

Platinum 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

Five 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

Pricing is subject to a 22% Service Charge and Florida State Sales Tax. All prices are subject to increase until signed Banquet Event Orders are received in the Catering Office

Plated Dinner Service

Champagne Toast

Appetizer

(Choice of One)

Shrimp Cocktail

Jumbo Shrimp on a Bed of Field Greens with Lemon and Cocktail Sauce

Ahi Tuna

Seared Ahi Tuna on a Bed of Greens with Mango Salsa Garnished with a Fried Wonton

Tomato and Mozzarella

Sliced Vine Ripe Tomatoes and Buffalo Mozzarella with a Basil Balsamic Reduction

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, served 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

(continue on additional page)

Platinum Wedding Package *(cont.)*

Entrees

(Choice of One)

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

By Land and Sea

6oz Filet of Beef and a 6oz Steamed Lobster Tail Grilled Served with Sauce Béarnaise and Drawn Butter

Palm Beach Mixed Grill

Filet of Beef, Marinated Chicken Breast and Center Cut Pork Loin With Complimentary Sauces

The Daytona Duet

Filet of Beef and Jumbo Shrimp Grilled Accompanied with Sauce Merlot and Buerre Blanc

Choice of Two Seas

Atlantic Grilled Salmon accompanied with Succulent Gulf Shrimp Sauce Hollandaise for Passing

Picatta and Scampi

Sautéed Breast of Chicken and Pan Seared Jumbo Shrimp in Lemon Caper Butter with Linguini Pasta, Roast Garlic and Freshly Chopped Spinach

Entrees

(Choice of Two)

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

Grilled Filet Mignon

An 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 a with a Crawfish Sauce

Coffee and Iced Tea Available Upon Request