



Hilton

Stamford

Hotel & Executive Meeting Center

Wedding Package

all menu pricing is subject to 23% service charge and 6% Connecticut state tax –pricing subject to change
one first stamford place, stamford, ct 06902 ♦ (203) 967-2222
www.stamford.hilton.com

Your Wedding Reception

~~ Creating a Lifetime of Precious Memories ~~

Reception Includes

Choice of Gourmet Pasta or Carving Station

Selection of Six Butler Passed Hors d'Oeuvres

Lavish Displays of Imported & Domestic Cheeses and Garden Crudités

Antipasto Display

Elegant White Glove Butler Service

*Five Hour Open Bar Service, Premium Brand Liquor, Selected White and Red Wines,
Domestic & Imported, Beer, and Sparkling Beverages*

Four Course Sit Down Dinner

Champagne Toast

Multi-Tiered Wedding Cake of Your Choice

White Floor Length Table Linens and Napkins

Complimentary Overnight Suite Accommodations for the Bride and Groom

Complimentary Overnight Rooms for the Bride and Groom's Parents

Special Room Rates for Overnight Guests

Complimentary Self Parking for all Guests

Ceremony Fee \$500.00

Cocktail Reception Menu

International Cheese & Garden Crudités Display

*A Selection of Imported Cheeses and Vegetable Crudités
served with Bleu Cheese Dipping Sauce and a Variety of Crackers*

Antipasto Display

*Prosciutto de Parma, Mini Baked Brie, Marinated Seafood Salad
Roma Tomato & Mozzarella Salad, Assorted Olives, Cappicola, Sopressatta,
Marinated Mushrooms, Marinated Artichokes, Cherry Peppers and Bread Sticks*

Choice of six of the following Cold or Hot Hors d'Oeuvres

Butler Passed:

Cold Hors d'Oeuvres

*Oven Dried Tomato Goat Cheese Crostini
Saga Blue Stuffed Celery
Vegetable Ratatouille on Belgian Endive
Smoked Salmon Crepe with Caviar and Crème Fraiche
Lobster Medallion with Lemon Zest
Duck Confit with Herbed Flat Bread
Asian Marinated Chicken in a Crispy Wonton Cup
Strawberries Filled with Boursin Cheese*

Hot Hors d'Oeuvres

*Coconut Shrimp with Orange Ginger Sauce
Sesame Chicken with Honey Mustard Sauce
Curried Shrimp Empanada
Crab Cakes with Remoulade Sauce
Vegetable Spring Roll
Assorted Mini Quiche
Mini Beef Wellington
Artichoke with Three Cheeses
Raspberry & Brie Phyllo
Warm Baby Lamb Chops
Scallops Wrapped in Bacon*

Choice of One Station at Cocktail Reception

Pasta Station

(Please Select Two)

Penne Pasta

Putanesca Sauce, Kalamata Olives, Capers, Anchovies, Grana Parmesan and Fresh Herbs

Tri-Colored Tortellini

*Shiitake Mushrooms, Vegetable Julienne, Oven Roasted Roma Tomatoes and Fresh Basil
Vermouth Cream Sauce*

Farfalle Pasta

Grilled Chicken, Baby Spinach and Mixed Seasonal Vegetables, Herbed Tomato Broth

Rigatoni Pasta

Seared Italian Sausage, Eggplant, Roasted Red Peppers

Cavatelli Pasta

Garlic, Shallots, Artichokes, Fresh Herbs, Olive Oil

All above served with Focaccia Bread, Breadsticks and Parmesan Cheese

Carving Station

(Please Select Two)

Pork Tenderloin with Orange Marmalade

Honey Glazed Ham with Pineapple Marmalade

Breast of Turkey with Cranberry Orange Relish

Roast Sirloin with Horseradish Cream Sauce

All above served with mini Brioche

Additional Specialty Stations

Raw Bar

Jumbo Shrimp, Clams on the Half Shell, Shucked Oysters, Crab Claws and Basted Mussels

Fresh Cocktail Sauce, Lemon Aioli and Champagne Vinegar Mignonette

\$14.00 per Person

Mu Shu Wrapped Duck Station

Sauté of Smoked Duck, Green, Red & Yellow Peppers, Snow Peas and Bean Sprouts

\$14.00 per Person

(Above Stations require a Chef Attendant fee \$100.00)

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APPETIZER

(Please Select One)

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Wild Mushroom Vol-au-Vent

with

Sherry Chive Cream Sauce

~

Caramelized Baby Pear & Brie

~

New England Clam Chowder

~

Roasted Baby Onion and Parsnip Bisque

Salad

(Please Select One)

~

Caesar Salad

Crisp Romaine Lettuce Tossed

in a Creamy Caesar Dressing with

Shaved Parmesan Cheese and Garlic Focaccia Croutons

~

*Baby Mesclun Greens tossed with Dried Cranberries, Crumbled Bleu Cheese, Orange Rappi
and Blood Orange Vinaigrette*

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*Baby Spinach tossed with Toasted Hazelnuts, Feta Cheese, Kalamata Olives
& Lemon Truffle Vinaigrette*

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*Roma Tomato and Fresh Mozzarella Napoleon
with Balsamic Vinaigrette*

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Dinner Entrées

Fire Roasted Statler Breast of Chicken

*French Statler Breast of Chicken with Chipotle & Truffle Cream
with Mascarpone Whipped Potatoes, Baby French Top Carrots & Broccolini*
\$125.00 per Person

Stuffed Herb Statler Chicken

*Herb Roasted Statler Chicken Stuffed with Fontina Cheese, Wilted Spinach & Roasted Peppers,
Roasted Fingerling Potatoes, Truffle Yellow Tomato Fondue, Baby French Top Carrots and Broccolini*
\$128.00 per Person

Rack of Lamb

*Horseradish Whipped Potatoes, Roasted Golden Beet Cobbler,
Baby French Top Carrots and Broccolini*
\$135.00 per Person

Dijon Filet Mignon

*Center Cut Filet Mignon with Apple Smoked Bacon, Shallot Confit and Red Wine Reduction,
Red and Sweet Potato Timbale, Baby French Top Carrots and Broccolini*
\$140.00 per Person

Salmon & Braised Leek Strudel

*Fresh Salmon topped with Exotic Mushrooms, Braised Leeks and Herb Cheese,
rolled in Puff Pastry with Champagne Velouté, Mascarpone Whipped Potatoes,
Baby French Top Carrots and Broccolini*
\$132.00 per Person

Herb Seared Sea Bass

*Herb Seared Sea Bass served with Roasted Pineapple Chutney,
Jasmine Rice, Baby Bok Choy & Chinese Long Beans*
\$140.00 per Person

Duet of Filet Mignon and Baked Stuffed Shrimp

*Petit Filet Mignon and Crab Stuffed Shrimp, Garlic Whipped Potatoes,
Sauce Perigourdine, Baby French Top Carrots and Broccolini*
\$145.00 per Person

Duet of Pan Seared Duck Breast & Roasted Rack of Lamb

*Pan Seared with Blackberry Port Reduction,
with Broccolini and Truffle Whipped Potatoes*
\$150.00 per Person

**** Choice of Two Entrées will be billed at the higher rate
** Tableside Service – Additional \$10.00 per person***

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Desserts

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*Choice of Wedding Cake
sliced and served with:*

White Chocolate & Raspberry Truffle

Starbucks Coffee, Regular and Decaffeinated and Mighty Leaf Tea

End the Night on a Sweet Note...

The Sweet Table

Strawberries Romanoff, Mini Crème Brûlée

*Assorted Rice Puddings to include White Russian, Chambord and Coconut Jasmine Rice Pudding,
Assorted Biscotti and Sugar Cookies*

\$15.95 per Person

**** Chef Attendant \$100.00 (for Strawberries)***

Viennese Pastry Display

*A Fabulous Array of Chocolate Truffles, Chocolate Dipped Strawberries,
Mini European Pastries, Milk Chocolate Fondue
With Almond Brioche and Seasonal Fresh Fruit*

\$17.00 per Person

International Coffee & Cookie Station

*Hazelnut, French Vanilla, and Irish Cream Coffees,
Assorted Warm American and Italian Cookies Served with Cinnamon Sticks,
Whipped Cream and Chocolate Covered Coffee Beans*

\$14.00 per Person

Premium Open Bar to include

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<i>Absolut Vodka</i>	<i>Tanqueray Gin</i>	<i>Maker's Mark</i>	<i>House Wine</i>
<i>Jose Cuervo Tequila</i>	<i>Chivas Regal</i>	<i>Jack Daniels</i>	<i>Bacardi Rum</i>
<i>Budweiser</i>	<i>Coors Light</i>	<i>Heineken</i>	<i>Amstel Light</i>
<i>Sweet Vermouth</i>	<i>Dry Vermouth</i>	<i>Sodas</i>	<i>Juices</i>

Optional Upgrade

Cordial Cart

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Select Cordials from Our Rolling Cart

Liqueurs Include:

Amaretto di Saronno, Bailey's Irish Cream, Chambord, Sambuca, Kahlua, Frangelico, Grand Marnier and Irish Mist

\$8.00 per Drink

Super Premium Open Bar (Add \$8.00 per person to Price)

<i>Grey Goose Vodka</i>	<i>Ten Gin</i>	<i>Maker's Mark</i>	<i>Deluxe House Wine</i>
<i>Patron Tequila</i>	<i>J. Walker Black</i>	<i>V.O. Seagram's</i>	<i>Bacardi Rum</i>
<i>Baileys</i>	<i>Kahlua</i>	<i>Cointreau</i>	<i>Sambuca</i>
<i>Budweiser</i>	<i>Coors Light</i>	<i>Heineken</i>	<i>Amstel Light</i>
<i>Sweet Vermouth</i>	<i>Dry Vermouth</i>	<i>Sodas</i>	<i>Juices</i>

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Preferred Vendor List

Florists & Décor

Arcadia Florists
411 Mamaroneck Avenue
Mamaroneck, New York 10543
(914) 777-2800 * (203) 629-6090
www.Arcadiafloral.com

Confetti
2 Main Street
Georgetown, CT 06829
(203) 544-6090
www.confetti-events.com
Confetti1@snet.net

Elegant Table Linens
Seven Reynolds Street
East Norwalk, CT 06855
(203) 855-1701
www.etlinens.com

X-Quisite Flowers & Events
520 North Avenue
New Rochelle, New York 10801
(914)632-8700
www.xquisitevents.com

Entertainment

James Daniel Entertainment
123 Bedford Street
Stamford, CT 06901
(203) 969-2400
info@jamesdaniel.com
www.jamesdaniel.com

Frank Terris Orchestra
79 St. John Street
Yonkers, New York
(914) 963-8551
Image Makers

DJ Connections Live
(914) 243-0799
www.DJConnectionlive.com

Pastry Shop

DiMare Pastry Shop
12 Largo Drive South – Stamford, CT
(203) 967-CAKE
1245 Post Road – Riverside, CT
(203) 637-4781
www.dimarepastryshop.net

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