



**Hilton**

**Stamford**

**Hotel & Executive Meeting Center**

# *Wedding Package*

*all menu pricing is subject to 22% service charge and 6% Connecticut state tax*

**one first stamford place, stamford, ct 06902 ♦ (203) 967-2222**

*[www.hiltonstamfordhotel.com](http://www.hiltonstamfordhotel.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 Fees are Additional***

*all menu pricing is subject to 22% service charge and 6% Connecticut state tax  
one first stamford place, stamford, ct 06902 ♦ (203) 967-2222  
[www.hiltonstamfordhotel.com](http://www.hiltonstamfordhotel.com)*

## ***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*

*all menu pricing is subject to 22% service charge and 6% Connecticut state tax  
one first stamford place, stamford, ct 06902 ♦ (203) 967-2222  
[www.hiltonstamfordhotel.com](http://www.hiltonstamfordhotel.com)*

## ***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*

#### ***Mu Shu Wrapped Duck Station***

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

***\*Above Stations Require a Chef Attendant with an Additional Fee***

*all menu pricing is subject to 22% service charge and 6% Connecticut state tax*

*one first stamford place, stamford, ct 06902 ♦ (203) 967-2222*

*www.hiltonstamfordhotel.com*

## **APPETIZER**

*(Please Select One)*

~

*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*

~

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

~

*Roma Tomato and Fresh Mozzarella Napoleon  
with Balsamic Vinaigrette*

## ***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*

### ***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*

### ***Rack of Lamb***

*Horseradish Whipped Potatoes, Roasted Golden Beet Cobbler,  
Baby French Top Carrots and Broccolini*

### ***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*

### ***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*

### ***Herb Seared Sea Bass***

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

### ***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*

### ***Duet of Pan Seared Duck Breast & Roasted Rack of Lamb***

*Pan Seared with Blackberry Port Reduction,  
with Broccolini and Truffle Whipped Potatoes*

***\* Choice of Two Entrées will be Billed at the Higher Rate***

***\*\* Tableside Service – Additional Fee Per Person***

*all menu pricing is subject to 22% service charge and 6% Connecticut state tax  
one first stamford place, stamford, ct 06902 ♦ (203) 967-2222  
[www.hiltonstamfordhotel.com](http://www.hiltonstamfordhotel.com)*

## ***Desserts***

~

*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  
\* Chef Attendant Fee (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*

### ***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*

## ***Premium Open Bar to include***

~

<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***

~

## ***Select Cordials from Our Rolling Cart***

*Liqueurs Include:*

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

## ***Super Premium Open Bar***

*(Additional Fee per Person)*

<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>

*all menu pricing is subject to 22% service charge and 6% Connecticut state tax  
one first stamford place, stamford, ct 06902 ♦ (203) 967-2222  
[www.hiltonstamfordhotel.com](http://www.hiltonstamfordhotel.com)*