

Hilton Wilmington Riverside

WEDDING PACKAGES

When it comes to tying the knot, let the Hilton Team take care of you on your special day. Our onsite Wedding Coordinator has years of experience making dreams come true and will assist you with every detail.



301 N. Water Street
Wilmington, NC 28401
910.763.5900
www.wilmingtonhilton.com



"It's Easy to Enjoy the Details When Someone Else is Taking Care of Them..."

CEREMONY VENUES

Your Wedding Ceremony can be hosted in one of our intimate event rooms, or overlooking the picturesque Cape Fear River. Ceremony sites are paired with reception sites based on size and ballroom selection, and are only offered in conjunction with a Wedding Reception.

Ceremony Fee

Includes Wedding rehearsal the night before, coordinator the day of, aisle runner, riser & banquet chairs.
For pricing on additional décor, please see our Wedding Coordinator.

\$500.00

Riverview Terrace

The Hilton is home of the largest riverfront event space in downtown Wilmington. With a spectacular view of the Cape Fear River, the Cape Fear Memorial Bridge, and the USS North Carolina Battleship, the Riverview Terrace offers a unique outdoor ceremony and/or reception setting. The Riverview Terrace has a built in custom bar which can be utilized during cocktail hour or event during your wedding reception. Seating arrangements vary depending on the amount of guests.

Outdoor chair rental is included in the rental fee for the Riverview Terrace for up to 100 guests.

Please See our Wedding Coordinator for Pricing Information

RECEPTION VENUES

Whether you desire a more modest or extravagant Wedding Reception, each of our venues offers an intimate and unique opportunity to celebrate your special day.

Cape Fear Ballroom

Enjoy an intimate and private candlelit setting for your ceremony and reception in the Cape Fear Ballroom. Take pleasure in a view of Historic Downtown Wilmington during cocktail hour in the Cape Fear Lobby. Enjoy the amenities of this newly renovated ballroom including beautiful new carpet, platinum wall sconces and modern chandeliers.

Saturday Evening: \$1,000.00

Friday or Sunday Evening: \$750.00

Daytime Weekend: \$500.00

Grand Ballroom

The Grand Ballroom is our premier social catering venue designed with weddings in mind. The Southern Contemporary feel of the ballroom includes silk draperies, stylishly appointed light fixtures and sconces, with floor to ceiling windows overlooking the Cape Fear River. Your cocktail reception can be hosted in the elegant

Grand Concourse which spills out onto our waterfront poolside patio.

Saturday Evening: \$2,000.00

Friday or Sunday Evening: \$1,500.00

Daytime Weekend: \$750.00 (10am-3pm)

All wedding Packages are based on a minimum of seventy five (75) guests. Additional costs will apply when attendee counts fall below minimums. Ask your Hilton Wedding Coordinator for details.

WEDDING PACKAGES INCLUDE

The Per Person Price Listed in Each Wedding Package Includes the Following:

On-Site Wedding Coordinator

Dance Floor Sized Appropriately for Reception

Bistro Tables with White Linen for Cocktail Hour

Choice of Reception Tables: Rounds or Family Style Seating

Votive Candles

Floor Length White Linen with White Overlays

Banquet Chairs

White Chair Covers with Coordinating Sash & Napkins

Skirted Cake Table, Head Table, Gift Table, Escort Card Table

Champagne Toast for Each Guest

Use of Hilton Toasting Flutes for the Bride & Groom

Use of Hilton Cake Knife and Server for the Bride & Groom

Chocolate Covered Strawberries and Miniature French Pastries Display

Custom Designed Wedding Cake

Custom Designed Floral Arrangements for Wedding Reception

Custom Room Diagram for Wedding Ceremony & Reception

Complimentary Bridal Party Holding Room

Preferred Guest Room Rates for your Wedding Guests

Wedding Night Accommodations for the Bride & Groom in a Standard King Room

Complimentary Breakfast in Bed for the Bride and Groom the Morning After the Reception

THE PEARL PACKAGE

Offered from 10:00am to 3:00pm on Saturdays & Sundays

Cocktail Reception

Grand Roasted Vegetable Display

Choice of Two (2) Butler Passed Hors d'Oeuvres
Hors D'Oeuvres Found on Page 8

The Wedding Brunch Buffet

Freshly Baked Croissants and Muffins

Sliced Fresh Fruit Display

Selection of Two (2) Salads
Salads found on Page 11

Chef-Attended Omelet Station
(\$100.00 Attendant Fee per 75 Guests)

Breakfast Sausage or Crispy Bacon

Chicken Cordon Bleu
Breaded & Baked Stuffed Chicken with Ham & Swiss Cheese

Horseradish Encrusted Salmon
Grilled Salmon with a Champagne Cream Sauce

Choice of Roasted Red Potatoes, Herb Rice Pilaf, or Herb Scallop Potatoes

Seasonal Fresh Vegetables

Freshly Baked Rolls & Sweet Cream Butter

Assorted Juices, Coffee & Iced Tea

\$65.95 PER PERSON

Inclusive of taxes and service charge

The Brunch Bar

Mimosa & Bellini Bar
Featuring Assorted Fruit Nectars, Juices & Fruit Garnishes

Bloody Mary Bar
Featuring Curly Bacon, Olives, Lemons, Limes, Assorted Hot Sauces, Pickled Onions, Celery & Fresh Horseradish

ADDITIONAL \$6.50 PER PERSON PER HOUR

THE AMETHYST PACKAGE

The Amethyst Package offers flexibility to arrange the selections based on your preferred sequence of events.

*Food Stations & Culinary Displays are offered for a maximum of two (2) hours.
*Reception style seating is encouraged**

Cocktail Reception

Selection of Four (4) Butler Passed Hot Hors d'Oeuvres
Hors d'Oeuvres found on Page 8

Imported & Domestic Cheese Display Garnished with Fresh Fruit and Berries

Garden Fresh Vegetable Display with Assorted Dips

Roasted Vegetable Display
Additional \$4.00 per person

Culinary Stations

Choice of Two Culinary Stations
Culinary Stations Found on Page 9 & 10

*Risotto Station, Carving Station, Pasta Station,
Steak Diane Station, Mashed Potato Bar, Shrimp & Grits Station,
Deluxe Macaroni & Cheese Station, Salad Station,
Antipasto Station, Middle Eastern Station, or Mushroom Station*

Attendant Fees May Apply

Dessert Course

Chocolate Covered Strawberries

Miniature French Pastries

Custom – Designed Wedding Cake

\$80.95 PER PERSON

Inclusive of taxes and service charge

THE SAPPHIRE PACKAGE

Cocktail Reception

Selection of Two (2) Butler Passed Hors d'Oeuvres
Hors d'Oeuvres found on Page 8

Imported & Domestic Cheese Display Garnished with Fresh Fruit and Berries

Fresh Vegetable Display with an Assortment of Dipping Sauces

Roasted Vegetable Display
Additional \$4.00 per person

First Course

Selection of Two (2) Hilton Signature Salads
Salads found on Page 11

Main Course

Selection of Two (2), Three (3), or Four (4) Entrée Selections
Buffet Selections found on Page 12

Accompaniments

Accompaniment Selections found on Page 17

Selection of One (1) Vegetable Accompaniment

Selection of One (1) Starch Accompaniment

Freshly Baked Rolls & Sweet Cream Butter

Coffee and Iced Tea Service

Dessert Course

Chocolate Covered Strawberries

Miniature French Pastries

Custom – Designed Wedding Cake

TWO ENTREES - \$87.95 PER PERSON
THREE ENTREES - \$90.95 PER PERSON
FOUR ENTREES – \$95.95 PER PERSON

Inclusive of taxes and service charge

THE DIAMOND PACKAGE

Entrée selections must be pre-selected and provided to your wedding coordinator seven (7) days prior to your event. Selections should be indicated on your guests' place cards.

** Place cards must be provided by client**

Cocktail Reception

Selection of Three (3) Butler Passed Hors d'Oeuvres
Hors d'Oeuvres found on Page 8

Imported & Domestic Cheese Display Garnished with Fresh Fruit

Fresh Seasonal Fruit Display Served with Yogurt Dip

First Course

Selection of One (1) Hilton Signature Salads
Salads found on Page 11

Main Course

Selection of One (1), Two (2), or Three (3) Entrée Selections
Buffet Selections found on Page 13 & 14

Accompaniments

Accompaniment Selections found on Page 17

Selection of One (1) Vegetable Accompaniment

Selection of One (1) Starch Accompaniment

Freshly Baked Rolls & Sweet Cream Butter

Coffee and Iced Tea Service

Weddings with a plated menu may choose up to three (3) selections. If two (2) selections are chosen, the price is the higher of the two choices.

If three (3) selections are chosen the price is the highest of the three plus an additional \$5.00 per person.

Duo Plates Available – Ask your Hilton Wedding Coordinator for Details

HORS D'OEUVRE SELECTIONS

Miniature Crab Cakes	Spinach and Goat Cheese Pizza
Raspberry and Brie en Croute	Brie and Pear Phyllo Purse
Blackened Chicken Skewers	Macaroni and Cheese with Lobster and Truffle Oil
Hibachi Beef Skewers	Empanada Braised Rib and Manchego Cheese
Miniature Chicken/Vegetable Quesadillas	Assorted Petite Quiche
Italian Sausage Puffs	Franks in Puff Pastry
Spanikopita	Antipasto Skewers
Spinach and Feta Stuffed Mushrooms	Miniature Egg Rolls
Cuban Spring Rolls	Scallops Wrapped in Bacon
Miniature Beef or Chicken Wellington	Assorted Handmade Canapés
Sweet and Sour, Greek, or Peppercorn Meatballs	

SEAFOOD ENHANCEMENTS

Raw Bar

Unlimited Seafood for One (1) Hour to Serve 100 Guests

Shrimp Cocktail
Fresh Crab Claws
Fresh Oysters on the 1/2 Shell
Oyster Rockefeller
Fresh Clams on the 1/2 Shell
Clams Casino

Served with Assorted Dipping Sauces
Cajun Butter, American Cocktail Sauce, Lemon Lime Cream Fraiche, Fresh Marinara and Remoulade

\$9.00 PER PERSON

Calamari Display

Unlimited Calamari for One (1) Hour to Serve 100 Guests

Fried Calamari Display with a Marinara Dipping Sauce
\$8.00 PER PERSON

CULINARY STATION SELECTIONS

Selection of Two (2) Culinary Stations. Enhanced Stations Available for an Additional Fee.
Signifies Attendant Fee Required

Risotto Station

Risotto Cooked in a White Wine Herb Cream Sauce
Featuring the Following Eight (8) Toppings:
Peas, Corn, Mushrooms, Sundried Tomatoes, Fresh Herbs, Parmesan Cheese,
Grilled Asparagus, Shrimp & Grilled Chicken

Mashed Potato Bar

Red Bliss, Golden Yukon & Sweet Potatoes
Peruvian Potatoes for an additional \$4.00 per person
Served with the Following Selections:
Cheddar Cheese, Bacon, Sautéed Mushrooms, Caramelized Onions, Parmesan Cheese, Scallions,
Sour Cream, Roasted Red Peppers & Sun-Dried Tomatoes

Salad Station

Selection of Two (2) Salads-

Spinach Salad Spinach Leaves with Chopped Egg, Crumbled Bacon, Shiitake Mushrooms,
Red Onion & Herb Croutons in Sweet Balsamic Mustard Dressing

Caesar Salad Romaine Lettuce Tossed with Caesar Dressing, Shaved Parmesan, & Herb Croutons

Garden Salad Seasonal Greens Served with Strawberries, Mandarin Orange Segments, Candied Pecans
& Bleu Cheese Crumbles with Raspberry or Balsamic Vinaigrette

Pear & Feta Salad Field Greens Tossed with Sliced Pears, Onions, Tomatoes,
Crunchy Walnuts & Topped with Feta Cheese Finished in a Honey Jalapeno Dressing

Middle Eastern Station

An Assortment of Hummus, Couscous, Sweet Moroccan Carrot Salad, Grilled Chicken & Beef Kabobs

Deluxe Pasta Station

($\$100.00$ ++ Attendant Fee)

Selection of Two (2) Pastas:

Penne, Linguini, Tortellini, or Farfalle

Tossed with your Selection of Two (2) Sauces:

Pomodoro, Alfredo, Bolognese, Pesto or Vodka Sauces

Featuring the Following Ingredients:

Grilled Chicken, Italian Sausage, Zucchini, Mushrooms, Onions, Peppers, Tomatoes, Parmesan, Garlic & Herbs
Includes Warm Breadsticks

*Carving Station

($\$100.00$ ++ Attendant Fee)

Selection of One Carved Meat

Steamship Round

Served with an Assortment of Silver
Dollar Rolls, Horseradish & Au Jus

Roasted Breast of Turkey

Served with Silver Dollar Rolls, Wild
Mushroom Demi-Glaze & Cranberry
Relish

Apple Smoked Ham

Served with Silver Dollar Rolls &
Dijon Mustard

ENHANCED CULINARY STATIONS

Enhanced Culinary Stations Available for an Additional Charge

Signifies Attendant Fee is Required

**Southern Shrimp & Grits Station*

A Southern Favorite with Seasoned Gulf Shrimp, Melted Cheddar Cheese, Mushrooms, Apple Smoked Bacon & Fresh Scallions

ADDITIONAL \$6.00 PER PERSON

Steak Diane Station

Petite Tenderloin Sautéed with Mushrooms & Topped with a Dijon Brandy Demi-Glaze Served on a Herb Toast Point

ADDITIONAL \$8.00 PER PERSON

**Macaroni & Cheese Station*

Macaroni with Your Choice of Jalapeño Jack or Cheddar Cheese and Chef's Choice of Thirteen (13) Assorted Toppings

ADDITIONAL \$4.00 PER PERSON

Mushroom Station

A Medley of Assorted Mushrooms Sautéed with Garlic and Fresh Herbs Finished in a Brandy Demi-Glaze Sauce. Served on a Bed of Puff Pastry

ADDITIONAL \$6.00 PER PERSON

SIGNATURE SALAD SELECTIONS

Sapphire Package Choose Two (2) Salads. Diamond Package Choose One (1) Salad.

Hilton Garden Salad

Garden Field Greens Tossed with Fresh Vegetables
and an Assortment of Dressings

Classic Caesar Salad

Crisp Romaine Tossed with Caesar Dressing and Topped with
Herb Croutons and Parmesan Cheese

Spinach Salad

Fresh Spinach Tossed with Shiitake Mushrooms, Crumbled Bacon, Croutons & Chopped Egg
Served with Honey Mustard Dressing

Pear and Feta Salad

Field Greens Tossed with Sliced Sweet Pears, Onions, Tomatoes, Crunchy Walnuts
and topped with Feta Cheese Finished in a Honey Jalapeno Dressing

Seedless Grape and Pistachio Salad

Seedless Grapes and Pistachios Tossed in a Light Balsamic Vinaigrette
Topped with Crumbled Bleu Cheese

Tarragon Chicken Salad

Tarragon Marinated Chicken Tossed with Walnuts, Red Onions,
and Topped with a Lemon Aioli
(Available with the Sapphire Package Only)

Hilton's Own Summer Salad

Seasonal Greens Served with Strawberries, mandarin Orange Segments, Candied Pecans, Crumbled Bleu Cheese
and Topped with Raspberry Vinaigrette

ADDITIONAL \$5.00 PER PERSON

DINNER BUFFET SELECTIONS

Sapphire Package Dinner Buffet Selections. Choose Two (2), Three (3), or Four (4) Entrées

Mediterranean Airline Chicken Breast

Served with a "Mediterranean Sauce" of Feta, Olives, Sundried Tomatoes and a Chianti Sauce

Tuscan Chicken

Boneless Breast of Chicken Stuffed with Prosciutto Ham, Fresh Basil and Mozzarella Cheese
Topped with a Chianti Mushroom Demi-Glaze

Chicken Saltimbocca

Boneless Breast of Chicken Stuffed with Prosciutto Ham, Swiss Cheese and Fresh Sage
in a Thyme Demi-Glaze Sauce

Penne A La Vodka

Penne Pasta Tossed with Sundried Tomatoes, Black Olives, and Fresh Herbs in a Vodka Sauce

Bourbon Sirloin

Sirloin Rubbed with a Three Peppercorn Rub, Cooked to Perfection and Topped with a Tangy Jack Daniels Bourbon Glaze

Apricot and Honey Pork

Roasted Pork Loin Encrusted with Apricots and Honey
Topped with a Wild Mushroom Dijon Sauce

Encrusted Roasted Pork Loin

Pork Loin Encrusted with Dijon Mustard, Rosemary and Honey. Roasted to Perfection and Sliced.
Topped with an Apple Calvados Brandy Sauce

Mustard Glazed Salmon

Pan Seared Fresh Salmon with a Dill Brown Sugar Dijon Mustard Glaze

Crab Cakes

Maryland Style Crab Cakes with a Lemon-Lime Sauce and Topped with Fried Leeks

Seafood Newburg

A Medley of Seafood Seared and Layered with Cream and Finished in a Brandy Herb Sauce

CARVERY

Each Station Requires a Chef Attendant at \$100.00++ Per Attendant

Steamship Round

Herb Crusted and Slow Roasted.
Served with Peppercorn Gravy, Horseradish Cream Sauce and Silver Dollar Rolls

(Serves 125-150)

Pepper Crusted Top Round

Pepper Crusted and Slow Roasted.
Served with a Mushroom Demi-Glaze, Horseradish Cream Sauce and Silver Dollar Rolls

(Serves 50-75)

Apple Smoked Ham

Fresh Ham Slow Smoked in Applewood. Served with Honey Mustard Glaze or a Pineapple & Cherry Sauce with Silver Dollar Rolls

(Serves 25-50)

PLATED DINNER SELECTIONS

Weddings with a plated menu may choose up to three (3) selections.

If two entrees are selected, the price is the higher of the two (2) choices.

If three (3) entrees are selected the price is the highest of the three (3) choices plus an additional \$5.00 per person.

Duo Plates Available – Ask your Hilton Wedding Coordinator for Details

-POULTRY-

Mediterranean Chicken

Chicken Breast Stuffed with Spinach, Feta Cheese and Sun-Dried Tomatoes in a Light Chianti Sauce

\$83.95 PER PERSON

Chicken Kiev

Chicken Breast Stuffed with Herb Butter and Breaded with an Herb Panko.
Finished in a White Wine Sauce

\$85.95 PER PERSON

Boursin Chicken Breast

Pan Seared French Cut Chicken Breast Topped with a Boursin Cream Sauce

\$86.95 PER PERSON

Chicken Wellington

Chicken Breast and Mushroom Duxell Wrapped in Puff Pastry

\$87.95 PER PERSON

Chicken Saltimbocca

Boneless Chicken Breast Stuffed with Prosciutto Ham, Swiss Cheese
and Fresh Sage in a Thyme Demi-Glaze Sauce

\$88.95 PER PERSON

Maryland Style Chicken

Boneless Chicken Breast Stuffed with Jumbo Lump Crab Meat, Applewood Smoked Ham,
and Swiss Cheese Finished in a Fresh Fennel & Cilantro Sauce

\$89.95 PER PERSON

PLATED DINNER SELECTIONS

Weddings with a plated menu may choose up to three (3) selections.

If two entrees are selected, the price is the higher of the two (2) choices.

If three (3) entrees are selected the price is the highest of the three (3) choices plus an additional \$5.00 per person.

Duo Plates Available – Ask your Hilton Wedding Coordinator for Details

-BEEF-

Herb Sirloin Steak

Marinated Sirloin in Fresh Herbs, Mesquite and Fresh Lemon. Seared to Perfection and Served with a Maitre d' Hotel Butter

\$88.95 PER PERSON

Filet Mignon

Hand Rubbed Filet Topped with Balsamic and Caramelized Onions

\$91.95 PER PERSON

Ribeye Filet

French Cut Bone-In Ribeye Grilled to Perfection and Topped with a Merlot Herb Compound Butter and Oyster Mushrooms

\$94.95 PER PERSON

Tuscan Veal Chop

Stuffed Veal Chop with Fresh Mozzarella Cheese, Roasted Red Pepper and Prosciutto Ham Topped with Chianti Demi-Glace

\$95.95 per person

Stuffed Tenderloin

Tenderloin Filet Stuffed with Fresh Sautéed Spinach, Shallots, Garlic, Roasted Red Peppers and Lobster. Presented Sliced in a Pool of Lemon Herb Demi-Glace

\$99.95 PER PERSON

PLATED DINNER SELECTIONS

Weddings with a plated menu may choose up to three (3) selections.

If two entrees are selected, the price is the higher of the two (2) choices.

If three (3) entrees are selected the price is the highest of the three (3) choices plus an additional \$5.00 per person.

Duo Plates Available – Ask your Hilton Wedding Coordinator for Details

-PORK-

Applewood Pork Filet

A Medallion of Pork Filet Wrapped in Applewood Bacon and Topped with an Apple and Herb Crust Resting on Brandy Mustard Glaze

\$87.95 PER PERSON

Apricot and Honey Pork

Roasted Pork Loin Encrusted with Apricots and Honey. Topped with a Wild Mushroom Dijon Sauce

\$87.95 PER PERSON

-FISH-

Horseradish Encrusted Salmon

Fresh Salmon Rubbed with Dijon Mustard and Encrusted with Fresh Horseradish Topped with a Champagne Thyme Sauce

\$87.95 PER PERSON

Blackened Salmon

Salmon Dusted in Blackening Seasoning and Topped with a Cajun Shrimp Sauce

\$87.95 PER PERSON

Blanc Red Fish

Garlic and Fennel Infused Red Fish with a Lemon Grass Buerre Blanc Sauce

\$87.95 PER PERSON

Potato Encrusted Sea Bass

Fresh Sea Bass Encrusted with Herb Potatoes and Topped with a Saffron Broth Garnished with Truffle Oil

\$94.95 PER PERSON

PLATED DINNER SELECTIONS

Weddings with a plated menu may choose up to three (3) selections.

If two entrees are selected, the price is the higher of the two (2) choices.

If three (3) entrees are selected the price is the highest of the three (3) choices plus an additional \$5.00 per person.

Duo Plates Available – Ask your Hilton Wedding Coordinator for Details

-VEGETARIAN-

Portobello Torte

Herb Marinated Portobello Mushroom Cap Topped with
Grilled Julienned Vegetables and Boursin Cream Sauce

\$81.95 PER PERSON

Eggplant Napoleon

Grilled Eggplant Layered with Sautéed Carrots, Red and Green Peppers,
and Mushrooms in a Herb Tomato Sauce

\$82.95 PER PERSON

Vegetable Lasagna

A Medley of Garden Vegetables Infused with Fresh Herbs and Olive Oil Grilled to
Perfection and Layered with a Fennel Sauce

\$83.95 PER PERSON

Roasted Vidalia Onion

A Sweet Vidalia Onion Stuffed with Vegetable and Herb Couscous and Roasted Until Tender
Served on a Bed of Roasted Sweet Pepper Sauce

\$83.95 PER PERSON

ACCOMPANIMENTS

*For Both Sapphire and Diamond Packages
Choose One (1) Vegetable and One (1) Starch from the Lists Below.*

-VEGETABLE-

Grilled Asparagus with Julienne Carrots

Medley of Roasted Vegetables

Haricot Vert (*French Green Beans*) and Roasted Baby Carrots

Steamed Herb Broccoli and a Medley of Julienne Vegetables

Roasted Cauliflower and Honey Dill Baby Carrots

Tri-Color of Roasted Asparagus and Roasted Baby Carrots

Haricot Vert (*French Green Beans*) and Roasted Fennel

Medley of Roasted Baby Vegetables

Honey Glazed Baby Carrots and Baby Beets

Steamed Colored Cauliflower and Spinach

-STARCH-

Sundried Tomato Risotto

Celeriac Potato Puree

Spinach and Herb Au Gratin Potatoes

Yukon Gold Mashed Potatoes

Red Skin Mashed Potatoes

Vegetable and Herb Rice Pilaf

Blend of Wild and Long Grain Rice

Oven Roasted Rosemary Potatoes

Oven Roasted Mushroom Potatoes

Confetti Saffron Rice

LATE NIGHT ENHANCEMENTS

Based on 60 Minutes of Service

-SWEET-

Candy Buffet

Includes Four Novelty Candies of Your Choice

\$7.50 PER PERSON

75-150 Guests

\$6.50 PER PERSON

150-200 Guests

Deluxe Dessert Bar

Freshly Baked Cookies, Brownies, Blondies, Bite Size
Dessert Bars and Rice Crispy Treats
Served with Assorted Milks

\$8.00 PER PERSON

Dessert Shooters

Including S'Mores, Banana Pudding & Cheesecake
Served in Tall Shooter Glasses

\$250.00 FOR 100 SHOOTERS

Banana Foster Flambé

Ripe Bananas, Brown Sugar and Sweet Butter Flambéed
with Spiced Rum and Vanilla Ice Cream

\$8.00 PER PERSON

(\$100.00++ Attendant Fee)

Supreme Coffee or Hot Cocoa Bar

Premium Blend Coffees Served with Assorted Flavored
Syrups, Creamers, Toppings and Biscotti

\$5.00 PER PERSON

Intermezzo Course

Choice of Raspberry or Lemon Fruit Sorbet

\$4.00 PER PERSON

Champagne Sorbet Intermezzo

\$8.00 PER PERSON

-SALTY-

Miniature Burger Sliders

Grilled Mini Burgers with Melted Wisconsin Cheddar
Cheese Served with Shoestring French Fries

\$6.00 PER PERSON

Miniature Cheesesteaks

Thinly Sliced Steak Tossed with Onions and Peppers
Served in a Mini Roll Topped with Cheese

\$7.00 PER PERSON

Deluxe Tater Tots Station

Fried Tater Tots Topped with
Your Choice of Six (6) Assorted Toppings

\$5.00 PER PERSON

Miniature Grilled Cheese Station

Mini Grilled Cheese Served with
Smoked Roma Tomato Bisque

\$6.00 PER PERSON

Deluxe Nachos Bar

Tri-Colored Tortilla Chips, Salsa, Sour Cream, Queso,
Shredded Lettuce, Jalapenos and
Mini Chicken Quesadillas

\$7.00 PER PERSON

Assorted Pizza Bar

Classic Pepperoni, Roasted Vegetable Medley, Four
Cheese and BBQ Naan Bread Pizzas

\$8.00 PER PERSON

BEVERAGE SELECTIONS

*\$100.00 Bartender Fee Applies Per Bartender
Host Bars are subject to Prevailing Tax and 22% Service Charge
Cash Bar Prices Include Tax and Service Charge*

Host Bar

Beverage Service on a Per Drink Basis

House Brand Cocktail	\$5.50
Premium Brand Cocktail	\$6.50
Imported Cordials	\$7.50
Domestic Beer	\$3.50
Imported Beer	\$4.50
Non-Alcoholic Beer	\$3.00
House Wine (Glass)	\$5.00
Premium Wine (Glass)	\$7.00
*One Hope Wine	\$7.50
Soft Drink	\$2.00
Bottled Water	\$2.00

Cash Bar

Guests Purchase their Own Drinks

House Brand Cocktail	\$6.00
Premium Brand Cocktail	\$7.00
Imported Cordials	\$8.00
Domestic Beer	\$4.00
Imported Beer	\$4.50
Non-Alcoholic Beer	\$3.00
House Wine (Glass)	\$5.00
Premium Wine (Glass)	\$7.00
Soft Drink	\$2.00
Bottled Water	\$2.00

Beer, Wine & Soda Bar

Unlimited Beer, Wine & Soda

\$9.00 per person, per hour

Unlimited Host Bar Pricing

House Brands (Tier 1)

\$13.00 per person 1st Hour; \$9.00 per person 2nd Hour; \$7.00 per person for each additional hour

Liquors

Castillo Rum, Gilbeys Gin, Old Crow Whiskey, Jim Beam Bourbon, Montezuma Tequila, Inverhouse Scotch & Smirnoff Vodka

Wine

Copperridge Wines

Domestic and Imported Beer

Premium Brands (Tier 2)

\$16.00 per person 1st Hour; \$11.00 per person 2nd Hour; \$9.00 per person for each additional hour

Liquors

Bacardi Rum, Cutty Shark Scotch, Beefeater Gin, Jose Cuervo Gold Tequila, Jack Daniels Whiskey, Seagram's 7 & Skyy Vodka

Wine

Canyon Road Wines

Domestic and Imported Beer

Ultra Premium Brands (Tier 3)

\$23.00 per person 1st Hour; \$15.00 per person 2nd Hour; \$12.00 per person for each additional hour

Liquors

Sailor Jerry Rum, Johnny Walker Red Scotch, Jack Daniels Gentleman, Bombay Sapphire Gin, Jose Cuervo 1800, Makers Mark, Grey Goose Vodka & Bushmills

Wine

Kendall Jackson Wines

Domestic and Imported Beer

For Signature Cocktails & Specialty Bars Please See Your Wedding Coordinator

ADDITIONAL INFORMATION

Pricing for Children

Children ages 3-12 are half of the adult package price. Contact your Wedding Coordinator for child friendly menu options.

Unlimited non-alcoholic beverage service can be provided for those under 21 for a onetime fee of \$8.95 per person.

Vendor Meals

Should you wish to provide food & non-alcoholic beverages to these individuals, \$25.00++ per professional will be added to your final total. This must be given in your final guarantee.

Parking

Based on business demands at the time of the event, parking is not guaranteed in the Hilton Wilmington Riverside lots. Additional parking facilities are available in the Downtown Wilmington Area. Ask your Wedding Coordinator for additional information.

Parking fees in effect at the time of your event will apply.

Overnight Accommodations

The wedding package includes a Standard King Room for the Bride & Groom on their wedding night along with breakfast in bed. (*You must call to order breakfast in bed through room service and present the Breakfast Voucher provided.*)

If you wish to upgrade to a suite, please contact your Wedding Coordinator for pricing. We are happy to set up a **courtesy block** for your guests. Depending on the dates and availability, we can set aside 10-15 rooms at a discounted rate with no financial obligation to you. Guests are responsible for making their own reservation and payment. Reservations must be made one month prior to the check-in date in order to receive the discounted room rate.

Vendors

Services provided by A Beautiful Event, Kickstand Events & Imaginary Cakes are included within your wedding package. Following the booking of your event, please provide your florist selection to our Wedding Coordinator in order to secure availability for your big day!

Client is responsible for booking all other outside vendors. A vendor list is provided in this packet for your convenience.

Payment and Deposit Schedule

- A non-refundable deposit of 25% of your room rental and food & beverage minimum is due upon signing the contract.
- Three months prior to the event, 50% deposit due
- Final payment due 5 business days prior to the event

We accept ash, certified check, or credit cards. Personal checks will NOT be accepted within 14 days of your event. Please make checks payable to The Hilton Wilmington Riverside.

Menu Tasting & Detailing Appointment

A Menu Tasting may be arranged once the signed contract & payment arrangements are approved. Menu tasting is available & included for the Sapphire & Diamond package *only*. Tastings are *not* included for the Amethyst or Pearl Packages.

Your Wedding Coordinator will contact you 3-4 months prior to your date to schedule a time for your detailing appointment. This appointment will include your tasting with our Executive Chef, Floral Design with the selected florist, as well as your Cake Tasting & Design. All other logistics & details will be covered at this time with your Wedding Coordinator.

In an effort to accommodate the vendors & kitchen staff due to other events taking place, we regretfully cannot provide these appointments on the weekends. Detailing appointments can be scheduled **Tuesday's – Thursday's from 10am-4pm**. Please contact your Wedding Coordinator to schedule the appointment. Again, these appointments generally take place **3-4 months** prior to the event date.

Event Contract/Banquet Event Order

Following your detailing appointment you will receive a Banquet Event Order from your Wedding Coordinator summarizing the details for your event. We request that the details are confirmed and signed no less than 30 days prior to your event date. Your final head count/guarantee will be due 5 business days prior to the event.

RECEPTION ENHANCEMENTS



Enhancements

Chivari Chairs: Mahogany, White, Natural, Silver, Gold, Black & Lucite (*includes cushion*)
\$5.00 per guest

Resin Chairs: White & Natural (*outdoor chairs*)
\$3.00 per guest

Upgraded Linen & Decorative Overlays: Prices range from \$10.00 per linen up to \$40.00 per linen depending on selection. See your Wedding Coordinator for more details.

Custom Ice Carving: Starts at \$400.00

Basic Ballroom Up-Lighting: Color of your choice for uplights in the ballroom. \$25.00 per can light, \$35.00 per bar light

Pipe & Draping: Pipe and Drape available. Contact your Wedding Coordinator for more details.

Outdoor/Indoor Lounge & Patio Furniture: Starting at \$250.00

Other Amenities and Services Include

Rehearsal Dinner
Wedding Brunch
Bridesmaids Luncheon
Bridal Shower
Bridal Ready Room
Hospitality Suite

*Ask Your Wedding Coordinator
For More Details*



PREFERRED VENDORS

Below is a list of Preferred Vendors in Alphabetical Order. Vendors are not limited to the list below.

Florists

A Beautiful Event (910) 327-0877

Kickstand Events (910) 241-0399

Photographers

Baca Photography (910) 297-6526

Courtney Aliah Photography (910) 279-2358

Matt McGraw Photography (910) 538-6201

Susie Linquist Photography (910) 202-4069

Theo Milo Photography (910) 665-9810

Videographers

Active DJ Entertainment (910) 232-5577

Blueberry Creative (910) 776-6935

DJ Professionals & Video (910) 762-8851

Bands

360 Degree Band (910) 231-3906

Johnny Dollar Band (910) 772-2366

Transportation

The British Taxi (910) 442-8294

Cape Fear Limo (910) 679-4339

VIP Limo (910) 264-4343

Wilmington Trolley Company (910) 763-4483

Cakes

Imaginary Cakes (910) 795-0920

One Belle Bakery (910) 769-3280

Musicians

Chris Johns (Cello) (910) 200-0894

Duke Ladd (Keyboard) (910) 251-0305

Eduardo Somech (Steel Drums) (910) 617-2935

Maura Kropke (Violinist) (910) 612-7348

Special Occasion Hair & Makeup

Beauty Bar Boutique (910) 256-5757

Earth Bound Salon & Day Spa (910) 791-9160

Groove Jet Salon (910) 323-4247

Nikki Mills (910) 431-3368

Rentals

L&L Tent & Party Rentals (910) 791-4141

Party Suppliers & Rentals (910) 791-0024

Pomp Event Furnishings (910) 251-7711

Shutterbooth (919) 255-2556

Clergy

Rev. Dale Curtis (910) 546-4785

Heartsong Ministry (910) 367-3496

Rev. Henry "Skip" Corbett (910) 328-3934

Rev. Penelope Morningstar (910) 232-4839

For a Complete List of Wedding Vendors Visit www.capefearwedding.com