
$85++

Duet of Filet Mignon & Salmon
Grilled filet with a red wine sauce and grilled salmon
with a saffron cream sauce
$88++

Duet of Filet Mignon & Shrimp
Grilled filet with cabernet demi-glace sauce and
three jumbo grilled shrimp with lemon butter sauce
$92++

Vegetarian Options Available Upon Request

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Jan 2015

Pure Elegance

TWO HOUR HOSTED CALL BAR

Hours Must Be Consecutive

TRAY PASSED HORS D'OEUVRES

Select Three

Tenderloin Crostini with
a Gorgonzola Cream Drizzle

Roast Beef Canapes

Shrimp Pesto Cream Canapes

Mini Caprese Crostini

Mini Beef Wellington

Mini Brie En Croute
with Pear Chutney

Smoked Salmon Rose Canapes

ENTREES

All entrees are served with salad, fresh seasonal vegetables, choice of starch, rolls and butter, coffee, decaf, iced tea, and ice water

Pan Seared Garlic Breast of Chicken
Topped with artichokes, mushrooms,
and a white wine sauce
$84++

Chicken Morel
Pan seared chicken breast served with a champagne
and morel mushroom sauce
$84++

Chicken Supreme
Chicken breast stuffed with asparagus, ricotta,
and feta cheese
$86++

Citrus Glazed Salmon
Pan seared salmon filet with citrus mirin glaze
$86++

Southwest Baked Sea Bass
Served with salsa fresca and papaya
$89++

Grilled New York Steak
Served with a cabernet butter sauce
$91++

Pepper Seared Filet Mignon
Served with a merlot sauce and
grilled Portobello mushrooms
$95++

Duet of Boursin Chicken & Garlic Shrimp
Grilled chicken breast with boursin cream sauce
and sautéed garlic shrimp
$95++

Duet of Filet Mignon & Salmon
Grilled filet with a red wine sauce and grilled salmon
with a saffron cream sauce
$98++

Duet of Filet Mignon & Shrimp
Grilled filet with cabernet demi-glace sauce and
three jumbo grilled shrimp with lemon butter sauce
$102++

Vegetarian Options Available Upon Request

CHIAVARI CHAIRS INCLUDED

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