

Weddings

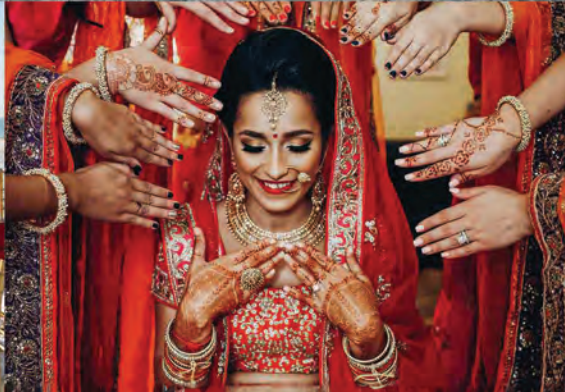
ISLAND STYLE





WHEN IT'S
TIME TO SAY
"I Do,"

Hilton Marco Island Beach Resort & Spa offers everything needed to make your wedding dreams come true. Whether you're dreaming of an intimate ceremony on our beautiful Marco Island Beach, or an elaborate, elegant reception and dinner for all of your family and friends, we are equipped to make it happen with a variety of settings and breathtaking scenery to make your day everything you have imagined and more.



- 60,000 square feet of flexible indoor and outdoor event space capable of accommodating up to 300 guests
- Beachfront, lush lawn and indoor settings for rehearsals, ceremonies, receptions and brunches
- Full-service spa on-site
- 310 well-appointed guest rooms and suites and a Presidential Suite fit for newlyweds
- Fulfilled by our experienced banquet professionals



FROM *Sunset* CEREMONIES TO
RECEPTIONS UNDER THE *Stars*

For couples whose hearts are close to the sea, imagine saying 'I do' on our white sand beaches or on our emerald green lawn with the sounds of the Gulf of Mexico gently coming ashore.



Outdoor Venues

SUNSET LAWN

- 10,000 square feet of outdoor event lawn overlooking the Gulf of Mexico capable of accommodating up to 300
- Capabilities to add a Pavilion in this space
- Can be used for rehearsal dinner, ceremony, reception and farewell brunch

NORTH & SOUTH BEACHES

- 30,000 square feet of white sand beach for your ceremony or reception perfectly timed with the setting of the sun

THE ALCOVE

- Elevated Gulf-front view for up to 60 guests
- Available for rehearsals, ceremonies, receptions and farewell brunches

UPPER POOL DECK

- Perfect for your rehearsal or cocktail reception up to 50 guests
- Overlooking the glistening Gulf waters



Indoor Venues

ISLAND BALLROOM

- Our sophisticated ballroom is perfect for accommodating up to 300 guests

HERON ROOM

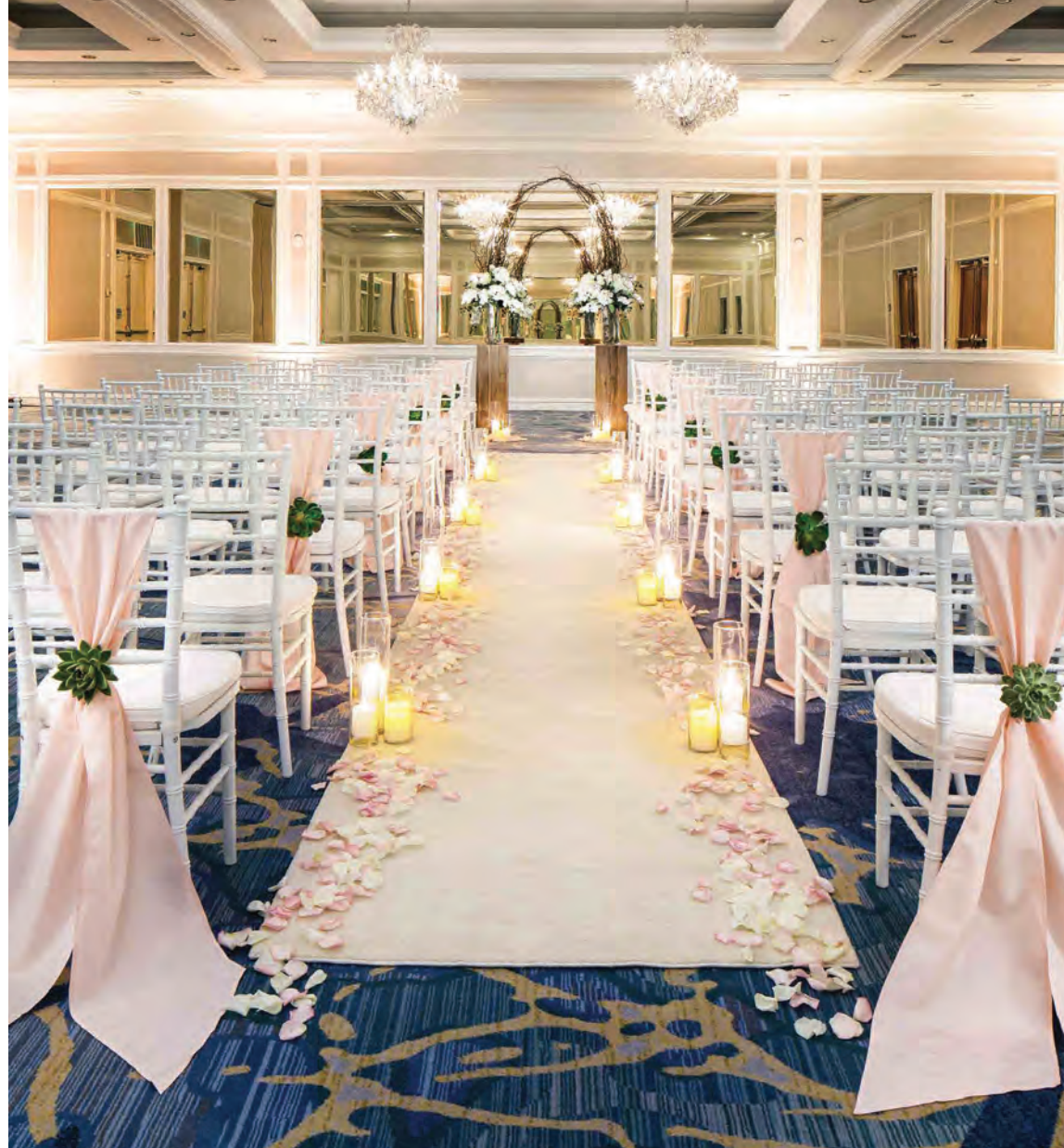
- Located just off of the front lobby for easy guest access, this quiet and private setting can accommodate both small and large parties

THE ALCOVE

- A unique option with spectacular Gulf views to accommodate up to 30 guests

PRIVATE DINING ROOM

- The Deck at 560 offers a great private dining room for very intimate wedding parties and rehearsals up to 12 people





A WEDDING AND A *Vacation*

A wedding at Hilton Marco Island Beach Resort & Spa means a Hilton Marco Wedding Getaway for you and your guests, offering memories that will last an eternity. While your nuptials are sure to be the stand-out of their stay, there are countless amenities for you and your guests to enjoy.

- Miles of pristine white-sand beach, overlooking the Gulf of Mexico
- Heated free-form resort pool and whirlpool, including children's water features
- A variety of dining and shopping options are located nearby
- An array of family activities, providing entertainment for all ages including our own Hilton Hot Shots kids club and activity room
- The Spa at Hilton Marco Island offers extensive treatments to soothe and rejuvenate
- On-site water sports partners offer guided wave runner tours, Calusa Spirit Dolphin & Shelling Cruises, parasailing and more
- 24-hour state-of-the-art fitness center features extensive range of PRECOR equipment
- Located just minutes away from world class golf and air boat adventures



Wedding

RECEPTION PACKAGES

Sunset CEREMONY

CHOICE OF BEACH OR LAWN

Ceremony Package Includes:

IN-HOUSE WEDDING ARCH
OPTIONAL ENHANCEMENT — PRICE BASED ON AVAILABILITY

WHITE GARDEN CHAIRS

CEREMONY TABLE WITH WHITE LINEN

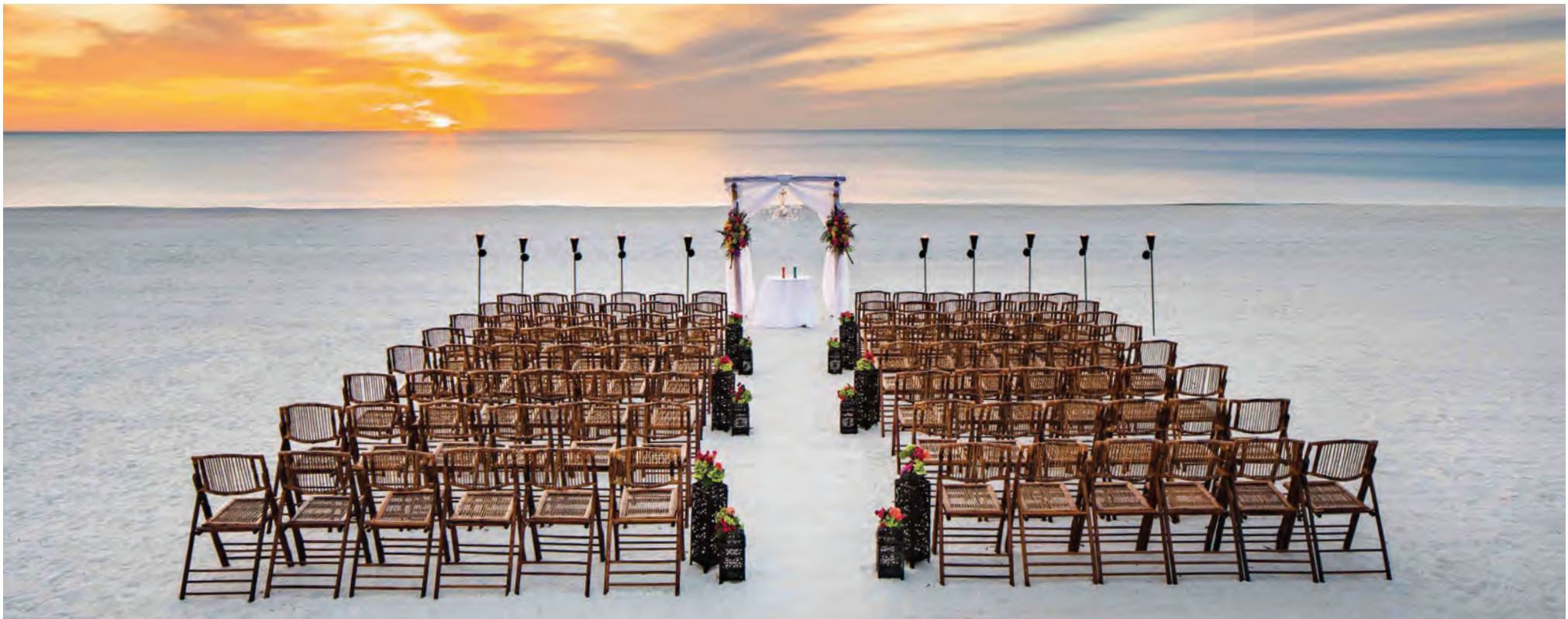
CHILLED TOWEL SERVICE

CITRUS INFUSED ICED WATER STATION

INDOOR BACKUP LOCATION
IN CASE OF INCLEMENT WEATHER

SET UP AND BREAKDOWN OF CEREMONY

4500.00 plus service charge and tax
(with a catered wedding package)



Wedding Packages

SIMPLY CHIC RECEPTION

four hours of unlimited cocktails,
premium brands

four butler-passed hors
d'oeuvres served for one hour

champagne toast for all guests

tableside dinner wine service

an elegant plated three course dinner

custom wedding cake by our preferred
vendor & cake cutting service

coffee & tea service

white floor length table linen

votive candles

dance floor *(indoor location only)*

choice of sweetheart or head table

setup and breakdown of event

245.00

PURELY ENCHANTING RECEPTION

four hours of unlimited cocktails,
premium brands

four butler-passed hors
d'oeuvres served for one hour

champagne toast for all guests

tableside dinner wine service

an elegant buffet dinner

custom wedding cake by our preferred
vendor & cake cutting service

coffee & tea service

white floor length table linen

votive candles

dance floor *(indoor location only)*

choice of sweetheart or head table

setup and breakdown of event

255.00

FABULOUSLY ELEGANT RECEPTION

four hours of unlimited cocktails,
premium brands

four butler-passed hors
d'oeuvres served for one hour

champagne toast for all guests

tableside dinner wine service

an elegant buffet or plated dinner

custom wedding cake by our preferred
vendor & cake cutting service

late night snack

coffee & tea service

white floor length table linen

votive candles

dance floor *(indoor location only)*

choice of sweetheart or head table

setup and breakdown of event

265.00/275.00

ALL WEDDING *Packages*

BUTLER PASSED HORS D'OEUVRES

CHILLED

watermelon gazpacho shooter with basil foam
goat cheese crostini with fig and olive tapenade
caprese antipasto pipette with herb vinaigrette
beet pickled deviled eggs
ahi tuna tartare in a black sesame cone
jumbo shrimp cocktail with burnt brandy cocktail sauce
florida crab and mango salad
smoked salmon with crème fraiche
tomato bruschetta
prosciutto wrapped mango
pots de crudité with hummus
shrimp cocktail shooter with avocado and
spiced tomato sauce

WARM

raspberry and brie phyllo with truffled honey
tempura shrimp shooter with mango chili
croque monsieur palmiers
spanakopita
florentine stuffed mushrooms
mini crab cake with chipotle aioli
pancetta-wrapped shrimp with orange mostarda
bacon wrapped date stuffed with chorizo
miniature beef & mushroom wellington
lamb lollipop with mint chutney
bacon-wrapped scallops
coconut shrimp with sweet chili
vegetable spring roll
chicken brochette
crab arancini

SIMPLY *Chic* PLATED RECEPTION

SALAD COURSE

Served with Assorted Breads & Butter. Please Select One:

TRADITIONAL CAESAR SALAD
imperial salad served with herbed croutons, aged
parmigiano reggiano & creamy garlic dressing

LOCAL FIELD GREENS
mesclun of local field greens served with florida
strawberries, candied walnuts, goat cheese crema
with a balsamic gastrique

SWEET BIB WEDGE SALAD
boston bibb lettuce, shaved stilton bleu, toasted
walnuts, prosciutto crisp and champagne vinaigrette

STARCH SIDES

Please Select One:

thyme roasted pee wee potatoes
chive & roasted garlic mashed potatoes
wild mushroom risotto cake
cauliflower and parsnip puree

ENTREE COURSE

Please Select Three:

NORWEGIAN SALMON —**SUSTAINABLY SOURCED**
with mustard seeds and fine herbs

ROSEMARY CHICKEN
charred lemon and fried caper sauce

ROASTED BEEF TENDERLOIN
with glazed borettana onion and porcini demi-glace

SPIRALED VEGETABLE TART
with vegan ricotta and herb emulsion

VEGETABLE SIDES

Please Select One:

honey glazed carrots
asparagus bundle
baby vegetable mèlange
haricots verts

245.00

PURELY *Enchanting* BUFFET RECEPTION



*Displayed for 1.5 hours.
Served with Assorted Breads & Butter.*

SALAD DISPLAY

romaine, arugula, mesclun greens
english cucumbers, heirloom tomatoes, julienne
carrots, shaved onions, chickpeas, citrus-marinated
olives, roasted peppers, hearts of palm
feta cheese, bleu cheese, goat cheese
balsamic vinaigrette, smoked tomato ranch,
lemon vinaigrette

ENTREES

cilantro lime chicken breast with citrus beurre blanc
chimichurri grilled flank steak with hearts of palm
mahi mahi dusted with cumin in a citrus,
saffron and fennel broth

SIDES

coconut rice pilaf
fresh green beans and roasted heirloom tomatoes

255.00

FABULOUSLY *Elegant* PLATED RECEPTION

SALAD COURSE

Served with Assorted Breads & Butter. Please Select One:

TRADITIONAL CAESAR SALAD
imperial salad served with herbed croutons, aged
parmigiano reggiano & creamy garlic dressing

FLORAL SALAD
medjool dates, toasted pistachios,
heirloom tomatoes, preserved lemon,
basil oil, champagne vinaigrette

BURRATA SALAD
tomato medley, micro salad, brioche crouton,
basil vinaigrette, smoked tomato oil

POACHED PAIR
baby arugula, apricot nectar poached pears,
chopped toasted pecans, gorgonzola cheese and
smoke bacon with a shallot vinaigrette

STARCH SIDES

Please Select One:

thyme roasted pee wee potatoes
chive & roasted garlic mashed potatoes
wild mushroom risotto cake
cauliflower and parsnip puree

ENTREE COURSE

Please Select Three:

CORIANDER DUSTED GULF GROUPER FILET
with spiced tomatillo nage

SHRIMP AND BEEF DUO
three jumbo gulf shrimp & petit tenderloin of
beef with chive beurre blanc and demi-glace

JOYCE FARMS CHICKEN BREAST
with exotic mushroom, topped with truffle sauce
& gorgonzola butter

SPIRALED VEGETABLE TART
with vegan ricotta and herb emulsion

VEGETABLE SIDES

Please Select One:

honey glazed carrots
asparagus bundle
baby vegetable mèlange
haricots verts

265.00

LATE NIGHT SNACK

BEEF SLIDERS OR CHICKEN TENDERS
FRENCH FRIES OR TATER TOTS

FABULOUSLY *Elegant* BUFFET PACKAGE

Buffet displayed for 1.5 hours. Served with Assorted Breads & Butter.

SALAD DISPLAY

romaine, arugula, mesclun greens
english cucumbers, heirloom tomatoes, julienne
carrots, shaved onions, chickpeas, citrus-marinated
olives, roasted peppers, hearts of palm
feta cheese, bleu cheese, goat cheese
balsamic vinaigrette, smoked tomato ranch,
lemon vinaigrette
conch salad tossed with red onion, lime, lemon,
avocado, tomato, pepper, ginger and garlic
tropical fruit & berries display

ENTREES

seared grouper with saffron, orange & fennel broth
tarragon chicken with roasted garlic,
white wine and creme fraiche
beef tenderloin with rosemary & black garlic demi

SIDES

quinoa & couscous pilaf-stuffed baby bell peppers
roasted fingerling potatoes
baby vegetable melange

275.00

LATE NIGHT SNACK

BEEF SLIDERS OR CHICKEN TENDERS
FRENCH FRIES OR TATER TOTS

Enhancements

DISPLAY & ACTION STATIONS

*Chef Attendant Optional at \$200 each, plus tax. Minimum of 25 guests.

VEGETABLE CRUDITÉ

cucumbers, carrots, celery, broccoli, peppers, cauliflower, tomatoes, with a selection of dips and hummus

14.00 per guest

EXOTIC FRESH FRUIT DISPLAY

sliced pineapple, honeydew, cantaloupe, papaya, mango, seedless grapes, and seasonal berries

16.00 per guest

ARTISANAL CHEESE

· international artisan cheeses, complemented with an assortment of flatbreads, spreads, dried fruit, nuts, grapes, and seasonal berries

20.00 per guest

SUSHI DISPLAY

3 pieces per person

· assorted japanese nigari and maki rolls served with an assortment of japanese seafood salads accompanied with pickled ginger, wasabi and soy sauce

18.00 per guest

ANTIPASTO DISPLAY

imported and domestic dry cured meats and cheeses, assorted olives, marinated eggplant, sundried tomato confit, assorted focaccia, crostini, toasty pita chips.

26.00 per guest

CHILLED SEAFOOD RAW BAR

fresh florida oysters on the half shell (1 piece)
cedar key clams on the half shell (2 pieces)
jumbo gulf shrimp (2 pieces)

seasonal availability, market price

accompanied with:

burnt brandy sauce, bloody mary cocktail, dijon lime and mignonette sauce, fresh grated horseradish, lemons, and saltine crackers

seasonal availability, market price

optional enhancement:

jonah crab claw / chilled lobster tail / stone claw

seasonal availability, market price

POTATO MARTINI BAR*

· whipped yukon gold and sweet potato, accompanied with an array of toppings to include:
roasted garlic, caramelized shallots, wild chive, frizzled onion, chopped bacon, scallions, shredded cheddar, gruyere, bleu cheese, asiago cheese, sour cream, sweet cream butter, brown sugar, marshmallow, chipotle and grated horseradish

16.00 per guest

PASTA EXTRAVAGANZA *

· tri-color tortellini and fusilli pasta tossed in an imported mascarpone cream, finished in a wheel of aged cheese / wheel of cheese based on availability

22.00 per guest

Enhancements

CARVERY STATIONS

*Chef Attendant required at \$200 each, plus tax. All stations served with warm rolls and butter.

SOUR ORANGE AND HERB CRUSTED GROUPEUR

citrus butter, onion and cucumber relish,
pico de gallo, tostadas

28.00 per guest

ROASTED TURKEY

sage and thyme jus, buttermilk gravy,
smoked cranberry sauce

17.00 per guest

GRILLED CEDAR PLANK SALMON

choice of one: bourbon maple glazed / pastrami spiced / dill
and citrus sea salt /honey dijon and grilled lemon

20.00 per guest. chef attendant not required

ESPRESSO RUBBED ANGUS STRIP LOIN

chipotle chocolate stout molasses and
caramelized onions

24.00 per guest

SLOW ROASTED BLACK ANGUS PRIME RIB

slow roasted prime rib rubbed with rosemary, thyme and
peppercorn melange, served with au jus
and creamy horseradish

26.00 per guest

RUM GLAZED TENDERLOIN OF BEEF

pineapple compote, salsa criolla, grilled baguette

30.00 per guest

Bar Packages

PREMIUM BRANDS BAR PACKAGE

ketel one, bombay sapphire, macallan 12, crown royal, maker's
mark, captain morgan rum, malibu, patron silver, premium wines,
domestic beer, imported beer, soft drinks and bottle water

Additional Hour per Guest - 22.00

Enhancements

LATE NIGHT SNACKS

SAY CHEESE (SELECT TWO)

four cheese spinach and artichoke / sharp cheddar and smoked gouda/ strawberry, brie and chocolate/ fontina, blackberry and basil/ tomato and american

18.00 per guest

FLATBREAD DELIGHT (SELECT TWO)

tomato and mozzarella caprese / mediterranean / caramelized mushroom and fontina / barbecued chicken, red onion, sharp cheddar

20.00

SOAK IT UP

country style fried chicken tenders, mozzarella sticks, french fries, tater tots, ranch dressings, honey mustard, sriracha, ketchup

16.00 per guest

TACO STAND

chicken tinga and ground beef with assorted toppings to include shredded lettuce, chopped onions, diced tomatoes, shredded cheddar cheese, pico de gallo, guacamole, sour cream with soft flour tortillas and crispy corn shells

25.00 per guest

THE SWEETEST ENDINGS

MARTINI SUNDAE BAR

vanilla, strawberry and chocolate gelato served with hot fudge and butterscotch syrup, brownie pieces, caramelized bananas, candied pecans, wet walnuts, whipped cream, sprinkles and maraschino cherries

18.00 per guest. attendant required

SWEET EXTRAVAGANZA

assortment of decadent tortes, assorted cheesecakes, fruit tarts, tiramisu and verrines, key lime pie, petit fours, pineapple panna cotta

22.00 per guest

SWEET TOOTH

a display of candy & chocolate treats for your guests to enjoy includes assortment of m&m's, hershey's kisses, reese's pieces, skittles, starburst

15.00 per guest

DONUTS ABOUT YOU

fresh mini glazed donuts with nutella, peanut butter mousse, whipped cream, sprinkles, chocolate fudge and caramel

18.00 per guest

SWEET & SAVORY

soft pretzels with mustard / assorted popcorn

select two popcorns:

caramel chocolate/s'mores/parmesan and truffle/movie theater

16.00 per guest






Hilton
MARCO ISLAND BEACH
RESORT & SPA