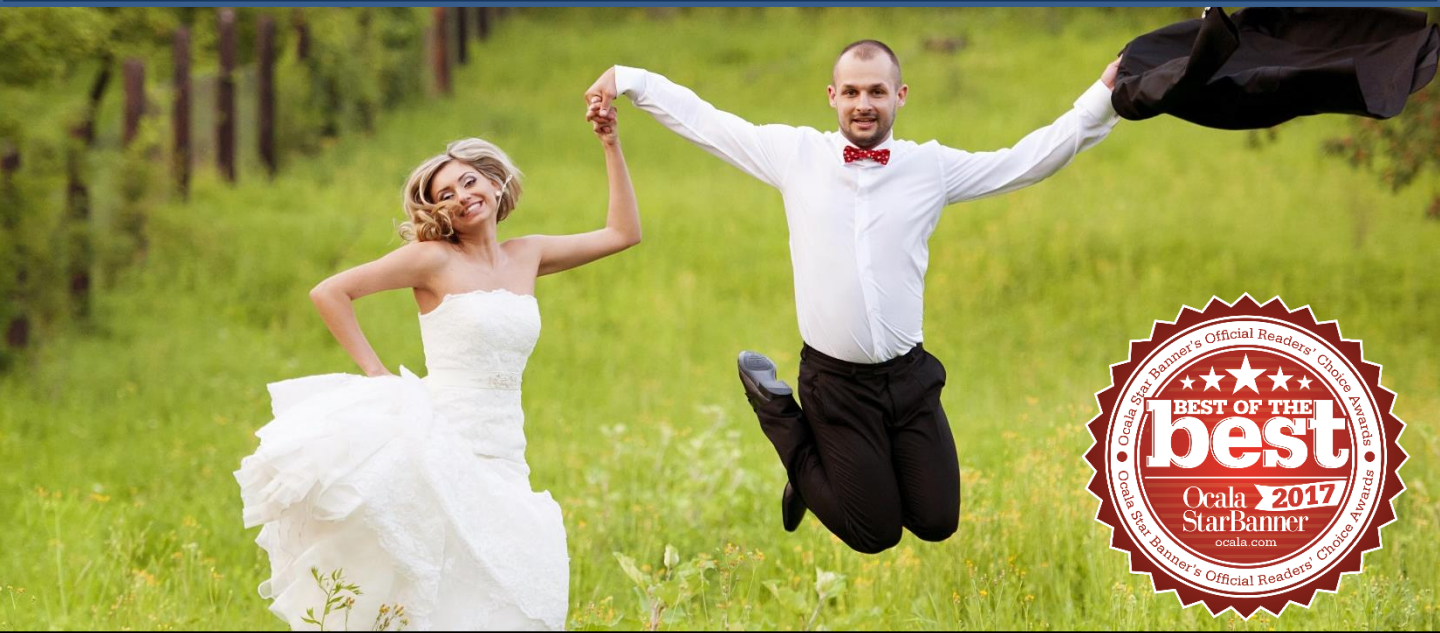


# DESTINATION FOR THE UNBRIDLED BRIDE



HILTON OCALA | 600 SW 36TH AVE, OCALA, FL 34474  
HILTONOCALA.COM | 352-873-6441



## ***Your Wedding Reception Includes...***

*One of our chic, new ballrooms 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*
- *Hand Crafted Cocktail Demo 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 wedding couple in one of our brand new guest rooms; along with a chilled bottle of champagne and a tray of chocolate covered strawberries.*
- *Special hotel 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*

**Hilton**

# *Wedding Package Menus*

*All the following menus are customizable.  
Lizbeth will work with you to find pricing  
that works best for your budget.*

*Contact Lizbeth Gennaro  
[lgennaro@hiltonocala.com](mailto:lgennaro@hiltonocala.com)*

*++ Above prices do not include 23% taxable service charge or 7% sales tax  
All prices are subject to change*

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# 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*



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### CHARCUTIERE BOARD

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

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# *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*





# **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, Julienne 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. 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 Action Station

**(Choose Two)**

*Chef Tossed Tortellini Creamy Marsala, Farfalle Alla Vodka 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*



*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 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*

## ***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***



# *Cake & Flowers*

*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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# CONTACT INFORMATION:

**LIZBETH GENNARO, WEDDING SPECIALIST**

**Direct line: 352-873-6441**

**[LGENNARO@HILTONOCALA.COM](mailto:LGENNARO@HILTONOCALA.COM)**

**[HILTONOCALA.COM/WEDDINGS](http://HILTONOCALA.COM/WEDDINGS)**

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