

Diamond Wedding Package

(Minimum Guarantee of 50 people Required)

Linen

A Custom Designed Linen Package to Accent your
Choice Wedding Colors to Include:
Table Linens
Chairs Covers with Ties
Napkins

One Hour Cocktail Reception

Chilled Displays

(Choice of One)

Daytona Market Display
International Cheese Display
Seasonal Fruit Display

Hot Hors d'oeuvres

(Choice of Two)

Coconut Fried Chicken
Mini Chicken Cordon Bleu
Scallops Wrapped in Bacon
Swedish Meatballs

Cold Hors d'oeuvres

(Choice of Two)

Canapés
Bruschetta
Charred Asparagus
Prosciutto and Melon

Based on 8 pieces total per person

Four Hour Hosted Deluxe Bar

(One hour During Cocktails and a Three Hour Reception)

To include Deluxe Liquors, Premium Wines, Domestic and Imported Beers, Soft Drinks, Bottled Water, and Assorted Mixers

Hilton Daytona Beach Resort Ocean Walk Village
100 N. Atlantic Ave. Daytona Beach Florida 32118 (P) 386-254-8200 (F) 386-253-0275

Plated Dinner Service

Champagne Toast

Salad

(Choice of One)

Bistro Salad

A Spring Mix of Nine Lettuces, topped with Vine Ripe Tomatoes, Sliced Carrots, Cucumbers, Croutons, and served with a House Vinaigrette

Caesar Salad

Crisp Hearts of Romaine Lettuce, Shaved Asiago Cheese, Classic Caesar Dressing and Herbed Croutons

Spinach Salad

A Bed of Hand Picked Leaves of Spinach, topped with Mushrooms, Crispy Bacon, Slivered Red Onions and Fresh Parmesan, with Bacon Dressing

Monterey Salad

Romaine Lettuce, Tomato, Red Onion Rings, Garlic Croutons, Shredded Monterey Jack Cheese Served with Ranch Dressing

Intermezzo

(Choice of One)

Lemon Drop

Dollop of Lemon Sorbet served in a Frosted Stemmed Glass Garnished with a Lemon Wedge

Raspberry Bomb

Dollop of Raspberry Sorbet served in a Frosted Stemmed Glass Garnished with a Sprig of Mint

Entrees

(Choice of Two)

All Entrees served with Chef's Choice of Complimentary Starch and Seasonal Vegetable

Grilled Filet Mignon

8-oz Filet of Beef Cooked to Perfection with Garlic Rosemary Demi Glaze

Roast Prime Rib

Cooked Slowly and Hand Carved, served in the Traditional Manner with Au Jus

Chicken Oscar

Grilled Breast of Chicken topped with Lump Crab Meat, Asparagus Spears, and Sauce Béarnaise

Chicken Picatta

Lightly Floured and Sautéed with Lemon Caper Butter

Grilled Salmon

Topped with a Shrimp Buerre Blanc

Shrimp Scampi

Succulent Jumbo Shrimp Sautéed in Butter, Garlic and White Wine

Baked Sea Bass

White Wine and Black Pepper, Lump Crab Meat and Shiitake Mushroom With a Crawfish Sauce

Coffee and Iced Tea Available Upon Request (Choice of One)