



Wedding Packages

We love love. We are positively thrilled you've found your match. Our invigorating city vibes, simply enabling spaces, and creative approach to events will make you fall head over heels for your wedding, too. Our team of dedicated and friendly Enthusiasts focus on the details so you can focus on the love.

Let Canopy by Hilton put a positively fresh spin on your big day!

All wedding packages include:



- Cocktail Hour Hors D'oeuvres
- Five Hour Open Bar
- Champagne Toast
- Plated Dinner
- Choice of Chiavari Chairs
- White Linen Table Cloths
- White or Colored Linen Napkins
- Votives and Candles
- Dance Floor
- Cake Cutting Service
- Complimentary Room
Night for Bridal Couple
- Special Guest Room Rates



All Prices Subject to 7% Sales Tax and 25% Service Charge

FLAGLER DRIVE PACKAGE

\$175
PER PERSON

Passed Hors D'oeuvres (Choose Three)

- African Piri Piri Chicken Lollipops, Tzatziki Sauce
- Jumbo Lump Mini Crab Cakes, Chipotle Pepper Aioli
- Filipino Vegetable Spring Rolls, Citrus Chili Dipping Sauce
- House made Franks in a blanket, Cornichon, Spicy Mustard
- Local Ham Croquette, Old Bay Remoulade
- Avocado Bruschetta, Baby Tomato, Feta, Balsamic
- Chorizo Cantimpalo and Spanish Manchego Empanada, Spicy Mayo
- Chicken Meatballs, Mojo Pican
- Phyllo Wrapped Spinach & Feta, Cucumber Raita

COCKTAIL HOUR

Charcuterie & Cheese Board Display

Assorted Cured Meats, Pickled Vegetables, Cornichons, Assorted Mustards, Baguette with Cheeses from Around the World, Fresh Jams, Chutneys, Grapes, Dried Fruits, Fresh Berries, Crackers, Mixed Nuts



Choose One Additional Display

Mediterranean Mezze

Marinated Assorted Olives, Roasted Bell Peppers, Feta and Bocconcini Cheeses, Artichoke Salad, Cucumber and Tomato Salad, Chick Pea and Sun-Dried Tomato Hummus, Crispy Pita

Go! Dim Sum

Shrimp Shumai, Chicken Dumplings, Crispy Pork Gyoza, Sweet Chili Garlic Sauce, Spicy Soy Sauce, Plum Sauce

Garden Vegetables Table

Carrot, Baby Tomatoes, Celery, Asparagus, Bell Peppers, Broccoli, Radish, Pimento Cheese, Chunky Blue Cheese, Herbed Ranch

Fresh House-made Flatbreads

Buffalo Chicken, Gorgonzola, Heirloom Baby Tomatoes, Buffalo Blue Cheese Sauce Scallions
Exotic Roasted Mushrooms, Boursin Cheese, Roasted garlic, Truffle Oil

FLAGLER DRIVE DINNER

GREENS

(Choose One)

Young Spinach and Frisée, Local Goat Cheese,
Strawberries, Radish, Toasted Pine Nuts, Honey
Truffle Vinaigrette

Hearts of Romaine, House-made Croutons, Shaved
Parmesan, Classic Caesar Dressing

Baby Field Greens, Grilled Peaches, Roasted Beets,
Boursin Cheese, Candied Pecans, White Balsamic
Vinaigrette

Baby Arugula, Vine Ripe Tomatoes, Burrata, Pesto
Aioli, EVOO, Strawberry Balsamic

Served with Warm Dinner Rolls and Butter

MAINS

(Choose Two)

Roasted Salmon

Lemon Butter

Roasted Stuffed Chicken Breast

Chorizo Manchego & Spinach, Madeira Wine Reduction

Chimichurri Marinated Grilled Swordfish

Red Pepper Romesco

Truffle Herb Crusted Chicken Breast

Marsala Wine Reduction

SIDES

(Choose One)

Peruvian Purple Potatoes, Sweet Onion Crushed
Fingerlings, Au Gratin Potatoes, White Truffle-Chives
Mashed Potatoes, Gnocchi with White Cream Sauce

All entrees served with Market Baby Vegetables

FLAGLER DRIVE BAR

Champagne Toast Five Hour Open Bar

Sapphire Tier

New Amsterdam Vodka, New Amsterdam Gin,
Cruzan Rum, Camarena Tequila, VO Whiskey,
J & B Scotch, Jim Beam Bourbon, Jack Daniels
Tennessee Whiskey

Hand Selected House Chardonnay, Merlot
and Cabernet Sauvignon

Budweiser, Bud Light, Miller Light, Michelob
Ultra, Yuengling, Coors Light, Corona,
Heineken



OCEAN BLVD PACKAGE

\$200
PER PERSON

COCKTAIL HOUR

Passed Hors D'oeuvres (Choose Three)

- African Piri Piri Chicken Lollipops, Tzatziki Sauce
- Jumbo Lump Mini Crab Cakes, Chipotle Pepper Aioli
- Filipino Vegetable Spring Rolls, Citrus Chili Dipping Sauce
- House made Franks in a blanket, Cornichon, Spicy Mustard
- Local Ham Croquette, Old Bay Remoulade
- Avocado Bruschetta, Baby Tomato, Feta, Balsamic
- Chorizo Cantimpalo and Spanish Manchego Empanada, Spicy Mayo
- Chicken Meatballs, Mojo Pican
- Phyllo Wrapped Spinach & Feta, Cucumber Raita

Charcuterie & Cheese Board Display

Assorted Cured Meats, Pickled Vegetables, Cornichons, Assorted Mustards, Baguette with Cheeses from Around the World, Fresh Jams, Chutneys, Grapes, Dried Fruits, Fresh Berries, Crackers, Mixed Nuts



Choose One Additional Display

Mediterranean Mezze

Marinated Assorted Olives, Roasted Bell Peppers, Feta and Bocconcini Cheeses, Artichoke Salad, Cucumber and Tomato Salad, Chick Pea and Sun-Dried Tomato Hummus, Crispy Pita

Go! Dim Sum

Shrimp Shumai, Chicken Dumplings, Crispy Pork Gyoza, Sweet Chili Garlic Sauce, Spicy Soy Sauce, Plum Sauce

Garden Vegetables Table

Carrot, Baby Tomatoes, Celery, Asparagus, Bell Peppers, Broccoli, Radish, Pimento Cheese, Chunky Blue Cheese, Herbed Ranch

Fresh House-made Flatbreads

Buffalo Chicken, Gorgonzola, Heirloom Baby Tomatoes, Buffalo Blue Cheese Sauce Scallions
Exotic Roasted Mushrooms, Boursin Cheese, Roasted garlic, Truffle Oil

OCEAN BLVD DINNER

GREENS

(Choose One)

Young Spinach and Frisée, Local Goat Cheese,
Strawberries, Radish, Toasted Pine Nuts, Honey
Truffle Vinaigrette

Hearts of Romaine, House-made Croutons,
Shaved Parmesan, Classic Caesar Dressing

Baby Field Greens, Grilled Peaches, Roasted
Beets, Boursin Cheese, Candied Pecans, White
Balsamic Vinaigrette

Baby Arugula, Vine Ripe Tomatoes, Burrata,
Pesto Aioli, EVOO, Strawberry Balsamic

Served with Warm Dinner Rolls and Butter

MAINS

(Choose Two)

Port Braised Beef Short Rib
Bordelaise Sauce

Center Cut Beef Tenderloin
Mushroom Duxelle, Port Wine Reduction

Seared Florida Grouper
Sweet Pepper Escabeche, Passion Fruit Beurre Blanc

Prosciutto Wrapped Chicken
Sun Dried Tomato Beurre Blanc

SIDES

(Choose One)

Peruvian Purple Potatoes, Sweet Onion
Crushed Fingerlings, Au Gratin Potatoes, White
Truffle-Chives Mashed Potatoes, Gnocchi with
White Cream Sauce

All entrees served with Market Baby Vegetables

OCEAN BLVD BAR

Champagne Toast Five Hour Open Bar

Emerald Tier

Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum,
Captain Morgan Rum, Sauza Tequila Silver 80, VO
Whiskey, Jack Daniels Tennessee Whiskey, Jim Beam
Black Bourbon, Dewars Scotch

Robert Hall Chardonnay, Robert Hall Cabernet
Sauvignon, Broadside Merlot

La Marca Prosecco

Budweiser, Bud Light, Miller Light, Michelob Ultra,
Yuengling, Coors Light, Corona, Heineken, Stella
Artois



WORTH AVE PACKAGE

\$235
PER PERSON

COCKTAIL HOUR

Passed Hors D'oeuvres (Choose Four)

- Shrimp Cocktail Shooter
- Jumbo Lump Mini Crab Cakes, Chipotle Pepper Aioli
- Filipino Vegetable Spring Rolls, Citrus Chili Dipping Sauce
- House made Franks in a blanket, Cornichon, Spicy Mustard
- Local Ham Croquette, Old Bay Remoulade
- Avocado Bruschetta, Baby Tomato, Feta, Balsamic
- Chorizo Cantimpalo and Spanish Manchego Empanada, Spicy Mayo
- Chicken Meatballs, Mojo Pican
- Phyllo Wrapped Spinach & Feta, Cucumber Raita

Charcuterie & Cheese Board Display

Assorted Cured Meats, Pickled Vegetables, Cornichons, Assorted Mustards, Baguette with Cheeses from Around the World, Fresh Jams, Chutneys, Grapes, Dried Fruits, Fresh Berries, Crackers, Mixed Nuts



Choose One Additional Display

Mediterranean Mezze

Marinated Assorted Olives, Roasted Bell Peppers, Feta and Bocconcini Cheeses, Artichoke Salad, Cucumber and Tomato Salad, Chick Pea and Sun-Dried Tomato Hummus, Crispy Pita

Go! Dim Sum

Shrimp Shumai, Chicken Dumplings, Crispy Pork Gyoza, Sweet Chili Garlic Sauce, Spicy Soy Sauce, Plum Sauce

Garden Vegetables Table

Carrot, Baby Tomatoes, Celery, Asparagus, Bell Peppers, Broccoli, Radish, Pimento Cheese, Chunky Blue Cheese, Herbed Ranch

Fresh House-made Flatbreads

Buffalo Chicken, Gorgonzola, Heirloom Baby Tomatoes, Buffalo Blue Cheese Sauce Scallions
Exotic Roasted Mushrooms, Boursin Cheese, Roasted garlic, Truffle Oil

WORTH AVE DINNER

GREENS

(Choose One)

Young Spinach and Frisée, Local Goat Cheese,
Strawberries, Radish, Toasted Pine Nuts, Honey
Truffle Vinaigrette

Hearts of Romaine, House-made Croutons,
Shaved Parmesan, Classic Caesar Dressing

Baby Field Greens, Grilled Peaches, Roasted
Beets, Boursin Cheese, Candied Pecans, White
Balsamic Vinaigrette

Baby Arugula, Vine Ripe Tomatoes, Burrata,
Pesto Aioli, EVOO, Strawberry Balsamic

Served with Warm Dinner Rolls and Butter

DUO MAINS

(Choose One)

**Seared Filet of Beef Tenderloin & Butter Poached
Lobster Tail**

Truffle Mashed Potatoes, Roasted Carrots, Veal Jus,
Caviar Beurre Blanc

**Braised Kobe Style Beef Short Rib & Seared
Chilean Sea Bass**

Celery Root Puree, Au Gratin Potatoes, Market Baby
Vegetables, Bordelaise

Roasted Garlic Shrimp & Filet of Beef Tenderloin

Sweet Onion Crushed Fingerlings, Roasted Baby
Vegetables, Port Wine Reduction

WORTH AVE BAR

Champagne Toast Wine Service During Dinner Five Hour Open Bar

Diamond Tier

Grey Goose Vodka, Hendricks Gin, Ron Zacapa Rum, Captain Morgan Rum, Patron Tequila, Crown Royal Whiskey, Jack Daniels Tennessee Whiskey, Johnny Walker Scotch, Makers Mark Bourbon

Simi Selection Wine to include Chardonnay, Merlot and Cabernet Sauvignon, Ruffino Prosecco

Budweiser, Bud Light, Miller Light, Michelob Ultra, Yuengling, Coors Light, Corona, Heineken, Stella Artois, Local Craft, IPA Craft



SAY YOUR "I DO!"

The Glass Foyer



Indoor Ceremony Space with lush curtains for a simple backdrop.

Ceremony Fee:

\$1,800 - Friday & Saturday

\$1,650 - Sunday- Thursday

6th Floor Terrace



Outdoor Ceremony space lush greenery, palm trees & city views

Ceremony Fee:

\$2,000 - Friday & Saturday

\$1,800 - Sunday- Thursday

Both ceremony spaces include white garden folding chairs.

FAQ'S

How many guests can your ballroom fit?

Our ballroom comfortably fits 150 guests for a seated dinner with the dance floor.

Do you require a deposit?

Yes. We require a \$1,000 non-refundable deposit and have a schedule of deposits listed on the contract.

How many hours will my wedding be?

You will have the ballroom space for five hours total: One hour for cocktail hour, four hours for the reception. Each additional hour will be \$250-\$500++ rental fee.

Do you require a wedding planner or coordinator?

Yes. We require a licensed/professional month-of coordinator for all weddings. The Canopy does not provide wedding/ceremony coordinating services. Please see the "Suggested Vendors" list for wonderful recommendations that we know and trust! This is the only vendor that needs to be approved should you wish to venture outside of our vendor list.

Do you require a food and beverage minimum?

Yes. This minimum is based on day of week, month and guest count. Please contact the Catering Manager to find out more about your date!

When is my final guest count due?

Your final guest count will be due 10 days before your event along with final payment.

Do you provide special meals for guests with allergies/dietary restrictions?

Yes. We are always happy to accommodate!

Do you have a Bridal Suite?

The Canopy offers 1 bedroom suites and a 2 bedroom suite. Both of these are perfect to host your friends & family for getting ready the day of! Ask your Catering Manager for pricing & availability.

SUGGESTED VENDORS

PHOTOGRAPHERS:

Krystal Zaskey Photography
561.255.3182
krystalzaskeyphotography.com

Mermaid & Me Photo
954.790.8271
mermaidandmepphoto.com

Kristina Karina Photography
kristinakarina.com

FLORISTS:

Hello Petals
hellopetalsdesign.com

Orange Blossom Florals
www.orangeblossomsfloral.com

Florida Beach Wedding Inc.
floridabeachwedding.com

VIDEOGRAPHERS:

Pineapple Films
561.818.8992
pineapplefilms.com

Krystal Zaskey Photography
561.255.3182
krystalzaskeyphotography.com

EVENT PLANNERS:

Naomi Zora Events
561.316.4787
naomizoraevents.com

Stephanie Nicole Events
Stephanienicole.events
hello@stephanienicole.events

Meraki Wood Events
561.225.2620
www.merakiwoodevents.com

HAIR & MAKE UP:

Makeup with Katie
makeupwithkatie.com

Beauty by VM
www.beautybyvm.com

CAKES & DESSERTS:

Earth & Sugar
561.735.1796
earthandsugar.com

Two Fat Cookies
twofatcookies.com

EVENT DESIGN & RENTALS:

Unearthed Rentals
unearthedrentals.com

Atlas Event Rental
561.285.3537
atlaseventrental.com

DJ / ENTERTAINMENT:

Red Elephant Entertainment
305.720.6828

Good as Gold Events
561.464.0708

Mike Sipe Weddings
themikesipe.com

CONTENT CREATORS

Kenia Nodarse
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