



*A moment in time. A place in history. Make your own mark in history by celebrating your wedding at the legendary Hilton Fort Worth! From beginning to end, yours will be one to remember.*

*Whether a casual event or a more formal affair, your reception will be planned with the expertise and gracious hospitality for which we are known. Our seasoned Banquet Staff and exceptional Culinary Team are passionate about creating the celebration of your dreams. Our menus are not the limits of our expertise but are suggestions to guide you in selecting just the right foods. We can customize items based on your preferences to highlight your individual style and capture the latest trends in haute cuisine.*

*From the timeless elegance of our Crystal Ballroom with its dramatic chandeliers and soaring ceiling to our more intimate Texas room with a wall of windows overlooking Fort Worth's city lights, we have the perfect setting that you and your guests are sure to enjoy.*

*During your wedding, you should be able to cherish the time you have to spend with family and friends. Allow us to handle all of the details while you savor these moments.*

*If you want to mark a momentous occasion with memories to last a lifetime, choose the historic Hilton Fort Worth!*



## DINNER STATIONS

*Please contact Hotel directly for pricing*

### *A Touch of Class*

#### HORS D'OEUVRES AND DISPLAYS

Select Four Hors D'oeuvres from Package #1  
(Two Pieces of Each Hors D'oeuvres per Person)

Fresh Seasonal Fruit and Berry Display  
International & Domestic Cheese Display with Baguettes and Lavosh  
Vegetable Crudit  with Dip

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#### CHOICE OF ONE STATION (Either Carving or Pasta)

##### CARVING STATION

(Choice of Two Meats)

Roasted Inside Round of Beef with Mushroom Compote  
Smoked Breast of Turkey with Cranberry Relish  
Virginia Glazed Ham with Pommeroy Mustard Aioli

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Accompanied by Fresh Petite Silver Dollar Rolls, Au Jus, and Appropriate Condiments  
(Carver Fee applies)

**OR**

##### PASTA STATION

(Choice of Two Pastas)

Tomato Basil Fettuccine, Rainbow Tortellini, Stuffed Manicotti or Three Cheese Ravioli

(Choice of Two Sauces)

Alfredo Cream with Sundried Tomatoes, Seafood Marinara,  
Baked Roma Tomato Sauce or Gorgonzola Cream Sauce

Accompaniments to include Fresh Steamed Vegetables, Italian Herbs,  
Parmesan Cheese, and Fresh Cracked Pepper

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Iced Tea and Silver Coffee Service

*Prices are Subject to Service Charge, Sales Tax, and Texas margin tax. Prices subject to change.  
Hilton Fort Worth*



## A Lifetime of Happiness

### HORS D'OEUVRES AND DISPLAYS

Select Two Hors D'oeuvres from Package #1 and Two from Package #2  
(Two Pieces of Each Hors D'oeuvres per Person)

Imported Cheeses with Fresh Sliced Baguettes and Lavosh  
Fresh Seasonal Fruit and Berries Served with Honey Yogurt Dip  
Fresh Vegetables Presented with Assorted Dips

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### CARVING STATION

(Choice of Two Meats)

Smoked Inside Round of Beef with Ancho Chili Aioli  
Pork Loin Charcuterie with a Ginger Mango Salsa  
Breast of Tom Turkey with Cranberry Relish  
Accompanied by Fresh Petite Silver Dollar Rolls, Au Jus and Appropriate Condiments  
(Carver Fee applies)

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### PASTA STATION

(Choice of Two Pastas)

Tomato Basil Fettuccine, Rainbow Tortellini, Stuffed Manicotti or Three Cheese Ravioli

Choice of Two Sauces to Include:  
Alfredo Cream with Sundried Tomatoes, Seafood Marinara,  
Baked Roma Tomato Sauce or Gorgonzola Cream Sauce

Accompanied by Fresh Steamed Vegetables, Italian Herbs,  
Parmesan Cheese, and Fresh Cracked Black Pepper

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Iced Tea and Silver Coffee Service

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## Moonlight and Roses

### HORS D'OEUVRES AND DISPLAYS

Select Four Hors D'oeuvres from Package #2  
(Based on Two Pieces of Each Hors D'oeuvres per Person)

International Cheeses Presented with Fresh Sliced Baguettes and Lavosh  
Fresh Vegetables Served with Assorted Dips  
Seasonal Sliced Fruits and Berries Accompanied with Dark Chocolate Fondue

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### CARVING STATION

(Choice of Two Meats)

Whole Roasted Baron of Beef with Ancho Chili Aioli  
Pork Loin Charcuterie with Ginger Mango Salsa  
Breast of Tom Turkey with a Cranberry Relish  
Accompanied by Fresh Petite Silver Dollar Rolls, Au Jus and Appropriate Condiments  
(Carver Fee applies)

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### PASTA STATION

(Choice of Two Pastas)

Tomato Basil Fettuccine, Rainbow Tortellini, Stuffed Manicotti or Three Cheese Ravioli

(Choice of Two Sauces)

Alfredo Cream with Sundried Tomatoes, Seafood Marinara,  
Baked Roma Tomato Sauce, or Gorgonzola Cream Sauce  
Accompanied by Grilled Chicken or Bay Shrimp  
Fresh Steamed Vegetables, Italian Herbs, Parmesan Cheese & Fresh Cracked Pepper

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Iced Tea and Silver Coffee Service



## HORS D'OEUVRES

### PACKAGE #1

Chimichurri Beef Brochette  
Spring Rolls with Soy Dipping Sauce & Chinese Mustard  
Pecan Breaded Chicken Tenderloins, Roasted Corn Sauce  
Spanakopita  
Chicken and Spinach Quesadillas, Pico de Gallo  
Fried Wontons, Plum Ginger Sauce  
Stuffed Jalapenos, Avocado Salsa  
Assorted Miniature Quiche

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### PACKAGE #2

Chicken Satay, Thai Peanut Sauce  
Miniature Brie En Croute, Toasted Almond Butter  
Miniature Crab Cakes, Cajun Remoulade  
Scallops Wrapped in Hickory Smoked Bacon  
Crab Rangoon, Thai Chili Sauce  
Crab Stuffed Mushroom Caps  
Miniature Chicken and Beef Wellington



## SERVED DINNERS

*Please contact Hotel directly for pricing*

Includes Salad, Fresh Vegetables of the Season, and  
Freshly Baked Rolls with Butter  
Freshly Brewed Colombian, Decaffeinated Coffee, and Iced Tea with Lemon

### ~Appetizers~

Veal and Tiger Ravioli  
Ricotta Cheese, Sundried Tomato Cream

Maryland Blue Crabcakes, Old Bay Remoulade

Shrimp Martini, Cocktail Sauce with a Lemon Twist

### ~Soups~

Shrimp and Crab Bisque

Vegetable Consommé, Dry Sack Sherry

Cream of Wild Mushroom

Black Bean and Smoked Andouille



## ~Salads~

(Included with Entrée Selection)

Mesclun Blend  
Red and Golden Pear Tomatoes  
Toasted Texas Pecans,  
Raspberry Vinaigrette

Caesar Salad  
Hearts of Romaine, Herb Croutons  
Shaved Parmesan,  
Classic Caesar Dressing

## ~Premium Select Salads~

Mesclun  
Arugula, Frisee, Red Oak Leaf, and Radicchio,  
Toasted Pecans, and Gruyere Crouton,  
Raspberry Vinaigrette

Italian  
Sliced Plum Tomatoes, Basil and Mozzarella  
on a Bed of Mesclun,  
Pesto Vinaigrette

Asian  
Baby Bibb, Mandarin Oranges  
Water Chestnuts, Toasted Almonds,  
Thai Sesame Vinaigrette



~ENTREES~

Beef and Pork

Sautéed Beef Tenderloin, Wild Shiitake Ragout  
Three Pepper Port Wine Sauce  
Dauphinoise Potatoes

Sliced Sirloin of Beef  
Cracked Peppercorn Sauce  
Creamy Herb Risotto

Grilled New York Strip with Aged Gorgonzola  
Roasted Shallot Demi-Glace  
Potatoes Anna

Herb-Rubbed Grilled Rib-Eye Steak  
Southwestern Ancho Aioli  
Roasted Rosemary Potatoes

Pecan-Crusted Pork Loin  
Apple Dijon Sauce  
Roasted Garlic Mashed Potatoes





## ~ENTREES~

### Poultry

Chicken Oscar with Poached Asparagus Spears and Snow Crab  
Béarnaise Sauce  
Wild Rice Blend

Herb-Roasted Breast of Chicken with Prosciutto, Pesto, and Smoked Gouda Cheese  
Porcini Mushroom Sauce  
Orzo Parmesano

Texas Pecan-Crusted Chicken Breast  
Roasted Ancho Cream  
Monterrey Jack Polenta

### Fish

Pan-Seared Red Snapper  
Key Lime Beurre Blanc  
Grilled Pineapple and Herb Rice

Broiled Filet of Pacific Salmon  
Black Peppercorn Sauce  
Ginger Lemon Couscous

Grilled Mahi Mahi  
Mango Papaya Chutney  
Potatoes Gratin



## ~Combinations~

Aged Beef Tenderloin, Port Wine Demi  
Grilled Gulf Shrimp, Chipotle Cream  
Dauphinoise Potatoes

Herb-Crusted New York Strip Stuffed with Crab Imperial  
Madagascar Glace  
Roasted Fingerling Potatoes

Broiled Gulf Shrimp, Garlic White Wine Sauce  
Sautéed Chicken Breast, Pina Colada Sauce  
Creamy Herb Risotto

Filet of Beef Tenderloin, Tequila Demi Glace  
Sautéed Chicken Breast, Rosemary Cream  
Asiago Duchess Potatoes

*These are only suggestions for your very important day.  
Should you prefer a customized menu, we are happy to create a  
unique and most memorable event suited to your taste.*



## ~BEVERAGES~

*Please contact Hotel directly for pricing*

### Premium Selection

Crown Royal Bourbon  
Johnny Walker Black Scotch  
Absolute Vodka  
Tanqueray Gin  
Bacardi Select Rum  
Cuervo Gold Tequila

### Call Selection

Jim Beam Bourbon  
Dewars Scotch  
Smirnoff Vodka  
Gordons Gin  
Bacardi Light Rum  
Azteca Tequila

### Other Selections

Premium and Imported Beer  
Domestic Beer  
Non-Alcoholic Beer  
Wine  
Soft Drinks  
Bottled Water

Chilled Champagne Toast  
Non-alcoholic Toast  
House-made Fruit Punch

Bartender and Cashier Fees will apply



## ~Additional Items~

### Room Rental

Rental will apply based on amount of space required

### Complimentary Décor

- ~Wheat/Champagne floor-length cloths, overlays, and napkins
- ~Guest book table, gift table, and cake tables
- ~Round tables of 10 seats
- ~Head table or Sweetheart table
- ~Round mirror tiles
- ~Clear hurricane globes with pillar candles
- ~Votive candles
- ~Draped easels for portraits
- ~Dance floor
- ~Staging

Additional items are available for a fee such as cake risers, upgraded centerpieces, ice carvings, etc.

### Attendant Fees

Fees for additional services are as follows (maximum of 2 hours of service):

- Chef Attendant
- White-Gloved Butler
- Cake Attendant

Electrical fee for entertainment, band, or DJ will be based on requirements

Parking will be discounted for your guests attending the event; overnight valet will be at the prevailing rate

Deposit of 20% is due with signed contract; deposit is non-refundable. Balance of payment is due fourteen (14) business days prior to arrival. Final guarantee of attendance is due three (3) business days prior to arrival and is not subject to reduction.

Overnight accommodations at a special rate for the evening of the wedding reception for the Bride and Groom based on availability

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