



# Hilton

## ORLANDO BUENA VISTA PALACE



Congratulations on your engagement and thank you for thinking of the Hilton Orlando Buena Vista Palace for your momentous occasion. The hotel offers beautiful and unique spaces for wedding ceremonies and receptions. From saying “I Do” at a romantic Gazebo to your reception soaring above the Orlando skyline or in an enchanting ballroom, the Hilton Orlando Buena Vista Palace offers a

A MEMORABLE EXPERIENCE – IN THE MOST *Magical of Worlds*

While reviewing the hotel’s packages, services and menus please keep in mind that we are happy to customize a wedding package that is fitting for you and your wedding. In addition to the Wedding Ceremony and Dinner Reception Packages, the Hilton Orlando Buena Vista Palace Hotel has specialty packages including service for engagement parties, welcome receptions, rehearsal dinners, wedding brunches, farewell receptions, intimate ceremonies and vow renewals.

The Hilton Orlando Buena Vista Palace Hotel is conveniently located within walking distance of Disney Springs as well as the Saratoga Springs Golf Course. With newly renovated guest rooms, to the all-new recreation and pool accommodations your guests can enjoy a wedding weekend while intimately encompassing your special day with the hotel’s premier wedding services and accommodations.

To schedule a private tour or for a wedding proposal please contact the Wedding Sales Office.

With Kind Regards,

*Aubrey D. Gregg*

Catering Manager

407.827.3403 | [Aubrey.Gregg@Hilton.com](mailto:Aubrey.Gregg@Hilton.com)

## *Ceremony Package*

### **CEREMONY LOCATION AND TIME**

Half Hour for Guest Arrival  
Half Hour for Ceremony  
One Hour for Photos  
Ceremony Rehearsal Based on Availability

### **LOGISTICS**

White Padded Folding Chairs  
Water Station with Regular and Infused Water OR Lemonade  
Indoor Wedding Ceremony Space as Weather Back-Up  
Setup and Breakdown

\*A catered banquet reception is required to host a ceremony at the hotel.\*

### **CEREMONY PRICING**

2000 dollars

\*Ceremony package is reduced by 500 dollars when a hotel approved wedding coordinator is contracted.\*

## *Reception Package*

### **RECEPTION LOCATION AND TIME**

One Hour Cocktail Hour  
Four Hour Dinner and Wedding Celebration

### **FOOD AND BEVERAGE**

Three Butler Passed Cold Canapés & Three Butler Passed Hot Hors d'oeuvres  
Choice of a Plated Dinner or Dinner Buffet  
Complimentary Cake Cutting  
Beverage Service to Include:  
Coffee and Gourmet Tea Station & Champagne Toast  
Four Hours of Premium Bar, Palace Select Wines, Domestic and Imported Beer

### **TABLE SETTING**

Guest Tables with White Floor Length Linen  
Poly Napkin (choice of color available)  
Three Votive Candles Per Table  
Chiavari Chair and Pad (choice of color available)

### **HOTEL SETUP**

Round Tables of 10  
Dance Floor and Staging

### **WEDDING INCLUSIONS**

Complimentary Accommodations for the Couple on the Wedding Night  
Group Room Block Rates for Wedding Guests  
Preferred Wedding Professional Listing  
Disney Representative for Group Tickets & Disney Character Appearances

### **RECEPTION PRICING**

Pricing is based on the menu selection.  
The Menu Price Includes the Entire Wedding Reception Package.

\*2000 dollar reception ballroom rental is waived when a hotel approved wedding coordinator is contracted.\*

\*\*ALL PRICING IS SUBJECT TO TAX AND SERVICE CHARGE\*\*

## *Cocktail Hour Hors d'oeuvres*

### **BUTLER PASSED HOT HORS D'OEUVRES**

*Choice of Three | Included in Menu Pricing*

Crispy Coconut Shrimp Stack with Spicy Citrus Compote  
Buttermilk Fried Chicken Skewer with Ranch Dressing  
Bronzed Eastern Shore Crab Cake with Smoked Tomato  
Scallops Wrapped in Country Bacon, Black Pepper Honey  
Mini Reuben Sandwiches, Swiss, 1000 Island and Kraut  
Horseradish Crusted Beef Brochette Creamy Chantilly  
Crispy Polenta Fritter with Reggiano Cheese and Pomodoro  
Panko Crusted Mushrooms  
Tuscan Chicken with Parmesan Crust Pomodoro  
Asian Glazed Beef Meatballs, Crushed Peanuts, Cilantro



### **BUTLER PASSED COLD HORS D'OEUVRES**

*Choice of Three | Included in Menu Pricing*

Skewer of Antipasto Meats, Cheese and Vegetables  
Vine Ripe Melon with Prosciutto Ham and Balsamic Cream  
Sushi Rice with Tender Shrimp, Creamy Sesame Sauce  
Low Country Shrimp Salad on Mini Kaiser Roll  
Thai Spiced Chilled Shrimp, Crushed Peanut Sauce  
Angus Beef and Asparagus Crunch Vegetables with Hoisin  
Bistro Roast Tomato, Fresh Mozzarella and Basil  
Baby Gourmet BLT, Smoked Bacon, Tomato, Romaine, Mayo  
Southern Pimento Cheese, English Cucumber on Micro Butter Loaf  
Roasted Pear, Iowa Cave Aged Blue Cheese, Spicy Rocket Lettuce





## *Plated Dinner Entrees*

*Pricing includes entire Wedding Reception Package on Page 2*

### *SALADS Choice of One*

#### **Steak House Wedge**

Baby Iceberg, Roasted Carrots, Skewer Cooked Cherry Tomatoes, Pickled Cucumber and Thick Cut Grilled Red Onions, Smoked Berkshire Bacon, Green Goddess Ranch Dressing

#### **Butter Lettuce Stack**

Marcona Almond Crusted Il de France Imported Brie, Fresh Raspberries, Toasted Walnut and Sherry Vinaigrette

#### **Seasonal Roasted Pear**

Layered Locally Pickled Field Greens, Iowa Cave Aged Blue Cheese Brulée, Crispy Walnut Tullie, Riesling and Champagne Vinaigrette

#### **Caesar**

Bias Sliced and Wedged Romaine Lettuce on Grilled Garlic Bread Stick, Overnight Roasted Tomatoes, Peeler Shaved Parmesan and Caesar

### *ENTRÉES Choice of Two*

#### *Chicken Selections*

#### **Joyce Farms Natural Chicken Breast**

Roasted Garlic Crust with Parsley, Puree of Idaho Potato with Sea Salt, Collage of Local and Seasonal Potager Vegetables, Toy Box Confit, Cabernet Jus  
**136 dollars per guest**

#### **Forest Mushroom Crust North Georgia Line Chicken**

Breast of Chicken, Creamy Chevre Cheese Polenta, Blanched Florida Green Beans, Blistered Plum Tomatoes, Lemon Chicken Pan Sauce | **136 dollars per guest**

#### *Fish Selections*

#### **Sustainable Wood Fired Salmon Filet**

Creamy Saffron Potato Risotto with English Peas, Fresh Tomato and Caramelized Onions, Lemon Butter  
**143 dollars per guest**

#### **Char-Coal Grilled Local Sustainable Floridian Fish**

Tuscan Stewed Broad beans, Contorni of Wild Cultivated Vegetables, Extra Virgin Olive Oil | **145 dollars per guest**

#### *Beef Selections*

#### **Six Ounce Filet of Center Cut Angus Beef**

Double Butter Whipped Potatoes, Warm Seven Vegetable Salad with Olive Oil and Lemon, Cipollini Onion and Shiraz Reduction  
**154 dollars per guest**

#### **Mirepoix and Truffle Crusted Angus Braised Short Rib**

Skillet Custard Yukon Potatoes, Mélange of Vegetable with Fava Bean and Pearl Onions, Copper Kettle Bordelaise Sauce | **145 dollars per guest**

#### *Duo Entrees*

#### **Forest Mushroom Crusted Filet of Beef**

Paired with Roasted Garlic and Parmesan Tiger Shrimp, Butter Whipped Potatoes, Local Vegetable, Sauce Bordelaise | **174 dollars per guest**

#### **Herb Topped Natural Chicken**

Paired with Burgundy Angus Beef Short Rib, Savoyard Potatoes, Carrots, Asparagus, Haricot Verts, Oven Roasted Tomatoes, Natural Pan Jus  
**164 dollars per guest**



## *Wedding Buffet*

*Pricing includes entire Wedding Reception Package on Page 2*

### **STARTERS**

Country French Salad, Wild Cut Field Greens, Hard Cooked Eggs, Marinated Tomatoes, Roasted Yukon Gold Potatoes, Crispy Onions, Apple Wood Smoked Bacon, Fresh Herbs Mixed with Walnut Sherry Dressing

Hard Grilled Hearts of Romaine Lettuce, Oil Brushed Croutons, Divina Oven Dried Tomatoes, Grated Parmesan, Creamy Rocca Dressing

Array of Rustic Bruschetta, Oven Roasted Tomatoes with Roasted Garlic and Basil, Fresh Buffalo Mozzarella, Roasted Eggplant Mixed with Char-Coal Grilled Vegetables, Shaved Parmesan Cheese, Course Chopped Imported Olive Salad, Crumbled Feta Cheese, Grilled Focaccia Bread, Sough dough Loaf and Lovosh Artfully Displayed with Imported and California Olive Oils

### **ENTREES**

Bordelaise Braised Angus Beef Short-Ribs, Bias Cut Classic Mirepoix, Paris Potatoes, Dehydrated Tomato with Fresh Parsley and Pan Sauce

Joyce Farms Whole Lemon and Herb Roasted Chicken, Wild Rice Cassoulet Natural Chicken Jus

Local and Sustainable Pan Roasted Fish, Healthy French Lentil Salad with Classic Lemon Butter and Fresh Chives

### **ACCOMPANIMENTS**

Our House Recipe Alsatian Potato Au Gratin with Yukon Gold Potatoes and Imported High Alp Swiss Cheese

Contorni Plank Cut, Grilled Roasted and Blanched Vegetables to Compliment the Season, Lightly Tossed In Olive Oil and Fine Herbs

Gourmet Dinner Rolls and Butter

**167 dollars per guest**

## Station Receptions

Guest Counts under 50 require a 100 dollar server fee

\*Requires a Chef Attendant Fee of 150 dollars

Selection One | One Salad | One Hot Station | One Cold Station | One Carving | **158 dollars per guest**  
Selection Two | One Salad | Two Hot Station | One Cold Station | One Carving | **168 dollars per guest**

### SALAD

#### **Butter Lettuce Stack**

Marcona Almond Crusted Il de France Imported Brie,  
Fresh Raspberries Toasted Walnut and Sherry  
Vinaigrette

#### **Caesar**

Bias Sliced and Wedged Romaine Lettuce on  
Grilled Garlic Bread Stick, Overnight Roasted  
Tomatoes, Peeler Shaved Parmesan and Caesar

### HOT STATIONS

#### **\*Asian Stir Fry Station**

Wok with Choice of Chicken or Shrimp Broad Noodles, Bean Sprouts, Bias Cut Carrots, Celery and Onions, Holland Peppers, Snow Peas, Roasted Mushrooms with Sweet and Sour Sauce OR Szechwan Temaki

#### **\*America's Favorite Pasta Combination**

Classic House Made Alfredo Sauce with Grated Parmesan Cheese, Tossed with 3 Cheese Tortellini, Cracked Black Pepper, Dried Tomatoes and Fresh Parsley with Lemon Juice to Finish

&

Bronze Cut Imported Gemelli Pasta, Signature Sunday Marinara Recipe, Mozzarella Cheese, Crushed Red Pepper Flakes, Hand Torn Basil, Asiago Cheese and Extra Virgin Olive Oil

#### **\*Baja Style Sustainable Fish and Tofu Taco Station**

Char-Coal Grilled Sides of Gulf or Atlantic Local Caught Fish, Flaked to Order with Crispy Spicy Tofu, Classic Cabbage Slaw, Mixed Grilled Mango and Tomato Salad, Shaved Iceberg Lettuce, Cool Black Bean Salad, Pico De Gallo Cilantro Ranch Dressing

#### **\*Loaded Mac-N-Cheese Station**

Gemelli Pasta, Bronze Cut Macaroni, Lobster, English Peas, Bacon Lardon, Fresh Tomatoes, Butter Toasted Brioche Bread crumbs, Finished with White Truffle Oil

### \*CARVING STATIONS

**Roasted Garlic and Herb Crusted New York Sirloin of Beef**, Sea Salt and Butter Rolls with Creamed Horseradish and Natural Pan Gravy Jus

**Vermont Butter and Simply Seasoned Bronzed Whole Turkey**, Gingered Cranberry Compote, Buttered Carving Rolls and Herb Mayonnaise

**Slow Roasted Windy City Italian Spiced Top Round of Beef** Shaved Thin, Our Signature Herb Beef Jus, House Ground Giardiniera, West Side Sourdough Rolls

### COLD STATIONS

**Mediterranean Tapas Bar** Traditional Lemon Hummus with Mini Pitas, Spanish Chorizo Sausages with Caramelized Onions and Toasted Almonds, Sliced Serrano Ham and Drunken Goat Cheese Wedges, Spanish Style Shrimp Salad with Roasted Pepper and Manchego Cheese, Grilled Eggplant, Vine Ripe Oranges, Parsley with Roasted Red Peppers and Fresh Oregano

**Japanese Sushi Station** To Include Crab, Tuna and Salmon and Vegetarian Rolls, Shrimp, Salmon and Tuna Nigiri and Our Sushi Chef's Selection of Freshly Selected Sliced Sashimi, Served with Small Bottles of Regular and Light Soy Sauce, Pickled Ginger and Spicy Wasabi with Chop Sticks and Chop Stick Holders for The Beginner

**Italian Antipasto** To include Mixed Vegetable and Cheese Antipasto Salad with Provolone and Parmesan Cheese, Paddle Boards of Selected Imported Cured and Smoked Italian Meats, Citrus and Mixed Olive Salad, Heirloom Tomato and Fresh Mozzarella Stacks, Warm Sheets of Romano Tomato Cheese, Focaccia, Grilled Mild Italian Sausages, Crushed Pomodoro Sauce, Griddle Peppers and Onions



## *Enhancements*

### CEREMONY ENCHANCEMENTS

\*Butler Passed Champagne | **50 dollars per bottle**

\*100 dollar Server Fee

\*Butler Passed Wine | **48 dollars per bottle**

Champagne & Strawberry Ceremony Welcome | **8 dollars per guest** (minimum of 50 guests)

### COCKTAIL HOUR ENCHANCEMENTS

#### **Domestic and Imported Cheese Boards**

Country Style Display of Regional and International Select Cheeses, Dried and Fresh Fruits with Assorted Nuts, Berries, Jams, Jellies and Preserves, Freshly Baked European Style Breads and Brick Oven Flatbread Crackers

**18 dollars per guest**

#### **Modern Vegetables Les Crudités**

Cast Iron Skillet Presentation of Roasted Blanched, Raw, Grilled and Pickled Selection of Farmers Market Vegetables, Green Goddess Ranch Dipping Sauce and Caramelized Three Onion Dressing

**15 dollars per guest**

#### **Mediterranean Tapas Bar**

Traditional Lemon Hummus with Mini Pitas, Spanish Chorizo Sausages with Caramelized Onions and Toasted Almonds, Sliced Serrano Ham and Drunken Goat Cheese Wedges, Spanish Style Shrimp Salad with Roasted Pepper and Manchego Cheese, Grilled Eggplant, Vine Ripe Oranges, Parsley with Roasted Red Peppers and Fresh Oregano

**23 dollars per guest**

#### **Japanese Sushi Station**

To Include Crab, Tuna and Salmon and Vegetarian Rolls, Shrimp, Salmon and Tuna Nigiri and Our Sushi Chef's Selection of Freshly Sliced Sashimi, Served with Small Bottles of Regular and Light Soy Sauce, Pickled Ginger and Spicy Wasabi with Chop Sticks and Chop Stick Holders for the Beginner

**33 dollars per guest**

#### **Classic Seafood Displayed on Ice | Minimum of 75 Orders | Pricing Per Order**

East Coast Blue Pint or Seasonal Deep Water Oysters with Sauce Mignonette, Classic Cocktail, Tobacco Hot Sauce, Horseradish Lemon Wedges and Fresh Export Crackers

**9 dollars**

Old Bay and Lemon Shrimp Cocktail with Classic Cocktail Sauce, Melted Butter and Lemon Wedges

**8 dollars** | recommended 3 per guest

Jumbo Old Bay and Lemon Shrimp Cocktail with Classic Cocktail Sauce, Melted Butter and Lemon Wedges

**9 dollars** | recommended 3 per guest

#### **Old World Butcher Delicatessen Block | Minimum of 25 Orders**

Giers of Sarasota Landjaeger, Summer Sausage and Shaved Parma Ham, Mortadella, Palacios Chorizo Sausage, Pepperoni Wedges, Genoa Salami and Country Style Pates, Cubes of Parmesan, Aged Cheddar and Creamy Style Cheese, Assorted Pickled Vegetables to Include Cornichon, Kosher Pickles, Gardiner and Parma Ham, Stuffed Cherry Peppers Served with Sliced Artisanal Breads

**25 dollars per guest**

**\*\*ALL PRICING IS SUBJECT TO TAX AND SERVICE CHARGE\*\***



## *Enhancements*

### APPETIZER ENHANCEMENTS

**Cluster of Skewered Poached Shrimp Cocktail**  
Lemon Half, Romaine Slice, Signature Black Pepper  
Cocktail Sauce | **18 dollars per guest**

**Half Roasted Heirloom Tomato**  
Fresh Wedge of Local Mozzarella Cheese, Basil  
Leaf, Roasted Garlic, Extra Virgin Olive Oil  
**16 dollars per guest**

**Pan Roasted Vegetables**  
Crispy Polenta Cake, Roasted Red Pepper Au Jus  
**16 dollars per guest**

**Half Roasted Smoked Atlantic Salmon**  
Lightly Hot Smoked Atlantic Salmon, Local Mélange  
of Seasonal Contorni Vegetables and English Pea  
Salad | **17 dollars per guest**

**Pan Roasted Diver Scallops**  
Ginger Carrot Emulsion and Bok Choy Slaw, Toasted  
Sesame Seed and Oil  
**18 dollars per guest**

### DESSERT ENHANCEMENTS

**\*French Quarter Bananas Foster**  
½ Banana, Cooked to Order with Dark Barrel Rums, French Butter and Dairy Cream, Served with Creamy Vanilla Ice  
Cream | **18 dollars per guest**

**French Pastry Grand Finales**  
Variety of Delicately Prepared Cakes, Custards and Mini Pastries | **20 dollars per guest**

**Artesian House Baked Pies**  
Key Lime with Graham Cracker Crust, Deep Dish Apple with Cinnamon Streusel, Southern Style Pecan and Tropical  
Banana Crème Pie | **16 dollars per guest**

**Fruit Fondue Station**  
Cubed Vanilla Sponge Cake, Whole Stem Strawberries, Chunks of Pineapple, Served with Whipped Cream, Warm  
Swiss Chocolate Fondue | **18 dollars per guest**

POST DINNER DISPLAYS *served during last two hours of reception*

**Late Night Snack**  
Mini All Beef Hot Dogs Served with Prepared Deli Mustard and Pickle Relish  
Cheddar and Butter Flavored Popcorn  
Jumbo Pretzel Sticks with Prepared Deli Mustard | **25 dollars per guest**

**Sweet & Salty**  
Selection of Assorted Häagen Daz Ice Cream Novelty Bars  
Assortment of Popular Candy  
Sea Salt Encrusted Soft Pretzel Sticks with Prepared Deli Mustard | **22 dollars per guest**

**\*\*ALL PRICING IS SUBJECT TO TAX AND SERVICE CHARGE\*\***





## *Bar Enhancements*

### **Premium Brand Bar | Included in Wedding Package**

Smirnoff Vodka, New Amsterdam, Myers Platinum Rum, Sauza 100% Blue Agave Silver, Jim Beam, Seagrams 7, Cutty Sark, Hiram Walker, Budweiser, Bud Light, Miller Lite, Corona Extra, Heineken Lager, Coors Light

**10 dollars per guest for each additional hour**

*\*brands are subject to change*

### **Diamond Bar**

Grey Goose Vodka, Bombay Sapphire Gin, Mount Gay Rum, Casaigos Tequila, Knob Creek Bourbon, Glenlivet, Crown Royal, Vermouth, Hiram Walker, Blue Moon, Bud Light, Corona Extra, Heineken Lager, Miller Lite, Samuel Adams Boston Lager, Stella Artois, Juices, Sodas and Bottled Water

**20 dollars per guest to upgrade package**

**10 dollars per guest for each additional hour**

*\*brands are subject to change*

### **Beer and Wine Bar**

Domestic and Imported Beers, Palace Select Red, White and White Zinfandel Wines, Juices, Sodas and Bottled Water

**12 dollars per guest removed from package price**

**4 dollars per guest for each additional hour**

### **Non-Alcoholic Beverage Bar**

Unlimited Consumption of Juices, Sodas and Bottled Water

**17 dollars per guest removed from package price**

**Tableside Wine Service | 40 dollars per bottle**

**Signature Cocktail | 6 dollars per guest**

### **Margarita Station**

Strawberry, Mango and Traditional

**10 dollars per guest, per hour**

### **Enhanced Coffee Display**

Flavored Creamer, Whipped Cream Chocolate Shavings, Cinnamon Nutmeg and Rock Candy Stirrers

**6 dollars per guest**

## *The Fine Points*

### **WEDDING COORDINATOR & EVENT PROFESSIONALS**

A Wedding Coordinator is required for any wedding at the Hilton Orlando Buena Vista Palace. Once a Palace Preferred Wedding Coordinator is confirmed 500 dollars will be reduced from the ceremony price and the 2000 reception room rental will be waived entirely.

The Hilton Orlando Buena Vista Palace highly encourages all clients to hire event professionals from the hotel's preferred listing. The hotel welcomes all licensed and insured Event Professionals. Event Professionals are required to have an active business license and two million dollar insurance coverage. If you decide to book with an alternative Orlando Event Professional their license and insurance must be emailed to your Catering Manager no later than 90 days prior to the event date. If a professional has not worked with the hotel before; there is a requirement that they meet with the Catering Manager to take a tour of the hotel and learn more about the hotel's event policies. Arrangements for this meeting may be made by contacting your Catering Manager.

### **WEATHER BACKUP FOR CEREMONY & POLICY**

A backup location will be provided for outdoor ceremonies in case of inclement weather. The backup location is not specified until the decision to move indoors has been confirmed. A weather decision is requested two hours prior to the start of the ceremony. If a weather decision cannot be made two hours beforehand you can opt for a double set (indoor and outdoor setup). The fee for a double set is 250 dollars. A double set requires a final decision 45 minutes prior to ceremony start time. *If there is a 50% or more chance of rain, lightning, extreme temperatures; the Hotel will setup the ceremony indoors.*

### **FOOD & BEVERAGE POLICY**

- Due to legal liability all food and beverage served on premises must be purchased through the hotel. The only exception to this is the wedding cake which must be purchased from a professional, licensed and insured baker. In addition a signed food waiver must also be completed.
- Due to health code no food and beverage purchased and served for a reception cannot be boxed up for clients or guests to take home or back to their room.
- The hotel does not serve alcoholic shots at the bar.

### **PRICING INFORMATION**

- One Bartender per 100 guests is included with every package. If additional bartenders are requested without meeting the guest limit there is a 150 dollar fee per bartender.
- All Chef Attendant Stations require a 150 dollar fee per attendant.
- Buffets require a guest count of 50 or more otherwise a 150 dollar server fee is added. Plated dinners require a guest count of 35 or more to avoid a 150 dollar server fee.
- Minimums are set forth based on location, date and time. Minimums are established at the time when a hotel contract is sent to you.
- Chiavari chairs orders under 100 require a 250 dollar delivery fee.
- Additional Event Hours may be added for 500 dollars per hour. Extending the bar is an additional cost per person.
- All prices are subject to tax and service charge.

### **POWER**

- 20-amp outlet is included in your event space.
- Power requirements for the Hilton Orlando Buena Vista Palace must be handled through the in-house audio visual department; PSAV.
- Additional costs will be charged to the group based upon the necessary power requirements needed.
- Please contact PSAV for more information in regards to pricing: 407.560.2160

### **CONFIRMING A DATE**

- Request the date, room and time from your Catering Manager
- Sign and return a hotel agreement
- Provide the initial deposit which is 25% of the food and beverage minimum and ceremony rental. Agreement and deposit must be returned by decision due date.
- Credit card must be on file for your event to be confirmed. Payments may be made via credit card or cashier's check. Personal checks are accepted up to 14 days prior to event date. Event balance must be 100% prepaid 72 hours from event date.