



# WEDDINGS AT HILTON SANDESTIN

2022 MENUS



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# Emerald Waters

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## IMPORTED & DOMESTIC CHEESE DISPLAY

GOURMET CRACKERS, CRISPY PARMESAN CHEESE BREAD STICKS, GRISSINI BREAD STICKS, FRESH FRUITS & ASSORTED NUTS

## DELUXE VEGETABLE CRUDITE

FRESH BROCCOLI, RADISH, BABY CARROTS, CAULIFLOWER, GRAPE TOMATOES, SNAP PEAS, CELERY WITH OLIVE TAPENADE & AVOCADO RANCH DIPS

## CARVING STATION – CHOICE OF ONE (1) PROTEIN

- ROSEMARY & THYME GRILLED BEEF TENDERLOIN: HORSERADISH RANCH, ASSORTED MUSTARDS & SILVER DOLLAR ROLLS
- HERB ROASTED LEG OF LAMB: WARM ROASTED TOMATO & GARLIC MARMALADE & GRILLED FLATBREAD
- GRILLED MOJO MARINATED PORK LOIN: MANGO CHIMICHURRI & SWEET HAWAIIAN ROLLS

## HORS D'OEUVRES

### CHOICE OF TWO (2) CHILLED & FOUR (4) HOT HORS D'OEUVRES

#### CHILLED HORS D'OEUVRES

- BLT CROSTINI, CRISP PORK BELLY, FOCACCIA TOAST, BASIL AIOLI
- CHILLED CRAB WITH TOMATO AIOLI & JALAPENO ON CUCUMBER
- BEEF TENDERLOIN CROSTINI WITH ROASTED GARLIC, HORSERADISH CREAM
- MINI CAPRESE SKEWERS OF BABY MOZZARELLA, GRAPE TOMATO TOSSED WITH BASIL VINAIGRETTE (V) (GF)
- CHILLED MARINATED SHRIMP & AVOCADO ON TORTILLA CRISPS
- TUNA TARTARE IN A WONTON CUP WITH SRIRACHA MAYO
- TOMATO & ROASTED RED PEPPER BRUSCHETTA ON FOCACCIA TOAST

#### HOT HORS D'OEUVRES

- ASPARAGUS & ASIAGO IN PHYLLO
- COCONUT SHRIMP WITH ORANGE-CHILI DIPPING SAUCE
- CHILI LIME CHICKEN SKEWER WITH A CITRUS SOUR CREAM (GF)
- CREAMY PEPPER-JACK MACARONI & CHEESE BITES (V)
- VEGETABLE SPRING ROLLS WITH SWEET CHILI DIPPING SAUCE (V)
- MINI CRAB CAKES WITH ROASTED BELL PEPPER SAUCE
- CHIPOTLE STEAK CHURRASCO SKEWERS
- MAPLE & PEPPERCORN PORK BELLY SKEWER
- MINI BEEF WELLINGTON BRUSHED WITH TRUFFLE BUTTER

## ACTION STATIONS

### CHOICE OF ONE (1) STATION

#### MAC & CHEESE STATION: MACARONI & CHEESE 2 WAYS

- MAINE LOBSTER, CAMPANELLE PASTA, ROASTED TOMATO, TARRAGON & PROVOLONE CHEESE SAUCE
- CREAMY ASIAGO & BLACK TRUFFLE, ORECCHIETTE PASTA, CRISPY SHALLOTS

#### PASTA STATION: CHOICE OF 3 PASTAS & 2 SAUCES

- TRADITIONAL MARINARA, PESTO CREAM, BEEF BOLOGNESE, GARLIC & HERB BUTTER, ROASTED GARLIC ALFREDO
- BABY SPINACH RAVIOLI, BEEF RAVIOLI, POTATO GNOCCHI, LINGUINI, WHOLE WHEAT PENNE, CAMPANELLE PASTA, GF PENNE
- ADDITIONS PRICED PER GUEST: GULF SHRIMP \$6, GRILLED CHICKEN \$4, LOBSTER RAVIOLI \$8

#### BUILD YOUR OWN TACO BAR: CHOICE OF 2 PROTEINS

- GRILLED MAHI-MAHI, ADOBO MARINATED CHICKEN BREAST & PORK CARNITAS
- SOFT OR CRUNCHY FLOUR TORTILLAS, CILANTRO SOUR CREAM, PICO DE GALLO, AVOCADO CREAM, LIME WEDGES, QUESO FRESCO, SALSA & MEXICAN STREET CORN
- ADDITIONS PRICED PER GUEST: CARNE ASADA BEEF \$4, CHILI LIME SHRIMP \$4

#### COASTAL CREOLE STATION: SERVED WITH TOASTED BAGUETTES BRUSHED WITH HERB OIL (CHOICE OF 2)

- PEEL & EAT CAJUN SHRIMP
- CHARBROILED OYSTERS WITH LEMON BUTTER
- GRILLED CREOLE BBQ SHRIMP WITH SHELLS ON
- MINI CRAB CAKES WITH A LOUISIANA HOT BUTTER SAUCE

#### FILET MIGNON STATION: MEDALLIONS OF ANGUS BEEF SAUTEED TO PERFECTION & PREPARED TWO WAYS

- STEAK DIANE STYLE WITH WILD MUSHROOMS, SHALLOT & DIJON SAUCE
- AU POIVRE WITH BLACK PEPPER CRUST & GREEN PEPPERCORN SAUCE

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# Simply Irresistible

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## **PASSED HORS D'OEUVRES – CHOICE OF TWO (2)**

- ASPARAGUS & ASIAGO IN PHYLLO
- BEEF TENDERLOIN CROSTINI WITH ROASTED GARLIC, HORSERADISH CREAM
- MINI CAPRESE SKEWERS OF BABY MOZZARELLA, GRAPE TOMATO TOSSED WITH BASIL VINAIGRETTE (V&GF)
- CHILLED CRAB WITH TOMATO AIOLI & JALAPENO ON CUCUMBER
- TOMATO & ROASTED RED PEPPER BRUSCHETTA ON FOCACCIA TOAST
- TUNA TARTARE IN A WONTON CUP WITH SRIRACHA MAYO

## **ASSORTED DISPLAYS**

### **CHOICE OF THREE (3) DISPLAYS**

#### **IMPORTED & DOMESTIC CHEESE DISPLAY**

GOURMET CRACKERS, CRISPY PARMESAN CHEESE BREAD STICKS, GRISSINI BREAD STICKS, FRESH FRUITS & ASSORTED NUTS

#### **DELUXE VEGETABLE CRUDITE**

FRESH BROCCOLI, RADISH, BABY CARROTS, CAULIFLOWER, GRAPE TOMATOES, SNAP PEAS, CELERY WITH OLIVE TAPENADE & AVOCADO RANCH DIPS

#### **ARRAY OF SMOKED SALMON**

TRADITIONAL, EVERYTHING-BAGEL STYLE & WHISKEY CURED SERVED WITH CHOPPED EGG, CAPERS, RED ONIONS, CREAM CHEESE & MINI BAGELS

#### **ANTIPASTO WITH GRILLED VEGETABLES**

SALAMI, SOPPRESSATA, CAPICOLA HAM, PROVOLONE CHEESE, SHAVED PROSCIUTTO, CURED OLIVES, GRILLED BELL PEPPERS, ZUCCHINI, SQUASH & RED ONION WITH LAVOSH BREAD & PARMESAN CHEESE BREAD STICKS

## **ACTION STATIONS**

### **CHOICE OF ONE (1) STATION**

#### **COASTAL CREOLE STATION: SERVED WITH TOASTED BAGUETTES BRUSHED WITH HERB OIL (CHOICE OF TWO)**

- PEEL & EAT CAJUN SHRIMP
- CHARBROILED OYSTERS WITH LEMON BUTTER
- GRILLED CREOLE BBQ SHRIMP WITH SHELLS ON
- MINI CRAB CAKES WITH A LOUISIANA HOT BUTTER SAUCE

#### **FILET MIGNON STATION: MEDALLIONS OF ANGUS BEEF SAUTEED TO PERFECTION & PREPARED TWO WAYS**

- STEAK DIANE STYLE WITH WILD MUSHROOMS, SHALLOT & DIJON SAUCE
- AU POIVRE WITH BLACK PEPPER CRUST & GREEN PEPPERCORN SAUCE

#### **PASTA STATION: CHOICE OF THREE PASTAS & TWO SAUCES**

- TRADITIONAL MARINARA, PESTO CREAM, BEEF BOLOGNESE, GARLIC & HERB BUTTER, ROASTED GARLIC ALFREDO
- BABY SPINACH RAVIOLI, BEEF RAVIOLI, POTATO GNOCCHI, LINGUINI, WHOLE WHEAT PENNE, CAMPANELLE PASTA, GLUTEN FREE PENNE
- ADDITIONS PRICED PER GUEST: GULF SHRIMP \$6, GRILLED CHICKEN \$4, LOBSTER RAVIOLI \$8

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# Perfect Day

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## **PASSED HORS D'OEUVRES – CHOICE OF TWO (2)**

- BLT CROSTINI, CRISP PORK BELLY, FOCACCIA TOAST, BASIL AIOLI
- BEEF TENDERLOIN CROSTINI WITH ROASTED GARLIC, HORSERADISH CREAM
- MINI CAPRESE SKEWERS OF BABY MOZZARELLA, GRAPE TOMATO TOSSED WITH BASIL VINAIGRETTE (V&GF)
- CHILLED MARINATED SHRIMP & AVOCADO ON TORTILLA CRISPS
- MINI CRAB CAKES
- BACON WRAPPED CHICKEN & JALAPENO

## **SALAD SELECTIONS**

- MARINATED CUCUMBER, GRAPE TOMATO, BABY ARUGULA SALAD WITH DILL VINAIGRETTE
- PASTA SALAD WITH LUMP CRAB MEAT & ROASTED BELL PEPPER AIOLI
- BABY ICEBERG WEDGES WITH CRUMBLLED BLUE CHEESE, CUCUMBERS, CARROTS, ROASTED GRAPE TOMATOES, PORK BELLY CROUTONS WITH BLUE CHEESE OR RANCH DRESSING
- ROASTED GRILLED VEGETABLE SALAD OF BELL PEPPERS, ASPARAGUS, SQUASH, ZUCCHINI, BABY CARROTS, TOSSED WITH BABY SPINACH & ROASTED TOMATO VINAIGRETTE

## **CHILLED SEAFOOD DISPLAY**

- LEMON WEDGES, SHALLOT & BLACK PEPPER MIGNONETTE, COCKTAIL SAUCE, CRACKERS
- GULF OYSTERS ON THE HALF SHELL
- JUMBO SHRIMP TOSSED WITH LEMON OIL
- ADD SNOW CRAB CLAWS FOR \$8 PER PERSON

## **CHEF CARVED MEATS**

- BLACK PEPPER DUSTED BEEF STRIP LOIN: SAUCE AU POIVRE, WITH GOURMET MUSTARDS & SILVER DOLLAR ROLLS
- GRILLED MOJO MARINATED PORK LOIN: MANGO CHIMICHURRI & SWEET HAWAIIAN ROLLS

## **FABULOUS FARE**

- SEARED AMERICAN GROUPER, TOMATO & LUMP CRAB CHOWDER, WITH WARM SPINACH, FENNEL & LEMON SALAD
- HERB GRILLED CHICKEN BREAST WITH MUSHROOM & PEARL ONION JUS WITH ROASTED ASPARAGUS TIPS ON ONION
- CHEF'S SELECTION OF SEASONAL VEGETABLES



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# Cakes & Bars

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## HILTON SANDESTIN WEDDING CAKES

**BASIC PRICING STARTS AT \$7.00++ PER PERSON**

**PRICE INCREASES FOR ELABORATE DESIGNS, MULTIPLE FLAVORS PER TIER & EXTENSIVE FONDANT WORK**

- HILTON SANDESTIN SIGNATURE WEDDING CAKE: CREAM CHEESE POUND CAKE, WHITE CHOCOLATE MOUSSE FILLING WITH THIN LAYERS OF RASPBERRY PRESERVES & CHOCOLATE GANACHE ICED IN ITALIAN BUTTER CREAM
- SOUTHERN ITALIAN CREAM CAKE: BAKED WITH COCONUT & PECANS, CREAM CHEESE FILLING ICED IN ITALIAN BUTTER CREAM
- TRADITIONAL RED VELVET: CREAM CHEESE FILLING & ICED IN BUTTER CREAM
- DESTINATION KEY LIME: CREAM CHEESE POUND CAKE, KEY LIME CUSTARD FILLING WITH THIN LAYERS OF GRAHAM CRACKER ICED IN ITALIAN BUTTER CREAM
- SIMPLY SIMPLISTIC: WHITE BRIDE'S CAKE, VANILLA CREAM FILLING & ICED IN BUTTER CREAM



## WEDDING BAR OPTIONS

**PREMIUM & SUPER PREMIUM UPGRADES ALSO AVAILABLE**

- CASH BAR: \$100 BARTENDER FEE & \$100 CASHIER FEE
- UNLIMITED BEER & WINE: TWO HOURS \$22.00++ PER PERSON, THREE HOURS \$32.00++ PER PERSON
- UNLIMITED HOST BAR - CALL SELECTION: THREE HOURS \$45.00++ PER PERSON, FOUR HOURS \$55.00++ PER PERSON

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ALL FOOD & BEVERAGE FUNCTIONS ARE SUBJECT TO A 25% SERVICE CHARGE & 7% STATE TAX