

WEDDINGS AT THE HILTON

2024 PACKAGES

Our Stage. Your Love Story.
In the heart of downtown Harrisburg
Delectable cuisine created by our spectacular culinary team.
Allow us to pamper you and your guests with the experience of a lifetime.

INCLUSIVE PACKAGES

Complimentary Event Room Rental for Cocktail Hour, Bridal Hospitality & Reception

Floor-Length White Linen
(Luxury Linen Upgrade available)

Customized Menu Consultation

Complimentary Champagne or Sparkling Cider Toast

4 Hours Open Bar

Late Night Snack for Wedding Couple

Complimentary Cake Cutting Service

Complimentary Self-Parking in Walnut Street Garage for Guests

Menu Tasting for up to Four People*

Food Discount of 10% for Friday and Sunday Weddings
(Discount excludes gratuity. \$5,000 F&B minimum after discount is applied.)

On Premise Rehearsal Dinner Options Available

On Premise Post Wedding Breakfast Options Available

* WEDDING MUST HAVE A SIGNED CONTRACT WITH A PAID INITIAL DEPOSIT AND MEET A
\$5,000 FOOD AND BEVERAGE MINIMUM BEFORE SALES TAX AND SERVICE FEE.

MENU SELECTIONS MAY CHANGE SEASONALLY OR DUE TO AVAILABILITY WITHOUT NOTICE PRIOR TO A SIGNED CONTRACT.



TRADITIONAL TIER PACKAGE

\$126.50 per person + 6% Sales Tax and 22% Service Fee

COCKTAIL HOUR

One hour of open bar, to include our Call Brand Alcohol Selections and Non-Alcoholic Beverages
(a break in open bar service may not exceed one hour)

Domestic Cheeses, Crackers
Vegetable Crudités, Herb Dip
Seasonal Fruit Display
A Selection of Two Butlered Hors d'Oeuvres

DINNER SERVICE

Continuation of three hours of open bar with Call Brands and Non-Alcoholic Beverages

Choice of Plated or Buffet Service

Coffee & Tea Service

Your Cake/Dessert

**** Luxury Linen Upgrade available for an additional \$3.50 per person*

PREMIERE TIER PACKAGE

\$155.00 per person + 6% Sales Tax and 22% Service Fee

COCKTAIL HOUR

One hour of open bar, to include our Premium Brand Alcohol Selections and Non-Alcoholic Beverages
(a break in open bar service may not exceed one hour)

Chef's Selection of Imported and Artisan Cheeses
Vegetable Crudités, Herb Dip
Seasonal Fruit Display
Chef's Bruschetta
A Selection of Three Butlered Hors d'Oeuvres

DINNER SERVICE

Continuation of three hours of open bar with Premium Brands and Non-Alcoholic Beverages

Choice of Plated or Buffet Service

Coffee & Tea Service

Your Cake/Dessert

Complimentary Luxury Linen Upgrade

BAR UPGRADES

Call to Premium, Premium to Ultra Premium
\$8.50 per person+ 6% Sales Tax and 22% Service Fee, per upgraded level



BUTLERED HORS D'OEUVRES

Options for both Traditional & Premiere Packages

COLD

Tuna Crudo Spoons | Shallot, Serrano, Coriander
Deviled Eggs | Crab, Tarragon, Smoked Paprika, Bread Crumb
Caprese Crostini | Basil, Balsamic Glaze
Dry Aged NY Strip | Toasted Baguette, Tomato Jam, Bacon, Brie
Roasted Pear Bruschetta | Fennel Scented Goat Cheese, Melon, Pickled Daikon, Red Onion
Smoked Duck Crostini | Blueberry Gelee, Goat Cheese
Sesame Ginger Seared Tuna | Sesame Cracker, Cured Egg Yolk, Radish
Lobster "Roll" | Brioche Toast, Celery
Watermelon Brochette | Tomato, Chevre, Basil, Sea Salt
Whipped Ricotta | Pickled Blueberry, Lemon, Sourdough Crouton
Sweet Potato Latke | Pork Belly, Avocado Mousse, Cilantro
Smoked Trout Brandade | Potato Sheet, Caviar, Chive

HOT

Parmesan Garlic Chicken Drummette
Kennett Square Mushroom Tart | Frisee, Sherry Vinegar, Purple Haze Goat Cheese Mousse
Korean Beef Bulgogi | Gochujang, Scallion Salad, Sesame Glaze
Crispy Plantain | Stick Pork Belly, Grilled Mango Pico
Italian Sausage and Manchego Stuffed Mushroom | Charred Tomato
BBQ Bacon Wrapped Shrimp
Crab, Leek and Potato Cake | Chive Crème Fraiche
Seared Sea Scallop | Saffron Aioli
Lamb Chops | Tamarind Orange Thyme Glaze
Eggplant Meatballs | Sundried Tomato Pesto, Mint
Short Rib & Muenster Grilled Cheese | Sourdough, Pickled Red Onion Relish
Fried Grits | Roasted Maitake, Truffle Aioli

PLATED DINNER SERVICE

Options for both Traditional & Premiere Packages

SALAD COURSE (CHOOSE ONE)

Field Greens | Sunflower Seed, Blueberries, Feta, Red Onion, Poppy Seed Dressing

Field Greens | Tomato, Cucumber, Carrots, Balsamic Vinaigrette and Ranch Dressing

Spinach Salad | Red Onion, Strawberry, Blue Cheese, Poppy Seed Dressing

Petite Greens | Burrata, Heirloom Cherry Tomato, Balsamic Vinaigrette

Fig Salad | White Balsamic, Celery, Charred Carrot, Preserved Orange

MAIN COURSE (CHOOSE UP TO TWO ENTREE SELECTIONS PLUS ONE VEGETARIAN SELECTION)

Roast Tenderloin of Beef | Green Peppercorn Demi-Glace *additional cost per person, market price guaranteed 90 days prior

Red Wine Braised Beef Short Ribs *additional cost per person, market price guaranteed 90 days prior

Maple Dijon Glazed Salmon | Apple Cider Vinaigrette

Ginger Soy Glazed Sea Bass | Shitake Mushroom, Scallion *additional cost per person, market price guaranteed 90 days prior

Crab Cakes | Charred Tomato Chutney *additional cost per person, market price guaranteed 90 days prior

Grilled Swordfish | Tomato & Olive Caponata

Rosemary Chicken | Provolone, Wild Mushroom, Marsala Cream

Roasted Airline Chicken Breast, Bruleed Cipollini, Tarragon, Whole Grain Veloute

Breaded Chicken Roulade | Mushroom Duxelle, Whipped Ricotta, Spinach, Fin Herb Jus Lie

Sweet Corn Risotto | Charred Cipollini, Asparagus, Chive Oil *Vegetarian*

Ratatouille Stuffed Eggplant | Creamy Polenta *Vegetarian*

Vegan "Crab" Cake | Heart of Palm, Artichoke, Onion, Roasted Tomato Coulis *Vegan/Gluten Free*

DUAL ENTREE (CHOOSE ONE COMBINATION PLUS ONE VEGETARIAN)

Your choice of a split portion of two of the main course selections listed above.

If you select a Dual Entree, it will be served to all guests (with the exception of dietary restricted guests).

Exact meal counts must be provided (3) business days prior to the event date.

It is the responsibility of the client to supply place cards with meal selections for each guest.



BUFFET DINNER SERVICE

Options for both Traditional & Premiere Packages

SALAD GREENS (CHOICE OF ONE)

Mixed Garden Greens, Tomatoes, Cucumbers, Carrots, Three Dressings

Classic Caesar, Parmesan, Croutons, Roasted Garlic Vinaigrette

Spinach, Kale, Romaine, Edamame, Red Onion, Carrots, Dried Cranberries, Cashews, Dijon Vinaigrette

COMPOSED SALADS (CHOICE OF TWO)

Garden Beet Salad, Shaved Carrot, Sherry Vinaigrette, Gorgonzola, Croutons

Mediterranean Pasta Salad, Pepperoncini, Black Olives, Goat Cheese, Sundried Tomatoes, Herbs, EVOO

Roasted Vegetable Pasta Salad

Marinated Artichoke Salad, Arugula, Celery, Blistered Tomatoes, Cannellini Bean, Preserved Lemon Dressing, Piave

Asian Slaw, Red Onion, Ginger, Sesame Soy Dressing

Fingerling Potato Salad, Bacon Scallion Vinaigrette

ENTREES (CHOICE OF TWO)

Herb Roasted Chicken Breast, Mushroom Thyme Ragout

Pistachio Encrusted Chicken with Maple Dijon Crème Sauce

Salmon, Baby Bok Choy, Shishito Peppers, Radish, Miso Orange Glaze

Swordfish, Polenta, Broccolini, Lobster Puntanesca Sauce

Rigatoni, Sweet Sausage, Peas, Mushroom Cream Sauce

CARVED SELECTIONS (CHOICE OF ONE)

Roast Prime Rib of Beef, Natural Jus

Mojito Marinated Pork Loin, Chimichurri, Fruit Salsa

Rosemary Scented Turkey Breast, Dijon Mustard Sauce

Roasted Leg of Lamb, Mint Pistachio Yogurt

Cinnamon Maple Glazed Ham, Rum Reduction, Pineapple Caponata

Sous Vide Bacon, Maple Peppercorn Glaze

SIDES (CHOICE OF TWO)

Penne, Tomato Basil Sauce

Potato Puree

Cumin Scented Carrots, Radish, Parsnips

Roast Baby Sweet Fingerlings, Honey Maple Glaze

Farro Risotto, Caramelized Fennel, Pinenut

Roasted Fingerlings, Rosemary Pancetta Dressing

Chef's Seasonal Vegetables

Grilled Seasonal Squashes, Thyme, Lemon Zest, Pepper Flake



COCKTAIL HOUR PACKAGE ENHANCEMENTS

Options for both Traditional & Premiere Packages (1 hour service time)

Butlered Hors d'Oeuvres **\$3.50 per person**

Add one additional butlered hors d'oeuvres to your Cocktail Hour (price does not vary by package)

Sushi Station **\$350.00 for (50) pieces**

California Roll, Hamachi Salmon, Vegetable Roll, Soy Sauce, Wasabi, Pickled Ginger

Seafood Station **\$16.00 per person**

Oysters on the Half Shell, Marinated Mussels Salad, Chilled Shrimp, Scallop Ceviche
Cocktail Sauce, Horseradish, Mignonette Sauce, Fresh Lemon Wedges

Antipasto **\$11.00 per person**

Artichoke, Hearts, Pepperoncini, Olives, Olive Tapenade, Eggplant Caponata, Cherry Peppers, Cured Meats, Rustic Breads

LATE-NIGHT SNACKS & SWEET TREATS

Options for both Traditional & Premiere Packages (1 hour service time)

Nacho Bar **\$6.50 per person**

Tortilla Chips, Tomato Salsa, Guacamole, Sour Cream, Warm Queso, Jalapenos

The Munchies **\$6.50 per person**

Potato Chips, Cinnamon Sugar Soft Pretzel Nuggets, Cheddar Popcorn, Truffle Popcorn

French Fries **\$8.75 per person**

French Fries, Malt Vinegar, Sea Salt, Paprika, Parmesan, Garlic Aioli,
Sriacha Ketchup, Heinz Ketchup, Ranch Dressing, Chipotle Aioli

**Prices for Enhancement Displays above are per person, and must match the dinner guarantee.
Enhancement Displays are serviced for one hour.**

Petite Sweets

Petite Fours **\$60.00 per dozen**

Mini Cupcakes **\$36.00 per dozen**

French Macarons **\$48.00 per dozen**

Tartlets **\$54.00 per dozen**

Doughnuts **\$48.00 per dozen**

Prices subject to plus 6% Sales Tax and 22% Service Fee.



BAR PACKAGE ENHANCEMENTS

Options for both Traditional & Premiere Packages

Shelf Upgrade **\$8.50 per person, per upgraded level**
Call to Premium, Premium to Ultra Premium

Martini Bar **\$10 per person**
An additional bar featuring Grey Goose Vodka, Stolichnaya Vodka, Tito's Vodka, Tanqueray Gin, Hendricks Gin

Signature Cocktail **price determined upon selection**
Signature Cocktails can be created at no additional cost, if all ingredients listed in the recipe are used within the existing bar package.
Additional costs will occur for alcohol or ingredients listed outside the existing package.

Prices subject to plus 6% Sales Tax and 22% Service Fee.

Please be aware that menu selections and pricing are subject to change and are only guaranteed 90 days in advance.