



Hilton

HILTON SCRANTON &
CONFERENCE CENTER
100 ADAMS AVE.
SCRANTON, PA 18503
570-343-3000
WWW.SCRANTON.HILTON.COM

Congratulations

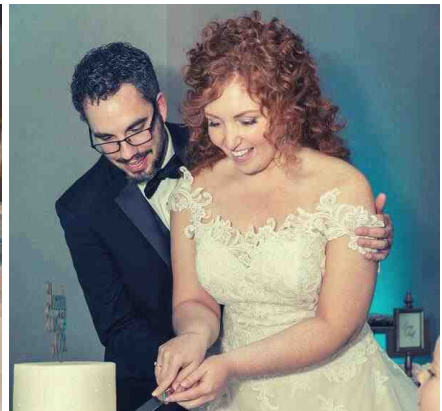
THAT SPECIAL DAY REQUIRES A SPECIAL PLACE!
CONVENIENTLY LOCATED IN THE HEART OF DOWNTOWN SCRANTON.

OUR HOTEL CAN ACCOMMODATE INTIMATE WEDDINGS OF 50 GUESTS OR WEDDINGS UP TO 450 GUESTS WITH 193 CONTEMPORARY GUEST ROOMS.

THE INNOVATIVE FARE AND URBAN SETTING WILL BE SURE TO IMPRESS YOUR GUESTS!

WE OFFER CUSTOMIZED PACKAGES TO SUIT ANY COUPLE!

"THE HILTON SCRANTON GOES ABOVE AND BEYOND TO NOT ONLY GIVE YOU THE BEST WEDDING RECEPTION, BUT THE BEST AND MOST MEMORABLE WEDDING WEEKEND! (...) I EVEN TOLD MY HUSBAND, WHEN REFLECTING ON OUR WEEKEND, THAT THE HILTON STAFF MADE US FEEL LIKE ROYALTY." - BRIDGET



SAVE
THE
DATE



HAPPILY
EVER
AFTER



What's Included

HOSPITALITY PARLOR
COMPLIMENTARY OVERNIGHT SUITE ON YOUR WEDDING NIGHT
DISCOUNTED OVERNIGHT GUESTROOMS
CUSTOMIZED FLOORPLAN

Linen Package

\$15.00 - BASE PACKAGE TO INCLUDE YOUR CHOICE OF COLORED LINENS AND NAPKINS
\$4.00 - SPANDEX CHAIR COVERS (WHITE, IVORY, OR BLACK)
**LINEN IS BASED ON 10 PEOPLE PER ROUND TABLE,
DOES NOT INCLUDE HEAD TABLES, GIFT TABLES, OR OTHER DISPLAY TABLES

Cocktail Hour

BUTLER PASSED HORS D'OEUVRES (1 HOUR SERVICE)

\$13 - THREE BUTLER PASSED HORS D'OEUVRES
\$14 - FOUR BUTLER PASSED HORS D'OEUVRES
\$16 - FIVE BUTLER PASSED HORS D'OEUVRES

PROSCIUTTO WRAPPED ASPARAGUS (GF)
CHARDONNAY CHICKEN SATAY (GF)
FIVE SPICED CHICKEN SKEWER (GF)
SESAME CHICKEN WITH HONEY MUSTARD
WILD MUSHROOM CROSTINI
VEGETABLE TEMPURA
PUMPKIN RISOTTO FRITTER
BRIE & RASPBERRY COMPOTE PUFF PASTRY
CINNAMON APPLE FRITTERS
GOURMET GRILLED CHEESE & TOMATO SOUP

BLUE CRAB CAKES WITH CREOLE SAUCE
TUNA TAR TAR (GF)
COCONUT BATTERED SHRIMP
LOBSTER & CRAB CEVICHE (GF)
BOURBON SHRIMP (GF)
WASABI TUNA BITES (GF)
BLACK & BLEU FILET (GF)
SLICED FILET CROSTINI WITH BACON JAM
FILET MIGNON & BOURSIN CROUTE
WHITE BALSAMIC GLAZED RIB TIPS (GF)

DISPLAYED HORS D'OEUVRES (1 HOUR SERVICE)

\$6 - FARMERS MARKET VEGETABLE DISPLAY
A SELECTION OF FRESH VEGETABLES JULIENNE & SERVED WITH A DILL SOUR CREAM DIP

\$6 - FRESH FRUIT DISPLAY
AN ELEGANT DISPLAY OF FRESH SEASONAL FRUIT WITH A STRAWBERRY YOGURT DRESSING

\$6 - SIGNATURE BRUSCHETTA DISPLAY
SERVED WITH INFUSED OILS & HUMMUS WITH FRENCH BREAD CROSTINI

\$11 - IMPORTED & DOMESTIC CHEESE BOARD
A SELECTION OF CHEESE FROM AROUND THE WORLD GARNISHED WITH GRAPES & SERVED WITH FRENCH BREAD, CRACKERS, & POMEGRANATE MUSTARD

\$15 - ANTIPASTO DISPLAY
FRESH MOZZARELLA, ROASTED RED PEPPERS, PLUM TOMATOES, CAPICOLA, PROSCIUTTO, GENOA SALAMI, ARRAY OF OLIVES & PEPPEROCINIS ALL ELEGANTLY DISPLAYED ON A BED OF MESCLUN

SPECIALTY DISPLAYS & STATIONS (1 HOUR SERVICE)

\$9 - THE PHILLY CHEESESTEAK STATION
HOUSE SHAVED STEAK WITH ASSORTED TOPPINGS TO INCLUDE SWEET & HOT PEPPERS, CARMELIZED ONION, ROASTED GARLIC AOLI, SAUTEED MUSHROOMS, & AMERICAN CHEESE

\$9 - MASHTINI STATION
DREAMY WHIPPED POTATOES WITH AN ARRAY OF TOPPINGS TO INCLUDE BACON, BLUE CHEESE, HORSERADISH, CHIVES, & GRAVY

\$10 - GOURMET TACO STATION
SERVED WITH FLOUR AND CORN TACOS, CHOPPED STEAK, CILANTRO, ONIONS, PICO DE GALLO, LETTUCE, BLACK BEANS, GUACAMOLE, CHEESE, ETC.

\$10 - MAC & CHEESE BAR
TO BE ACCOMPANIED WITH PEAS, PROSCUITTO, SCALLIONS, ROASTED PEPPERS, HOT SAUCE, TOMATOES, BROCCOLI, PICO DE GALLO, ETC.

MARKET - RAW BAR DISPLAY
ICED GULF SHRIMP, OYSTERS ON THE HALF SHELL, CLAMS ON THE HALF SHELL, AND MUSSELS SERVED WITH SPICY COCKTAIL SAUCE & REMOULADE SAUCE

Entrées (Plated, Buffet, or Stations)

PLATED

CHOICE OF (1) SALAD

SERVED WITH WARM ROLLS & BUTTER

-CITRUS SPINACH SALAD

SPINACH TOSSED WITH RED PEPPERS, CHERRY TOMATOES, GARLIC, EXTRA VIRGIN OLIVE OIL, AND FRESHLY SQUEEZED LEMON JUICE

-SEASONAL MIXED GARDEN GREEN

SPRING MIX SERVED WITH ENGLISH CUCUMBER, ROMA TOMATO, SHAVED CARROT, AND CHEF'S CHOICE OF SEASONAL DRESSING

-CONTEMPORARY CAESAR SALAD

CRISP ROMAINE LETTUCE SERVED WITH SHAVED PARMESAN CHEESE, CROUTE, AND CAESAR DRESSING

-CRISP BISTRO WEDGE

A WEDGE OF CRISP ICEBERG LETTUCE TOPPED WITH BACON, ROMA TOMATOES, BLEU CHEESE CRUMBLES AND PLUM VINAIGRETTE DRESSING

-APPLE WALNUT WEDGE

A WEDGE OF BOSTON LETTUCE TOPPED WITH CANDIED WALNUTS, CRISP APPLES, SERVED WITH OUR SIGNATURE WALDORF SALAD DRESSING

CHOICE OF (3) ENTREES

SELECTIONS & COUNTS DUE IN ADVANCE

SERVED WITH CHEF'S SELECTION OF SEASONAL STARCH & VEGETABLE

-ROASTED CHICKEN BREAST | \$39

SLOW PAN ROASTED CHICKEN BREAST TOPPED WITH A POMEGRANATE & BLOOD ORANGE CHUTNEY

-JAMAICAN JERK CHICKEN | \$39

SPICY JERK CHICKEN SERVED WITH A SLAW OF PINEAPPLE, BABY BOK CHOY, AND RED CABBAGE

-CAST IRON CHICKEN | \$39

CHICKEN BREAST SEARED IN A CAST IRON SKILLET SERVED WITH ACORN SQUASH RISOTTO

-POLENTA & GOAT CHEESE STUFFED CHICKEN | \$39

TENDER CHICKEN BREAST ROLLED WITH POLENTA AND GOAT CHEESE STUFFING

-PORK TENDERLOIN | \$39

PAN ROASTED PORK TENDERLOIN SERVED WITH SAMBUCA-APPLE CHUTNEY

-GRILLED PORK CHOP | \$39

GRILLED BONE IN PORK CHOP WITH A PORT WINE MOREL MUSHROOM DEMI GLAZE

-FIRE GRILLED MOSCATO TUNA STEAK | \$39

AHI TUNA MARINATED IN FRESH HERBS AND MOSCATO WINE, GRILLED OVER AN OPEN FLAME SERVED WITH A SAVORY CABBAGE SLAW

-HALIBUT DUXELLE | \$41

HALIBUT FILET TOPPED WITH A MUSHROOM DUXELLE, SERVED WITH SAUCE BECHAMEL

-BEURRE NOISETTE SEA BASS | \$41

SEA BASS SLOWLY PAN ROASTED AND BASTED WITH BROWN BUTTER ACCOMPANIED WITH A WHITE BEAN RELISH

-SPICED FILET MIGNON | \$46

CENTER CUT FILET MIGNON SERVED ON A BED OF CHIPOTLE PANCETTA HASH

-BISTRO FILET MIGNON | \$46

CENTER CUT FILET TOPPED WITH WILTED ARUGULA & TOSSED IN WARM BACON DRESSING

-SHIITAKE STRIP STEAK | \$45

NY STRIP STEAK TOPPED WITH A SHIITAKE MUSHROOM COGNAC

-ESPRESSO DUSTED FILET MIGNON | \$46

TENDER FILET MIGNON LIGHTED RUBBED WITH FRESHLY GROUND ESPRESSO BEANS SERVED WITH AN ESPRESSO INFUSED DEMI GLAZE

-SLOW BRAISED SHORT RIB | \$42

TENDER SHORT RIBS SLOWLY BRAISED IN A CABERNET DEMI SERVED WITH PAPPARDELLE PASTA

-WILD MUSHROOM RAVIOLI | \$38

BLEND OF WILD MUSHROOMS TOSSED IN A CREAMY SHERRY BECHAMEL

Entrées Continued (Plated, Buffet, or Stations)

\$42 - BUFFET (1.5 HOURS SERVICE)

40 PERSON MINIMUM GUEST COUNT

CHOICE OF (3) SALADS

SERVED WITH WARM ROLLS & BUTTER

TRICOLOR FARFFALE

CAESAR SALAD

MIXED BABY GREEN SALAD WITH CHEF'S CHOICE OF DRESSINGS

PLUM TOMATO, RED ONION, CUCUMBER VINAIGRETTE

ANTIPASTO SALAD

CHOICE OF (3) ENTREES

SERVED WITH CHEF'S SELECTION OF SEASONAL STARCH & VEGETABLE

PASTA OF THE DAY WITH CHOICE OF SAUCE (MARINARA, PESTO, VODKA, ALFREDO

CHICKEN BRUSCHETTA

BOURBON CHICKEN

WILD MUSHROOM CHICKEN

BALSAMIC CHICKEN

BLACKENED PORK TENDERLOIN WITH FRESH SALSA

GRILLED SIRLOIN STEAK WITH BORDELAISE SAUCE

NY STRIP STEAK WITH PORT WINE DEMI GLAZE

PANKO CRUSTED BASA

HERB INFUSED SALMON

STATIONS (1.5 HOURS SERVICE)

40 PERSON MINIMUM GUEST COUNT

CHOICE OF UP TO (5) STATIONS

SERVED WITH WARM ROLLS & BUTTER

GRILLED VEGETABLE STATION

\$6 - MIXED BABY GREEN SALAD STATION

\$6 - CLASSIC CAESAR SALAD STATION

CHEF ATTENDED

(\$75 CHEF ATTENDANT FEE PER STATION)

\$10 - PASTA OR RISOTTO STATION

\$16 - STIR FRY STATION

\$10 - GOURMET TACO STATION

\$9 - MASHTINI STATION

\$10 - MAC & CHEESE STATION

CHEF ATTENDED

(\$75 CHEF ATTENDANT FEE PER STATION)

\$21 - TRI PEPPER BEEF TENDERLOIN

\$13 - WHOLE ROASTED TURKEY BREAST

\$14 - SALMON EN CROUTE

\$12 - BONELESS PORK LOIN

\$12 - BROWN SUGAR & HONEY GLAZED HAM

\$15 - STEAMSHIP ROUND

\$16 - ROASTED PRIME RIB OF BEEF

\$14 - LONDON BROIL

\$18 - LEG OF LAMB

\$15 - PORK STEAMSHIP

Dessert

\$3 - KRISPY KREME DISPLAY

\$9 - SUNDAE BAR WITH ACCOMPANIMENTS

\$4 - CHOCOLATE COVERED STRAWBERRIES

\$8 - VIENNESE DISPLAY

Suggested Enhancements

\$11 - ICED SHRIMP COCKTAIL STARTER

\$5 - COFFEE & TEA SERVICE

\$5 - PENNE VODKA STARTER

\$6 - SOUP DU JOUR

\$7 - TOMATO MOZZARELLA STARTER

\$5 - HOUSEMADE MEATBALLS

\$21 - SUSHI STATION

Bar Packages

DRINK PACKAGES

\$28 - FOUR HOUR OPEN BEER, WINE, SODA

\$40 - FOUR HOUR PREMIUM OPEN BAR, ONE SIGNATURE COCKTAIL, CHAMPAGNE TOAST

\$46 - FIVE HOUR PREMIUM OPEN BAR, ONE SIGNATURE COCKTAIL, CHAMPAGNE TOAST

\$46 - FOUR HOUR SUPERIOR OPEN BAR, TWO SIGNATURE COCKTAILS, CHAMPAGNE TOAST

\$55 - FIVE HOUR SUPERIOR OPEN BAR, TWO SIGNATURE COCKTAILS, CHAMPAGNE TOAST

BEER, WINE, SODA

HOUSE SPARKLING WINE, CABERNET SAUVIGNON, MERLOT, CHARDONNAY, WHITE ZINFANDEL, PINOT GRIGIO

CHOICE OF (2) DOMESTIC BEERS- MILLER LITE, YUENGLING, COORS LIGHT, BUDWEISER, BUD LIGHT, MICHELOB ULTRA

CHOICE OF (1) IMPORTED **OR** (1) MICRO BREW

IMPORTED- AMSTEL LIGHT, STELLA ARTOIS, CORONA, CORONA LIGHT, HEINEKEN, HEINEKEN LIGHT, GUINNESS, HARD SELTZER

MICRO- SAM ADAMS, SAM SEASONAL, TROEGS, REDD'S CIDER, FAT TIRE ALE, BLUE MOON, DOG FISH IPA

PREMIUM BAR

SMIRNOFF VODKA, J&B SCOTCH, BEEFEATER GIN, SEAGRAM'S 7 WHISKEY, BACARDI RUM, CAPTAIN MORGAN SPICED RUM, JIM BEAM BOURBON, JOSE CUERVO TEQUILA, SEAGRAM'S VO CANADIAN WHISKEY

COCONUT RUM, PEACH SCHNAPPS, APPLE FUSION, AMARETTO, CRÈME DE CAFÉ,

SWEET & DRY VERMOUTH, TRIPLE SEC, SODA, JUICE

HOUSE SPARKLING WINE, CABERNET SAUVIGNON, MERLOT, CHARDONNAY, WHITE ZINFANDEL, PINOT GRIGIO

CHOICE OF (2) DOMESTIC BEERS- MILLER LITE, YUENGLING, COORS LIGHT, BUDWEISER, BUD LIGHT, MICHELOB ULTRA

CHOICE OF (1) IMPORTED **OR** (1) MICRO BREW

IMPORTED- AMSTEL LIGHT, STELLA ARTOIS, CORONA, CORONA LIGHT, HEINEKEN, HEINEKEN LIGHT, GUINNESS, HARD SELTZER

MICRO- SAM ADAMS, SAM SEASONAL, TROEGS, REDD'S CIDER, FAT TIRE ALE, BLUE MOON, DOG FISH IPA

SUPERIOR BAR

TITO'S & ABSOLUT VODKA, DEWAR'S SCOTCH, TANQUERAY GIN, JACK DANIELS WHISKEY, BACARDI RUM, CAPTAIN MORGAN SPICED RUM, MAKER'S MARK BOURBON, 1800 SILVER TEQUILA, CROWN ROYAL CANADIAN WHISKEY

COCONUT RUM, PEACH SCHNAPPS, APPLE FUSION, AMARETTO, CRÈME DE CAFÉ,

SWEET & DRY VERMOUTH, TRIPLE SEC, SODA, JUICE

HOUSE SPARKLING WINE, CABERNET SAUVIGNON, MERLOT, CHARDONNAY, WHITE ZINFANDEL, PINOT GRIGIO

CHOICE OF (2) DOMESTIC BEERS- MILLER LITE, YUENGLING, COORS LIGHT, BUDWEISER, BUD LIGHT, MICHELOB ULTRA

CHOICE OF (1) IMPORTED BEER- AMSTEL LIGHT, STELLA ARTOIS, CORONA, CORONA LIGHT, HEINEKEN, HEINEKEN LIGHT, GUINNESS, HARD SELTZER

CHOICE OF (1) MICRO BREW- SAM ADAMS, SAM SEASONAL, TROEGS, REDD'S CIDER, FAT TIRE ALE, BLUE MOON, DOG FISH IPA

Preferred Vendors

BAKERIES

MINOOKA PASTRY SHOP
570-342-1876

ELECTRIC CITY BAKEHOUSE
570-909-7268

COMMUNITY BAKE SHOP
570-346-7404

BANDS

LIGHTWEIGHTS
570-877-9277

INTO THE SPIN
570-898-0800

PICTURE PERFECT
570-351-2557

BRIDAL SHOP & TUX

BLUSHING BRIDAL BOUTIQUE
570-840-2450

SARNO & SON
570-346-5725

CEREMONY MUSIC

KEN MCGRAW BRASS & IVORY
570-650-5386

SILVER & IVORY
570-223-3055

DJ'S/PHOTOBOOTHS

MCR
570-283-0902

570 EVENTS
800-570-0426

MIKE WALTON
570-451-3299

FLORIST

MCR
570-283-0902

MCCARTHY'S-WHITE FLOWERS
570-587-8787

INVITATIONS/STATIONARY

COMMUNITY BAKE SHOP
570-346-7404

OFFICIANT/WEDDING COORDINATOR

CATHERINE THAYER (OFFICIANT)
570-242-1471

CONDELLA CONSULTING
570-319-6621

PHOTOGRAPHER

KNOT JUST ANY DAY
570-550-0680

MICHAEL STRAUB
570-881-5614

CALVERT MEDIA
570-905-0388

TODD HILLER
570-905-5726

LIGHT MASTER STUDIOS
862-200-7691

SALONS

THE SALON AT LAVISH
570-558-2273

ALEXANDER'S SALON & SPA
570-341-5250

RD SALON & BLOWDRY BAR (STUDIO RD)
570-344-2570

SPECIALTY

MCR (SPECIALTY RENTALS)
570-283-0902

SCULPTED ICE WORKS (ICE SCULPTURES)
570-226-6246

PETALS FOR GOODNESS SAKE
570-225-9510

BONNIE FLAHERTY (LIVE PORTRAITS)
BONNIEMFLAHERTY@GMAIL.COM

ALEXANDER THE ARTIST (CARICATURES)
813-810-6729

TRANSPORTATION

GILBRIDE LIMOUSINE
570-307-5466

MARTZ TRAILWAYS
570-342-0166

THE LIMO GUY
570-499-1371

VIDEOGRAPHER

MCR
570-283-0902

FONASH STUDIOS
HELLO@FONASHSTUDIOS.COM