

## Wedding Reception Packages

Plated and Buffet packages include:

- Complete Room set up including Tables and Chairs
- Floor Length Linens
- Wedding Cake from Gabriel's Bakery
- Champagne Toast
- Mirrors with Votive Candles to enhance Table Centerpieces
- Wedding Night Suite with Champagne & Strawberries for Bride & Groom
- One Year Anniversary Complimentary Room Night



### Inspiring History. Unforgettable Hospitality.

The Hilton Marietta Hotel offers 132 acres of authentic southern charm.

Your wedding party and guests will enjoy an array of activities without ever leaving our property. The fun can be shared with a round of golf, playing a game of tennis, or a game of pool with drinks in the Pub. We also offer rocking chairs on the Veranda for relaxing and enjoying the spectacular view of Kennesaw Mountain and the surrounding countryside.

Tell your family and friends not to miss the Historic Marietta Square. It's only two miles from the hotel with unique shops, dining and museums to explore.

*Please add 22% service charge and 6% tax to all menu pricing*



## Elegant Wedding Reception Buffet

### Displayed Presentations

*(Please choose two)*

Imported and Domestic Cheeses Garnished with Fresh Fruits and Crackers  
Crudités Display of Fresh Raw Vegetables with Creamy Herb Dip  
Sliced Fresh Fruits and Berries with Mint Yogurt Dip

### Hot Hors D'oeuvres

*(Please choose two)*

Bruschetta	Spanikopita
Vegetable Spring Rolls	Beef or Chicken Satay
Chilled Grilled Shrimp	Deluxe Canapés
Scallops Wrapped in Bacon	Coconut Shrimp
Miniature Shrimp and Crab Cakes	Raspberry Brie En Croute
Smoked Salmon Roulade	Fried Ravioli
Miniature Beef or Chicken Wellington	Smoked Chicken Crepe

### Event Stations

*(Please choose three)*

#### Pasta Station

Penne Pasta, Cheese Tortellini, Spinach Fusilli, Grilled Chicken, Shrimp, Marinated Beef Tips, Assorted Fresh Vegetables and Cheeses, Marinara Sauce, Pesto Sauce, Alfredo Sauce, Olive Oil, White Wine, and Grilled Focaccia

#### Stir Fry Station

Chicken, Shrimp, Beef, and Pork, Steamed Rice and Fried Rice, LoMein Noodles, Assorted Fresh Vegetables, and Fried Wonton Chips

#### Mashed Potato Station

Yukon Gold, Roasted Garlic Russet, and Sweet Potato Mashed with Green Onions, Cheddar Cheese, Parmesan Cheese, Bleu Cheese, Bacon Bits, Sour Cream, Wild Mushroom Sauce, Brown Sugar, Cinnamon, Maple Syrup and Butter

*Please add 22% service charge and 6% tax to all menu pricing*



## Elegant Wedding Reception Buffet

*(Continued)*

### Carving Stations

#### Roast Turkey Breast

Served with Natural Pan Gravy and Cranberry Poblano Relish  
Silver Dollar Rolls

#### Honey Glazed Ham

Served with Rum Raisin Sauce and Assorted Mustards  
Silver Dollar Rolls

#### Prime Rib of Beef

Served with Au Jus and Horseradish Sauce  
Assorted Rolls

### Traditional Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

### Champagne Toast

\$54 per person

- *Menu is based on (2) pieces per person of the hot hors d'oeuvres shown*
- *There will be an additional fee of \$75.00 for Chef Attended Stations*

*Please add 22% service charge and 6% tax to all menu pricing*



## Premier Reception & Plated Dinner Affair

### Hors D'oeuvres Reception

#### Displayed Presentations

*(Please choose two)*

Imported and Domestic Cheeses Garnished with Fresh Fruits and Crackers

Crudités Display of Fresh Raw Vegetables with Creamy Herb Dip

Sliced Fresh Fruits and Berries with Mint Yogurt Dip

#### Butler Passed Hors D'oeuvres

*(Please choose two)*

Bruschetta

Vegetable Spring Rolls

Chilled Grilled Shrimp

Scallops Wrapped in Bacon

Miniature Shrimp and Crab Cakes

Smoked Salmon Roulade

Miniature Beef or Chicken Wellington

Spanikopita

Beef or Chicken Satay

Deluxe Canapés

Coconut Shrimp

Raspberry Brie En Croute

Fried Ravioli

Smoked Chicken Crepe

### Dinner Menu

#### Salad

Classic Caesar Salad with Fresh Romaine, Parmesan Garlic Croutons  
with Creamy Caesar Dressing

Field Greens with Grape Tomatoes, Gorgonzola Cheese, Dried Cranberries, Spiced Pecans, Red Onions  
with Raspberry Vinaigrette

Bibb lettuce with Port Poached Pears, Crispy Country Ham, Pine Nuts, Montrachet Cheese  
with Peach Vinaigrette

*Please add 22% service charge and 6% tax to all menu pricing*



## Premier Plated Dinner Affair

*(Continued)*

### Entrée

Filet Mignon with Herb Butter and Madeira Essence

Roast Prime Rib of Beef au jus with Creamed Horseradish

Grilled Salmon with Lobster and Champagne Ragout

Grilled Salmon with Crabmeat, Shitake Mushrooms, Roasted Tomato and Basil Cream

Roasted Chicken Breast Stuffed with Prosciutto Ham, Walnuts, Cranberries, with Raspberry Beurre Blanc

Sautéed Chicken Breast Topped with Marsala Sauce, Mushrooms and Fontina Cheese

Chef's Choice of Vegetable and Starch

Homemade Rolls and Butter

Traditional Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Champagne Toast

\$78 per person

- *Hors D'oeuvres Portion of Menu is based on (2) pieces per person of the butler passed hors d'oeuvres shown*

*Please add 22% service charge and 6% tax to all menu pricing*



## Grand Reception & Dinner Buffet

### Hors D'oeuvres Reception

#### Displayed Presentations

*(Please choose two)*

Imported and Domestic Cheeses Garnished with Fresh Fruits and Crackers

Crudités Display of Fresh Raw Vegetables with Creamy Herb Dip

Sliced Fresh Fruits and Berries with Mint Yogurt Dip

### Butler Passed Hors D'oeuvres

*(Please choose two)*

Bruschetta

Vegetable Spring Rolls

Chilled Grilled Shrimp

Scallops Wrapped in Bacon

Miniature Shrimp and Crab Cakes

Smoked Salmon Roulade

Miniature Beef or Chicken Wellington

Spanikopita

Beef or Chicken Satay

Deluxe Canapés

Coconut Shrimp

Raspberry Brie En Croute

Fried Ravioli

Smoked Chicken Crepe

### Dinner Buffet

#### Salads

Field Greens with Tomato, Cucumbers, Carrots, Kalamata Olives and Alfalfa Sprouts with Balsamic Vinaigrette

Classic Caesar Salad with Fresh Romaine, Parmesan, Garlic Croutons and Creamy Caesar Dressing

Baby Spinach with Fried Onions, Mandarin Oranges, Country Ham and Feta Cheese with Honey Mustard Vinaigrette

#### Antipasto Salad

*Please add 22% service charge and 6% tax to all menu pricing*



## Grand Reception and Dinner Buffet

*(Continued)*

### Entrées

*(Please choose three)*

Roasted Black Pepper Encrusted NY Strip Loin with Cranberry Orange Glaze  
Marinated Beef Tips Pan Seared and Topped with Green Peppercorn and Dijon Sauce  
Chicken Marsala Topped with Fontina Cheese Gratinée  
Grilled Chicken Breast with Artichokes, Tomatoes, Spinach and Lemon Butter  
Grilled Vermont Salmon with Creole Mustard, Maple Syrup and Guinness Stout Glaze  
Blackened Yellow Fin Tuna with Crayfish Cream Sauce  
Shrimp and Scallops Poached in White Wine with Lobster Sauce

### Pastas

*(Please choose one)*

Baked Penne Provencal  
Bow Tie Pasta with Pesto Cream Sauce  
Angel Hair Pasta with Olive Oil, Garlic and Fresh Parsley  
Spinach and Fontina Risotto

### Accompaniments

*(Please choose two)*

Roasted Vegetables	Green Beans Almandine
Asparagus with Roasted Peppers	Garlic Mashed Potatoes
Steamed Vegetable Medley	Wild Rice Pilaf

Traditional Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Champagne Toast

\$90 per person

- *Hors D'oeuvres Portion of Menu is based on (2) pieces per person of the butler passed hors d'oeuvres shown*

*Please add 22% service charge and 6% tax to all menu pricing*



## Beverage Menu

### Open Bars

#### Premium Bar

1<sup>st</sup> Hour - \$16 per person

Each Additional Hour - \$9 per person

Ketel One Vodka, Tanqueray Gin, Dewar's Scotch, Jack Daniel's Bourbon, Canadian Club, Bacardi Rum, House Wines, Domestic, Import, and Non-Alcoholic Beers, Sodas

#### Standard Bar

1<sup>st</sup> Hour - \$14 per person

Each Additional Hour - \$8 per person

Smirnoff Vodka, Gordon's Gin, Heather Glen Scotch, Seagram 7, Jim Beam, Meyer's Platinum Rum, House Wines, Domestic, Import, and Non-Alcoholic Beers, Sodas

#### Beer and Wine Bar

1<sup>st</sup> Hour - \$9.50 per person

Each Additional Hour - \$6.50 per person

#### Hosted Bar Prices

Call Brand Liquors	\$7.00
Premium Brand Liquors	\$7.50
Import Beer	\$6.00
Domestic Beer	\$4.50
House Wine	\$6.50
Soft Drinks	\$3.00

#### Cash Bar Prices

*(Cash Bar Prices Include Service Charge and Tax)*

Call Brand Liquors	\$7.50
Premium Brand Liquors	\$8.50
Import Beer	\$6.50
Domestic Beer	\$5.00
House Wine	\$7.50
Soft Drinks	\$3.50

Bartender Set Up Fee - \$100.00, plus Service Charge & Tax

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