



Hilton

ORLANDO BUENA VISTA PALACE

Wedding Packages





Cheers! To your engagement and thank you for thinking of the Hilton Orlando Buena Vista Palace for your momentous occasion. The hotel offers beautiful and unique spaces for wedding ceremonies and receptions. From saying “I Do” at a romantic Gazebo to your reception soaring above the Orlando Skyline or in an enchanting ballroom, the Hilton Orlando Buena Vista Palace offers

**A MEMORABLE
EXPERIENCE IN THE MOST
Magical of Worlds**

While reviewing the hotel’s packages, services and menus please keep in mind that we are happy to customize a wedding package that is fitting for you and your wedding.

Hilton Orlando Buena Vista Palace is conveniently located within walking distance of *Disney Springs®* as well as the Saratoga Springs Golf Course.

With newly renovated guest rooms, to the all-new recreation and pool accommodations your guests can enjoy a wedding weekend while intimately encompassing your special day with the hotel’s premier wedding services and accommodations.

To schedule a private tour or for a wedding proposal please contact the Wedding Sales office.

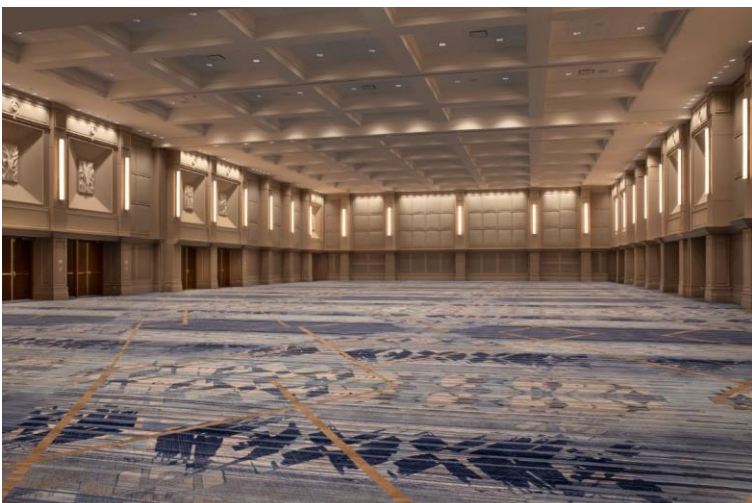
Ceremony Locations



VERANDA
PATIO



EVENT
LAWN



CITRON
BALLROOM

Indoor Reception Locations



SABAL
BALLROOM



20SEVEN



VERANDA

Outdoor Reception Locations



VERANDA
PATIO



THE
COURTYARD



EVENT
LAWN

Ceremony Package

CEREMONY LOCATION AND TIME

Two Hours of Time at Ceremony Location
Ceremony Rehearsal Time Based on Availability

LOGISTICS

White Padded Folding Chairs
Water Station with Regular and Infused Water or Lemonade
Indoor Wedding Ceremony Space as Weather Back-Up
Setup and Breakdown

A catered banquet reception is required to host a ceremony at the hotel

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
Choice of Plated Dinner or Dinner Buffet
Coffee and Gourmet Tea Station
Complimentary Cake Cutting
Champagne Toast for Bride & Groom
Four Hour Blue Brand Bar Service

TABLE SETTING

Guest Tables with White Floor Length Linen
Choice of Black or White Napkin
Three Votive Candles Per Table

HOTEL SETUP

Round Tables of 10
Dance Floor and Staging

WEDDING INCLUSIONS

Wedding Menu Tasting for Two (up to 100 guests) and for Four (over 100 guests)
Complimentary Suite Accommodations for the Couple for Two Nights
One Complimentary Standard Room for the Couple the Night Prior to Wedding (50 guest minimum required to be eligible)
Disney Representative for Group Tickets & Disney Character Appearances
Complimentary Self-Parking for Day of Event Guests

RECEPTION PRICING

Pricing is Based on Menu Selection

Reception ballroom rental is waived when a hotel approved wedding coordinator is contracted

HILTON HONORS

Earn one point for every \$1 actualized to your wedding master account (up to 100,000 points)

****ALL PRICING IS SUBJECT TO TAX AND SERVICE CHARGE****



Cocktail Hour | Choice of Five Hors d'oeuvres Included in Menu Pricing

BUTLER PASSED COLD HORS D'OEUVRES

Deviled Egg Salad with Shrimp on Crostini
Manchego and Chorizo Stick with Crushed Almonds
Vegetable Summer Roll, Peanut Dipping Sauce
Shrimp Cocktail, Lemon Wedge and Cocktail Sauce
Micro Maine Lobster Roll
Sesame Dusted Roasted Shrimp, Sweet Chili Sauce
Roasted Tomato, Fresh Mozzarella and Basil on Sourdough
BLT, Smoked Bacon, Romaine Lettuce, Tomato, Mayo
Pimento Cheese Toast with Tomato Jam

BUTLER PASSED COLD HORS D'OEUVRES

Crispy Coconut Shrimp , Thai Chili
Buttermilk Fried Chicken with BBQ Duke's Mayo
New England Crab Cake, Tartar Sauce
Bacon Wrapped Scallop, Parmesan, Lemon Zest
Rueben Bite, 1000 Island
Brazilian Churrasco Steak Kabob, Salsa Verde
Vegetable Spring Roll, Teriyaki Sauce
Buffalo Cauliflower Bite, Classic Wing Sauce
Sesame Chicken Skewer, Peanut Dipping Sauce
Pork Meatball, Nona's Sauce
Crispy Falafel, Curry Yogurt Sauce

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Plated Dinner |

SALADS | *Select One*

Steak-House Iceberg, Carrots, Cherry Tomatoes, Pickled Cucumber, Grilled Red Onions, Smoked Bacon, Ranch Dressing

Roasted Pear, Field Greens, Blue Cheese Brulee, Walnut Tuile, Riesling and Champagne Vinaigrette

Romaine Lettuce, Grilled Garlic Breadstick, Roasted Tomatoes, Parmesan, Caesar Dressing

ENTREES | *Select up to Two Single Entrees or One Duet Entrée and One Vegetarian Entrée*

Poultry |

Pan Roasted Natural Chicken Breast, Mushroom Crust, Truffle Chicken Jus with Confit Tomatoes

Saltimbocca Topped Natural Chicken, Prosciutto Ham, Fontina Cheese, Sage Reduction

Beef |

Herb and Dijon Sliced Tenderloin of Beef, Cipollini Onions, Cabernet Sauce

Slow Cooked Boneless Beef Short Rib, Natural Pan Sauce

Rosemary Grilled Striploin, Charred Lemon, Chimichurri Demi-Glace

Fish |

Duxelle and Herb Atlantic Salmon, Flash Fried Tomatoes, Lemon Chive Butter

Local Grouper, Basil Tomato Butter

Vegetarian | Layered Eggplant, Mozzarella, Broccolini Bits, Basil, Red Sauce

Duo |

Herb Roasted Beef Tenderloin Paired with Twisted Tiger Shrimp, Rosemary Pan Sauce

Roasted Sirloin Paired with Chicken Breast Crusted Fennel, Tomato, Artichoke, House Gravy

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Buffet Dinner |

STARTERS | *Select Three*

Iceberg Lettuce, Cucumber, Heirloom Tomato Salad, Crispy Carrot, Sliced Radish, Focaccia Croutons, Blue Cheese Dressing and House Italian Dressing

Bruschetta Board, Roasted Tomatoes with Roasted Garlic and Basil, Mozzarella, Grilled Vegetables, Parmesan Cheese, Olive Salad, Crumbled Feta Cheese and Focaccia Bread

Field Greens, Cooked Eggs, Tomatoes, Yukon Gold Potatoes, Fried Onions, Smoked Bacon, Fresh Herbs and Walnut Sherry Dressing

Five Bean Salad with Mixed Peppers, Tomatoes, Sweet and Spicy Lemon Dressing

Heirloom Potato and Grilled Vegetable Salad with Roasted Corn and Blistered Tomatoes

ENTREES | *Select One Beef, One Chicken and One Fish*

Chicken

Pan Roasted Natural Chicken Breast, Mushroom Crust, Truffle Chicken Jus with Confit Tomatoes

Saltimbocca Topped Natural Chicken, Prosciutto Ham, Fontina Cheese, Sage Reduction

Beef

Bordelaise Braised Angus Beef Short Ribs, Bias Cut Classic Mirepoix, Parisian Potatoes, Dehydrated Tomatoes, Fresh Parsley and Pan Sauce

Rosemary Grilled Striploin, Charred Lemon, Chimichurri Demi-Glace

Fish

Duxelle and Herb Atlantic Salmon, Flash Fried Tomatoes, Lemon Chive Butter

Local Grouper, Basil Tomato Butter

STARCH | *Select One*

Au Gratin Potato

Wild Rice Cassoulet

Buttermilk Whipped Potato Puree

White Cheddar Macaroni & Cheese

VEGETABLE

Mélange of Grilled and Roasted Vegetables

****ALL PRICING IS SUBJECT TO TAX AND SERVICE CHARGE****



Enhancements

CEREMONY ENHANCEMENTS

Butler Passed Champagne |

Passed Wine |

COCKTAIL HOUR ENHANCEMENTS

Cheese Board

Vermont Cheddar, Maytag Blue and Cypress Grove Humboldt Cheese, Fresh Sliced Baguette, Crackers with Fresh and Dried Fruits, Preserves

Chilled Crudité

Farmers Market Vegetables, Green Goddess Ranch Dipping Sauce and Caramelized Three Onion Dipping Sauce

Charcuterie Board

Selection of Imported Meats, Assorted Pickled Vegetables, Mustards, Oils and Spreads Served with Fresh Baked Bread

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Enhancements

DESSERT ENHANCEMENTS

Petit Dessert Table | Select Four

Mini Red Velvet Cupcakes, Fresh Fruit Tartlets, Pecan Pie Tart, Espresso Panna Cotta, Key Lime Tart, Tiramisu Verrine, Cheesecake Bites, Coconut Macaroon Bites, Mini Cannoli and Lemon Tartlet

Churro Table

Spicy Chocolate Sauce, Caramel Sauce, Cinnamon Sugar, Chocolate Shavings, Toasted Coconut and Cookie Crumbs

Fruit Fondue Station

Cubed Vanilla Sponge Cake, Whole Stem Strawberries, Chunks of Pineapple Served with Warm Swiss Chocolate Fondue

POST DINNER DISPLAYS

Irish Heaven |

Tater Tots, Steak Fries and Baked Potatoes

Sour Cream, Chives, Bacon Bits, Jalapeno Peppers, Scallions, Frizzled Leeks, Tomato

Marmalade, Dublin Cheddar Cheese Sauce, Heinz Ketchup, Ground Pepper

Late Night Sliders | Select two

Chicken Tender Slider, Sriracha Mayonnaise, Cole Slaw

Traditional Beef Slider, Vermont Cheddar Cheese, Crispy Smoked Bacon

Pulled Pork Slider, Carolina BBQ Sauce

Classic Reuben, Citrus Aioli

Grilled Cheese, Jack, Cheddar, Boursin

Artisanal Pizza Station |

Creamy Mozzarella Cheese, Crushed Tomato with Torn Basil and Grated Parmesan Cheese
Chopped Pepperoni, Pomodoro Sauce, Aged Provolone and Fresh Parsley

Wild Mushrooms, Artichokes, Roasted Tomatoes and Fennel with Fontina Cheese



Non-Alcoholic Beverage bar

Unlimited Consumption of Juices, Sodas and bottled water

Beer and Wine Bar

Domestic and Imported Beers, Palace Select Red and White Wines, Juices, Sodas and Bottled Water

Blue Brand Bar | Included in Wedding Package

Smirnoff Vodka, New Amsterdam, Myers Platinum Rum, Sauza 100% Blue Agave Silver, Jim Beam, Seagrams 7, Cutty Sark, Hiram Walker, Red and White Wines, Budweiser, Bud Light, Miller Lite, Corona Extra, Heineken Lager, Coors Light

*brands are subject to change

Gold Brand Bar

Absolut, Tanqueray, Bacardi Superior, 1800 Silver, Jack Daniel's Bulleit Rye, Dewar's 12 Year, Red and White Wines, Blue Moon, Budweiser, Bud Light, Miller Lite, Corona Extra, Heineken Lager, Coors Light

*brands are subject to change

Diamond Brand Bar

Tito's, Hendrick's, Ron Zacapa Rum, Jose Cuervo Tradicional Plata, Knob Creek Bourbon, Jameson, Dewar's 12 Year, Columbia Crest Grand Estate Wines, Blue Moon, Budweiser, Bud Light, Miller Lite, Corona Extra, Heineken Lager, Coors Light

*brands are subject to change