

YOUR BIG DAY

MEANS A LOT TO US TOO



HILTON OCALA CEREMONIES



Imagine your Wedding Day under blue skies and a canopy of oak trees. At Hilton Ocala you may select from several outdoor ceremony locations at The Reserve. Our resident Clydesdale, Buddy, will make a dramatic entrance and romantic exit that will create magical memories!

Ceremony Site with Horse & Carriage (Please Ask For Details)





Your Wedding Reception Includes...

one of our elegant Banquet Rooms (depending on the size of your wedding) or in our outside Pavilion in The Reserve. Your Wedding Reception Package consists of a one hour cocktail social and a three hour dinner reception.

Your Event Begins...

- *Farmer's Market Display*
- *Signature Cocktail Butler-Passed During Cocktail Hour*
- *Four Hour Open Bar*
- *Served or Station Dinner (50 person minimum)*
- *Custom Wedding Cake*
- *A Champagne or Sparkling Cider Toast for all your guests*
- *Wedding Day Bridal Attendant & Bridal Party Waiting Room*
- *Romantic wedding night accommodations for the Bride & Groom with a chilled bottle of champagne and a tray of chocolate covered strawberries.*
- *Special sleeping room rates for your guests*

Your Reception Décor Package...

- *Fresh Floral Guest Table Centerpieces*
- *Votive Candles to accent your guest table centerpieces*
- *White Floor Length Linen & your choice of White, Black or Ivory Overlays*
- *Banquet Chairs in the Ballroom and White Padded Resin Chairs in the Pavilion*
- *White or Black Pipe & Drape behind your Sweetheart or Head Table*
- *Risers for your Sweetheart or Head Table*
- *Dance Floor in the Ballroom. Dance Floor Area with stanchions in the Pavilion*

Reception Hors d'oeuvres

Farmer's Market Display

(Included With Your Served or Station Dinner & Displayed For One Hour)

A Fresh Array of Seasonal Fruits, Domestic Cheeses, Brie, Smoked Gouda, Provolone & Gorgonzola. Fresh Cut Crudities to include Carrots, Celery, Zucchini, Yellow Squash, Grape Tomatoes & Mushrooms. Served with Homemade Buttermilk Ranch & Bleu Cheese.

Delectable Additions.....

Butler-Passed Hors D'oeuvres

(Please Select Four)

COLD

- *Sesame Tuna and Green Seaweed with Cusabi*
- *Curry Chicken in Phyllo*
- *Smoked Salmon on Crostini*
- *Jumbo Shrimp Shooters with Chili Horseradish*

HOT

- *Smoked Bacon Wrapped Diver Scallops*
- *Mini Crab Cakes with Sweet Pepper Relish*
- *Beef Wellington in a Puff Pastry*
- *Beef Carpaccio on a Pesto Puff*
- *Asparagus Wrapped with Cheese and Phyllo*
- *Brie Wrapped in Phyllo with Raspberries*
- *Coconut Fried Shrimp*

(Additional Cost Per Person & Served For One Hour)

CHARCUTIERE BOARD

*Genoa Salami, Prosciutto de Parma, Sopressata & Capicola
Garnished with Imported Olives & Pickled Peppers*

(Additional Cost Per Person & Displayed For One Hour)

**++ Above prices do not include 21% taxable service charge or 6% sales tax
All prices are subject to change**



Reception Served Dinner

*Each Wedding Served Dinner will be served with Chef's Accompaniments,
Dinner Rolls, Iced Tea & Coffee.*

This menu is priced for a minimum of 50 guests.

Filet Mignon

Char-Grilled 8oz Filet Mignon with Cabernet Sauvignon Reduction

New York Strip

Prime-Aged 10oz New York Steak with Chardonnay-Leek Sauce

Roasted Rack of Lamb

Herb Crusted New Zealand Lamb with Grain Mustard Sauce

Roasted Herb Chicken

Rosemary-Thyme Brined Chicken with Maple Pecan Demi

Prosciutto Chicken

Spinach-Boursin Stuffed Chicken & Roasted Red Pepper Olive Tapenade

Chicken Oscar

French Cut Chicken, Lump Crab & Béarnaise Sauce

Atlantic Salmon

Baked Salmon Filet with Honey-Dill Sauce

Wasabi Blackened Grouper

Wasabi Panko Crusted Grouper with Asian Pear-Yuzu Relish

Vegetarian Paella

Saffron Rice, Garbanzo Beans, Artichoke, Roasted Red Peppers & Green Peas

Farfalle Alla Primavera

*Farfalle Pasta, Roasted Garden Vegetables, Shaved Parmesan-Reggiano & Sun-Dried
Tomato Pesto Sauce*

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Plated Duets

Petite Filet & Atlantic Salmon

With Bordelaise & Roasted Tomato Romanesco Sauces

New York Strip & Jumbo Shrimp

Cipolini Onion Confit & Sherry Reduction

Petite Filet Mignon & Herb Roasted Chicken

Port Shallots Sauce & Citrus Butter Compound

Petite Filet Mignon & Crab Cake

Gorgonzola Fondue & Roasted Sweet Corn Salsa

Pork Tenderloin & Mahi Mahi

Rum Coconut Curry Sauce & Sweet Mango Relish



CUSTOM WEDDING CAKE... Please meet directly with our Bakery Partner - Stella's Modern Pantry to design your Wedding Cake. The size of your cake will be determined by your final guest count.

FRESH FLORAL CENTERPIECES... Please meet directly with either of our two Floral Partners - Floral Architecture or Blooming Events to design your guest table centerpieces.

****Your Hilton Ocala Wedding Specialist will provide you with contact information****

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Salads

(Included with your served dinner - please select one)

Garden Salad

Field Organic Mixed Greens, Cherry Tomatoes, English Cucumber, Spiral Carrots & Bermuda Onions. Choice of Dressing

Titanic Iceberg Wedge Salad

Crisp Iceberg Wedge with Gorgonzola Cheese, Apple Wood Bacon, Cherry Tomatoes, Fresh Chives & Gorgonzola Dressing

Caesar Salad

The Classic with Garlic Crostini, Shaved Parmesan & Roasted Anchovies Caesar Dressing

Esmeralda Spinach Salad

Baby Spinach and Arugula, Seasonal Berries, Brie Cheese, Toasted Almonds & Raspberry Vinaigrette

Asian Greens Salad

Napa Cabbage & Mixed Greens, Cashews, Mandarin Oranges, Julianne Vegetables, Fried Wontons & Sesame Soy Vinaigrette



Wedding Reception Stations

**Please select a minimum of 3 or more stations
for your elegant Station Reception Dinner**

Fresh Garden Station

Traditional Caesar Salad with Fresh Tossed Romaine, Parmesan-Reggiano & Caesar dressing. Organic Mixed Greens Salad with assorted toppings & dressings. Your Choice of Chilled Grilled Chicken or Rock Shrimp. Accompanied with Garden Vegetables, & Garlic Bread Sticks

Sushi Block Station

Assorted Tuna, Salmon & California Sushi Rolls with Pickled Ginger, Wasabi & Chef's Signature Sauce

Gourmet Pasta Station

(Choose Two)

Chef Tossed Tortellini Creamy Marsala, Farfalle Alla Vodka, Penne Arriabata, or Ziti Bolognese. Accompanied with Assorted Garden Vegetables, Parmesan-Reggiano & Garlic Bread

South of the Border Fajitas Action Station

Sliced Chipotle Flank Steak or Ancho Chile Chicken Breast with Sautéed Peppers & Onions, South of the Border Condiments & Warm Soft Tortillas

Asian Wok Action Station

(Choose Two)

Chicken Szechuan, Sweet & Sour Pork, Beef & Broccoli or Stir Fry Shrimp Accompanied with Assorted Garden Vegetables & Steamed Jasmine Rice or Lo Mein Noodles



Chef Action Station Fee - \$100++

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Wedding Reception Stations

Paella Espanola Station

Chorizo, Chicken, Shrimp, Scallops, Clams & Mussels with Saffron Paella Rice, Roasted Red Peppers, English Peas & Brandy Deglazed

Potini Action Station

*Your choice of Sweet Potato or Yukon Mashed Potatoes piped into a martini glass
Toppings include: Bacon bits, Cheddar Cheese, Sour Cream, Butter, Mini Marshmallows, Pecans, Cinnamon & Brown Sugar*

Cajun Station

New Orleans Seafood Gumbo, Chicken Jambalaya & Fried Oysters with Spicy Tartar & Cocktail Sauces

Mini Dessert Station

French Sweet Delights, Tartlets, Mousse Shooters & Mini Assorted Cakes

Flambé Action Station

*Ripe Bananas or Seasonal Berries, Dark Meyer Rum & Hawaiian Raw Sugar Flambé
Topped with Vanilla Bean Ice Cream*



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Chef Action Station Fee - \$100++

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Wedding Reception Enhancement Carving Boards

Roast Beef

Serves **50** people

Tender Black Angus Top Round of Beef

Served with Silver Dollar Rolls & Bordelaise Sauce

Tenderloin of Beef

Serves **50** people

The Finest of all Meats and the Most Tender

Served with Silver Dollar Rolls

Boneless Turkey Breast

Serves **50** people

Boneless Tom Turkey Breast

Served with Cranberry Mayonnaise and Silver Dollar Rolls

Derby Ham

Serves **50** people

Derby Bone in Ham with Soft Southern Biscuits and Honey Mustard Sauce

Au Poivre New York Strip Loin

Serves **50** people

Roasted Strip Loin

Served with Silver Dollar Rolls & Cognac Green Peppercorn Sauce

Herb Crusted Prime Rib

Serves **50** people

Apple Smoke Prime Rib

Served with Silver Dollar Rolls, Champagne Horseradish & Burgundy Au jus



Chef Carving Station Fee - \$100++

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Inclusive Optional Platinum Reception Décor Package

- *Your choice of Chiavari Cushioned Chairs or Chair Covers with coordinating Sashes (chair covers Ballroom option only)*
- *Upgraded floor length guest table linen OR overlay in an array of colors (does not include S/H, head table or cake table)*
- *Up to 12x32 custom staging for Sweetheart, Head Table or Entertainment*
- *Color Selection of Pipe & Drape Backdrop behind Sweetheart or Head Table (up to 12')*
- *White lights under Sweetheart or Head Table & Cake Table*
- *Par Can Reception Room up-lighting (up to 8) in your choice of gel colors*
- *.....\$30++ per person. (100 person minimum)*

Custom Décor Enhancements

- *Dinner Plate Chargers in your choice of color*
- *Framed Table Numbers*
- *GOBO Monogram in your colors displayed at night on Hilton's tower*
- *Reception Room Up-Lighting in your choice of colors*
- *Ceiling Swags and Air Wall coverings*

Above Priced Upon Request

