




Hilton
ORLANDO LAKE BUENA VISTA

A DREAM COME TRUE.



CONGRATULATIONS

on your engagement and thank you for your interest in the Hilton Orlando Lake Buena Vista for your upcoming wedding.

When it comes to planning your wedding options are endless. We are more than happy to create a custom package to fulfill your dream wedding. We also offer services for all of your wedding events from an engagement party, bridal shower, rehearsal dinner and post-wedding brunch.



AT A GLANCE

Immense indoor space to host wedding receptions of all sizes.

Beautiful pavilion perfect for intimate outdoor ceremonies and photo opportunities.

Full catering team ready to customize the menu for your special day and help bring your vision to life

Access to countless Disney assets for a magical planning experience.

For more information, to schedule a private tour or for a proposal please contact

Nicole Virola, Senior Catering Manager
nicole.virola@hilton.com
407-827-3809

SPACES THAT WILL MAKE YOU SAY “I DO.”

Palm Patio, Seats up to 100 guests

Wedding Pavilion, Seats up to 190 guests

Crystal Room, Seats up to 125 guests

Various Ballrooms, Seats 200 guests & over





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

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

\$2000.00

Ceremony package is reduced by \$500.00 when a hotel approved wedding coordinator is contracted.

All Pricing Subject to 6.5% Tax + 25% Service Charge



RECEPTION PACKAGE

RECEPTION LOCATION AND TIME

One Hour Cocktail Hour

Four Hour Dinner and Wedding Celebration

FOOD AND BEVERAGE

Five Butler Passed Hors d'oeuvres

Three Course Plated Dinner or Station Buffet

Complimentary Cake Cutting

Champagne Toast

Four Hours of Premium Bar

Coffee & Tea

SETUP

Round Tables of 10

Complimentary Dance Floor and Staging

Floor Length White Linen with Ivory Overlay & Ivory Napkins

WEDDING INCLUSIONS

Complimentary Accommodations for the Couple on the Wedding Night

Group Room Block Rates for Wedding Guests

Complimentary Self-Parking for Day Wedding Guests

Discounted Self-Parking for Overnight Wedding Guests

Discounted Valet

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.*\$2000.00 reception ballroom rental is waived when a hotel approved wedding coordinator is contracted.*



COCKTAIL HOUR | HORS D'OEUVRES

SELECT FIVE

HOT

Mini Beef Wellington

Vegetable Spring Rolls with Sweet Chili Sauce

Coconut Shrimp with Tropical Dipping Sauce

Four Cheese Macaroni Bites with Tomato Dipping Sauce

Arancini Mushroom Balls with Marinara Sauce

Vegetable Samosa

Brie & Pear Purse

Guava Cayenne Empanada

Feta Cheese & Sundried Tomatoes in Phyllo Dough

Bacon Wrapped Chicken with Jalapeno Cheese

Andouille Sausage en Croute

Smoked Candy Bacon Jam Tart

CHILLED

Caprese Skewers with Basil, Olive Oil & Balsamic Drizzle

Grilled Vegetable Skewers

Shrimp Cocktail with Spicy Cocktail Sauce

Belgian Endive with Lobster Salad & Dill

Skewer of Antipasto Meats, Cheeses & Vegetables

All Pricing Subject to 6.5% Tax + 25% Service Charge



FIRST COURSE | STARTERS

SELECT ONE

Butternut Squash Ravioli | with Sauteed Spinach & Sage Brown Butter

Crispy Maryland Crab Cake | with Cajun Remoulade

Jumbo Shrimp Scampi | with a Garlic Crostini

Vegetable Stuffed Tomato | with Spicy Marinara Sauce

Blackened Scallops | with Mango Beurre Blanc

Cedar Plank Roasted Shrimp | with Caramelized Onions & Fennel

All Pricing Subject to 6.5% Tax + 25% Service Charge



SECOND COURSE | SALAD

SELECT ONE

Hilton Style Caesar Salad | Fresh Romaine, Garlic Croutons & Grated Parmesan Cheese with House Made Caesar Dressing

Kale Salad | Apples, Craisins, Blue Cheese & Toasted Almonds with Citrus Vinaigrette

Tossed Cobb Salad | Spring Mix, Onions, Grilled Chicken, Blue Cheese, Tomatoes, Avocado & Bacon with Cilantro Ranch Dressing

Spinach Salad | Poached Pears, Red Onions Feta Cheese, Cherry Tomatoes & Sprouts with Champagne Vinaigrette

Mediterranean Salad | Romaine Hearts, Kalamata Olives, Artichokes, Roasted Peppers, Onions, Tomatoes & Pepperoncini with Greek Dressing

Roasted Vegetable Salad | Mixed Greens, Grilled Squash, Zucchini, Roasted Tomatoes & Olives with Herb Vinaigrette

All Pricing Subject to 6.5% Tax + 25% Service Charge



THIRD COURSE | ENTREE

Duo Plates

Bacon Jam Crusted Petite Filet Mignon with Onion Demi & Cajun Shrimp with Corn Nage | \$145

Peppercorn Crusted Petite Filet Mignon with Brandy Cream Sauce & Herb Crusted Chicken with Chunky Tomato Sauce | \$145

Herb Crusted Grouper with Orange Buerre Blanc & Petite New York Strip Steak with Pepperonata Sauce | \$150

Lobster Tail with Smoked Paprika & Grilled Petite Filet Mignon with Roasted Pepper Sauce | \$140

Beef Selections

8oz Peppercorn Crusted Filet Mignon with Brandy Dijon Mustard Cream Sauce | \$150

12oz Grilled Ribeye with Rosemary Demi-Glace | \$145

Mirepoix Crusted Braised Short Ribs in a Bordelaise Sauce | \$160

Porcini Dusted New York Strip Steak with Mushroom Demi-Glace | \$160

Poultry Selections

Chicken Panzanella – Chicken Breast Stuffed with Bread Chunks, Tomatoes, Olives, Herbs, Onions & Peppers with a Cream Tomato Sauce | \$115

Boursin & Tomato Crusted Chicken Breast with Mornay Sauce | \$125

Jerk Seasoned & Grilled Chicken Breast with Mango Chutney | \$110

Citrus Glazed Chicken Breast with Citrus Sauce | \$110

All Pricing Subject to 6.5% Tax + 25% Service Charge



THIRD COURSE | ENTREE

Seafood Selections

Potato Crusted Florida Grouper with Sweet Pea White Wine Butter Sauce | \$140

Black Pepper Crusted Salmon with Golden Honey Glaze | \$130

Seared Chilean Sea Bass with Citrus Buerre Blanc | \$140

Blackened Mahi Mahi with Mango & Pineapple Salsa in Citrus Jus | \$130

Vegetarian

Oven Roasted Vegetables Layered with Hearty Marinara Sauce, Sheets of Fresh Lasagna & Mozzarella Cheese | \$100

Crisp Tart Shell Filled with Eggplant, Tomatoes, Bell Peppers, Squash & Onions | \$100

Rustic Medley of Carrots, Potatoes & Peas with Yellow Curry in a Flour Tortilla Pyramid | \$100

Puff Pastry Turnover with Caramelized Leeks & Sautéed Assorted Wild Mushrooms | \$100



STATION BUFFET

Salad | Select One

Hilton Style Caesar Salad | Fresh Romaine, Garlic Croutons & Grated Parmesan Cheese with House Made Caesar Dressing

Tossed Cobb Salad | Spring Mix, Onions, Grilled Chicken, Blue Cheese, Tomatoes, Avocado & Bacon with Cilantro Ranch Dressing

Mixed Greens with Jicama, Pineapple, Tomato, Cucumber & Yucca Croutons with Mango Cilantro Dressing & Key Lime Ranch Dressing

*Carving | Select One

Wild Mushroom, Herb & Onion Crusted Angus Beef Tenderloin Served with Triple Butter Pommes Puree, Bordelaise Sauce & Silver Dollar Rolls

Vermont Butter & Simply Seasoned Bronzed White Turkey Served with Gingered Cranberry Compote, Buttered Carving Rolls & Herb Mayonnaise

Whole Roasted Floridian Grouper with Cherry Tomatoes, Asparagus & Orange Segment Salad with Lemon & Olive Oil

*Requires an Attendant Fee of \$100.00

** Requires a Chef Fee \$175.00 & Attendant Fee \$100.00

All Pricing Subject to 6.5% Tax + 25% Service Charge

STATION BUFFET (continued)

Hot Stations | Select Two

****Americas Favorite Pasta Combinations**

Classic House Made Alfredo | Sauce Tossed with 3 Cheese Tortellini, Cracked Black Pepper, Grated Parmesan Cheese, 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

***Loaded Mac-N-Cheese Station**

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

Mexican Station

Fajitas | Marinated Grilled Chicken Breast with Peppers and Onions. Black Beans and Rice Soft Flour Tortillas

Bean Chicken and Cheese Burritos

Shrimp and Black Bean Empanadas | Served with Pico de Gallo, Guacamole, Shredded Monterey Jack & Cheddar Cheese

***Baja Style Sustainable Fish Taco Station**

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

***Asian Stir Fry Station**

Wok Stir Fry with Chicken and Shrimp | Broad Noodles, Bean Sprouts, Bias Cut Carrots, Celery and Onions, Holland Peppers, Snow Peas and Roasted Mushrooms, Sweet and Sour Sauce and Szechwan Temaki

Maryland Crab Cakes

Eastern Maryland Shore Crab Cakes | Century Old Recipe and Bronzed in Wood Fire Oven Served on Soft Parker House Rolls with Creamy Corn and Tomato Salad

*Requires an Attendant Fee of \$100.00

** Requires a Chef Fee \$175.00 & Attendant Fee \$100.00

All Pricing Subject to 6.5% Tax + 25% Service Charge



STATION BUFFET (CONTINUED)

Cold Stations | Select One

Old World Butcher Delicatessen Block

Giers of Sarasota Landjaeger, Summer Sausage, Shaved Parma Ham, Mortadella, Palacios Chorizo Sausage and 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 and Stuffed Cherry Peppers Served with Sliced Artisanal Breads

Italian Antipasto Display

Mixed Vegetable and Cheese Antipasto Salad 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

Vegetarian Antipasto Display

Beefsteak Tomatoes with Buffalo Mozzarella, Gorgonzola and Smoked Provolone, Pepperoncini Peppers, Roasted Balsamic Mushrooms, Marinated Artichoke Hearts , Grilled Vegetables, Kalamata Olives, Marinated Asparagus & Red Pepper, Sweet and Hot Cherry Peppers

Sliced French Bread and Grissini Bread Stick

Japanese Sushi Station

Crab, Tuna, Salmon and Vegetarian Rolls, Shrimp, Salmon and Tuna Nigiri

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

\$180

*Requires an Attendant Fee of \$100.00 ** Requires a Chef Fee \$175.00 & Attendant Fee \$100.00

All Pricing Subject to 6.5% Tax + 25% Service Charge



CHILDREN'S MENU

Ages 12 & Under

Includes: Milk or Soft Drink During the Meal

Appetizer

Fresh Fruit

Caesar Salad

Tossed Garden Salad

Mozzarella Sticks with Marinara Sauce

Fresh Veggies with Ranch Dip

Entrée

Cheese Pizza & Tater Tots

Chicken Fingers & French Fries

Penne Pasta with Marinara & Garlic Bread

Hamburger & French Fries

Hot Dog & French Fries

Macaroni & Cheese with Tater Tots

\$30

All Pricing Subject to 6.5% Tax + 25% Service Charge



ENHANCEMENTS | LATE NIGHT SNACKS

All American Snack Station

Beef or Chicken Sliders

Mini All Beef Hot Dogs Served

Assorted Toppings to Include: Ketchup, Mustard, Mayo, Pickles, Tomatoes, Lettuce & Onion

Assorted Buffalo Wings with Ranch, Blue Cheese, Celery & Carrot Sticks

\$22

South of the Border

Beef or Chicken Nachos

Chicken or Cheese Quesadillas

Toppings: Salsa, Guacamole, Sour Cream, Diced Tomatoes, Green Onions, Jalapenos & Black Beans

Churros

\$22

Munchies

Soft Pretzels with Cheese Dip & Deli Mustard

Warm Spinach & Artichoke Dip with Tortilla Chips

Duo of Popcorn (select two): Truffle, Chipotle Lime, Cinnamon & Sugar, Parmesan & Parsley

\$22

These Are Designed To Be Served After Dinner Service & Before the Conclusion Of The Event. Amount Ordered is to be 75% of the Guaranteed Amount

All Pricing Subject to 6.5% Tax + 25% Service Charge



BEVERAGE ARRANGEMENTS

Premium Brand Bar | Included in Wedding Package

Smirnoff Vodka, New Amsterdam Gin, Myer's Platinum Rum, Suza 100% Blue Agave Silver Tequila, Jim Beam Bourbon, Canadian Club Whiskey and J&B Scotch

Proverb Chardonnay & Cabernet Sauvignon

Budweiser, Bud Light, Miller Lite, Corona Extra or Corona Light & Heineken

Assorted Soft Drinks & Juices

\$10 per guest for each additional hour

**brands are subject to change*

Deluxe Brand Bar

Tito's Vodka, Hendrick's Gin, Atlantico Platino Rum, Casamigos Blanco Tequila, Knob Creek Bourbon, Jameson Whiskey & Glenmorangie Original 10 Year Scotch

Wente Estate Grown Chardonnay & Wente Southern Hills Cabernet Sauvignon

Bud Light, Miller Lite, Stella Artois, Heineken, Corona Extra or Corona Light & Local Craft IPA

Assorted Soft Drinks & Juices

\$20 per guest to upgrade package

\$10 per guest for each additional hour

**brands are subject to change*

Beer and Wine Bar

Proverb Chardonnay & Cabernet Sauvignon

Budweiser, Bud Light, Miller Lite, Corona Extra or Corona Light & Heineken

Assorted Soft Drinks & Juices

\$15 per guest removed from package price

\$5 per guest for each additional hour

Non-Alcoholic Beverage Bar

Unlimited Consumption of Assorted Soft Drinks & Juices

\$20 per guest removed from package price

All Pricing Subject to 6.5% Tax + 25% Service Charge



VENDORS

Floral

Disney Floral 407-827-1343
Greenery Productions 407-363-9151
Raining Roses 407-854-3500
Event Source 407-855-0229

Cake

Party Flavors – 407-578-2082
Sprinkles – 407-622-7202
Cupcake Crazy – 407-804-0229
Anna Cakes – 407-792-8096

Rental

Disney Event Group 407-934-6429
ARF 407-608-5141
A Chair Affair 386-479-4308
Kirby Rentals 407-422-1001

DJ/Music

NVision Productions 321-251-8081
Soundwave 407-905-0324
White Rose 407-601-3765
Elegant Entertainment 407-414-6239

Photo

Rinat Halon 407-607-3297
Marc Harmon 407-928-7640
NSPG Media 407-301-8648
Michael Anthony, Inc 321-209-5606

Linen

Disney Event Group 407-934-6429
Connie Duglin 407-647-2800
BBJ 404-851-6566
Over the Top 954-424-0076

Officiant

Glynn Ferguson 407-361-7781
Lon Tossi 407-552-8156
Bob Myers 407-370-2068
Kevin Knox 407-521-8697

Coordinator

Just Marry 407-259-2388
Pavone Events - Andrea Pavone 321-297-7083
Weddings In The City 407-761-7066
An Affair to Remember 407-365-9111

Miscellaneous

About Face 407-647-2700
On Site Beauty 407-252-6114
Click Photobooths 407-620-7785
Disney Characters 407-934-6429



THE DETAILS

WEDDING COORDINATOR & EVENT PROFESSIONALS

A Wedding Coordinator is required for any wedding at the Hilton Orlando Lake Buena Vista. Once a Hotel Preferred Wedding Coordinator is confirmed \$500.00 will be reduced from the ceremony price and the \$2000.00 reception room rental will be waived entirely.

The Hilton Orlando Lake Buena Vista 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 \$250.00. 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.



THE DETAILS

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 \$175.00 per bartender.
- Stations require a guest count of 50. Under 50 guests is subject to a price increase of \$5.00 per person plus a \$200.00 labor fee.
- Plated dinners require a guest count of 35. Under 35 guests is subject to a price increase of \$5.00 per person plus a \$200.00 labor 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.
- Additional Event Hours may be added for \$500.00 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.
- Additional costs will be charged to the group based upon the necessary power requirements needed.
- Please contact Edlen Electrical for more information in regards to pricing: 407-854-9991

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.