



Hilton Long Island Weddings
PACKAGE/MENU

Your Affair Will Include:

COMPLIMENTARY SUITE FOR THE BRIDE AND GROOM WITH A BOTTLE OF CHAMPAGNE

COMPLIMENTARY PRIVATE ROOM FOR THE BRIDAL PARTY RECEPTION

COMPLIMENTARY SLEEPING ROOM FOR PARENTS OF THE BRIDE AND GROOM

DISCOUNTED GUEST ROOM RATES AND RESERVATION CARDS

PLACE CARDS

ELEGANT HOTEL LINEN SELECTION

ELEGANT CHAIR COVERS

CHAMPAGNE TOAST

FIVE HOUR DELUXE OPEN BAR

SPECIALTY FROZEN DRINKS

CUSTOM DESIGNED WEDDING CAKE

COMPLIMENTARY VALET PARKING

FIVE HOUR DELUXE BRAND OPEN BAR (5 HOURS)

JACK DANIEL'S, ABSOLUT, TANQUERAY, JOHNNY WALKER RED, JOHNNY WALKER BLACK,
CHIVAS REGAL, CUERVO GOLD, BACARDI, SEAGRAM'S 7, CHRISTIAN BROTHERS BRANDY, KAHLUA,
MALIBU RUM, SOUTHERN COMFORT, CANADIAN CLUB, WILD TURKEY, AMARETTO,
HIRAM WALKER APRICOT BRANDY, PEACH SCHNAPPS, TRIPLE SEC, VERMOUTH
FROZEN DRINKS
HEINEKEN, COORS LIGHT, BUDWEISER, O'DOULS
STONE CELLARS CHARDONNAY, CABERNET SAUVIGNON, WHITE ZINFANDEL AND LINDAUER CHAMPAGNE

COCKTAIL RECEPTION

INTERNATIONAL CHEESE DISPLAY

A SELECTION OF IMPORTED AND DOMESTIC CHEESES
SERVED WITH FRENCH BREAD AND A VARIETY OF CRACKERS
GARNISHED WITH FRESH FRUIT

FRESH FRUIT DISPLAY

A BEAUTIFUL ARRANGEMENT OF WHOLE AND SLICED SEASONAL FRUIT

ANTIPASTO DISPLAY

SALAMI, PEPPERONI, MARINATED MUSHROOMS, SWEET AND HOT MARINATED PEPPERS,
SLICED ROMA TOMATOES WITH BASIL, GREEN AND BLACK OLIVES
FRESH MOZZARELLA CHEESE
OLIVE OIL AND VINEGAR DRESSING

MARKET DISPLAY OF GARDEN FRESH VEGETABLES

TO INCLUDE: ZUCCHINI, CAULIFLOWER, BROCCOLI, CUCUMBERS,
CARROTS, CELERY & FRESH MUSHROOMS
SERVED WITH ASSORTED DIPS

SUSHI DISPLAY

CALIFORNIA ROLLS - CRAB, AVOCADO, CUCUMBER WRAPPED IN SEAWEED AND RICE
GARNISHED WITH FRESH WASABI AND PICKLED GINGER

HOT & COLD PASSED HORS D'OEUVRES

(PLEASE SELECT EIGHT)

COCONUT SHRIMP WITH ORANGE HORSERADISH SAUCE	BEEF SKEWED WITH GINGER WASABI SAUCE
MINI CRAB CAKES ACCOMPANIED WITH SHERRY REMOULADE	SHRIMP WELLINGTON
CRABMEAT STUFFED MUSHROOMS	MUSHROOM TARTLETS
SCALLOPS WRAPPED IN BACON	MINI QUICHE
SMOKED CHICKEN QUESADILLAS	EGG ROLLS WITH SWEET AND SOUR SAUCE
RASPBERRY BAKED BRIE	BRUSCHETTA
SPINACH STUFFED MUSHROOMS	CUCUMBER ROUNDS WITH SHRIMP SALAD
MINI POTATO PANCAKES AND APPLE SAUCE	FRANKS EN CROUTE
ARTICHOKE HEARTS WITH GOAT CHEESE	BABY RED BLISS POTATOES STUFFED WITH sour cream and caviar
SESAME CHICKEN	PLUM TOMATOES STUFFED WITH SHRIMP and cocktail sauce
SPANAKOPITA	ASPARAGUS WRAPPED WITH PROSCIUTTO

STATIONS

CHOICE OF THREE

Wok Station

SZECHUAN BEEF WITH ORIENTAL VEGETABLES
CHICKEN CASHEW IN A SESAME SOY SAUCE WITH ORIENTAL VEGETABLES
ORIENTAL FRIED RICE

Pasta Station

Made to Order

PENNE A LA VODKA

STRIPED SPINACH RAVIOLI IN A SUNDRIED TOMATO SAUCE

SERVED WITH ITALIAN BREADS TO INCLUDE:
FOCACCIA, BREAD STICKS AND FLATBREADS

Mashed Potato Bar

YUKON GOLD, PERUVIAN PURPLE AND SWEET POTATOES
SERVED WITH
CHIVES, SOUR CREAM, BACON, BROCCOLI AND CHEDDAR CHEESE

Smoked Fish Station

HERRING, WHITEFISH AND SLICED SALMON
WITH MINI-BAGELS, TOMATOES, CAPERS, ONIONS AND EGG SALAD

Sautee Station

CHOICE OF SAUTÉED CHICKEN FRANCAISE
OR
VEAL MARSALA

Paella Station

SEAFOOD, CHICKEN AND SAUSAGE PAELLA
SERVED WITH CHIPS AND GUACAMOLE

Deli Station

ASSORTED MINI DELI SANDWICHES

To include Turkey, Roast Beef, Salami, chicken salad and tuna salad with American and Swiss cheese on assorted breads and rolls with lettuce, tomatoes, pickles and olives

Panini Grill

melted cheese, meat, and veggies wrapped in a crisp yet tender crusted Panini bread

Carving Station with a Uniformed Attendant

(Please Select Two)

WHOLE ROASTED TURKEY

THREE PEPPERED TOP ROUND OF BEEF

CORN BEEF/ PASTRAMI

Served with Assorted Country Breads and Condiments

CHAFFING DISHES

CHOICE OF 4

EGGPLANT ROLLATINI

SAUSAGE AND PEPPERS

MUSSELS MARINARA

PAELLA

FRIED CALAMARI

BEEF BOURGUIGNONNE

PANKO CRUSTED SOLE

CHICKEN BRUSCHETTA

SIT DOWN DINNER

CHAMPAGNE TOAST

SELECTION OF ONE APPETIZER

MARYLAND STYLE CRAB CAKES WITH SAUCE REMOULADE
VEGETABLE TOWER WITH PESTO
BEEFSTEAK TOMATOES & MOZZARELLA SERVED WITH BALSAMIC VINAIGRETTE
PENNE A LA VODKA

SELECTION OF ONE SALAD

FRESH MESCLUN GREENS WITH GOAT CHEESE AND WALNUTS WITH RASPBERRY VINAIGRETTE
CLASSIC CAESAR SALAD WITH GARLIC CROUTONS
FRESH TOSSED GARDEN SALAD WITH CHOICE OF DRESSING

DUAL SALAD/APPETIZER PLATE IS AVAILABLE

CHOICE OF THREE ENTREES

SLICED CHATEAUBRIAND
WITH WILD MUSHROOM DEMI GLAZE

GRILLED NEW YORK SIRLOIN STEAK
CENTER CUT SIRLOIN SERVED WITH CHIANTI DEMI GLAZE
GARNISHED WITH TOBACCO ONIONS

CHILEAN SEA BASS

BAKED SALMON
BAKED HERB ENCRUSTED SALMON WITH A CREAMY DILL SAUCE

SALMON AU POIVRE

CHICKEN MARSALA
SERVED IN A WINE BUTTER SAUCE
TOPPED WITH SAUTÉED MUSHROOMS

CHICKEN PICCATA
SAUTÉED WITH LEMON & CAPERS IN A CHARDONNAY SAUCE

FRENCH CUT BREAST OF CHICKEN
SERVED WITH APPLE AND ROSEMARY BUERRE BLANC

CHICKEN PICCATA
SAUTÉED WITH LEMON & CAPERS IN A CHARDONNAY SAUCE

CHICKEN BRUSCHETTA
GRILLED BREAST OF CHICKEN WITH DICED TOMATOES, ONIONS AND BALSAMIC VINEGAR

ALL ENTREES ARE ACCOMPANIED WITH A STARCH AND VEGETABLE

DESSERT

CUSTOM DESIGNED WEDDING CAKE SERVED ON A PAINTED PLATE
WITH ICE CREAM AND CHOCOLATE DIPPED STRAWBERRY GARNISH

PLATTERS OF MINIATURE FRENCH AND ITALIAN PASTRIES ON EACH TABLE

SLICED SEASONAL FRUIT PLATTERS ON EACH TABLE

COFFEE, TEA AND DECAFFEINATED COFFEE