

# *Hilton Indianapolis Hotel & Suites Wedding Package*

## *Hors d'Oeuvres*

### *Display:*

*Domestic and Imported Cheese Display, Fresh Fruit Garni  
Crudit  of fresh Vegetable with Ranch and Blue Cheese Dips*

### *Choice of two butler passed Hors d'Oeuvres:*

*Miniature Chesapeake Crab Cakes  
Skewered Chicken Tandori (Curried Yogurt Marinade)  
Goat Cheese Crusted Baby Lamb Chop  
Bruchetta with Tomato, Olive and Feta Cheese  
Sesame Ahi Tuna with Mango-Wasabi Relish served in an Oriental Soup Spoon*

## *Salad or Soup –*

*Served with Assorted Warm Rolls and Butter*

### *Caesar Salad*

*Field Greens with Capriole' Farms Goat Cheese and Sun Dried Tomato Vinaigrette Dressing  
Wedge Salad with May Tag Blue Cheese Vinaigrette Dressing*

### *Tomato-Saffron Bisque*

### *Italian Wedding Soup*

*Cream of Broccoli with toasted Almonds*

### *Gazpacho*

*Lobster Bisque – (additional \$ 2.00)*

*Anise infused Crab Bisque – (additional \$ 2.00)*

## *Entr e Selection –Featured on following pages*

## *Coffee Service*

## *Wedding Cake service*

*Cutting and serving of wedding cake*

## *Miscellaneous Services*

*Complimentary Tasting • Linen & Chair Covers • Personalize Lobby Greeter*

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*Enhancements*

*Appetizers – Upgrades*

<i>Crab and Shrimp Mousse Cake</i>	<i>\$6.00</i>
<i>Honey-Mustard cream and sautéed Spinach</i>	
<i>Wild Mushroom Vol-au Vent</i>	<i>\$6.00</i>
<i>Creamy Ragout of Exotic Mushrooms over Flaky Puff Pastry</i>	
<i>Traditional Jumbo Gulf Shrimp Cocktail</i>	<i>\$8.00</i>
<i>Three Jumbo Gulf Shrimp Cocktail Served in Chilled Martini Glass with Homemade Cocktail Sauce</i>	
<i>Raw Bar</i>	
<i>Snow Crab, Oysters on the half shell, Cherry Stone Clams, Marinated Mussels, Jumbo Gulf Shrimp</i>	

*Intermezzo Course*

<i>Lemon Sorbet</i>	<i>\$4.00</i>
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*Desserts*

<i>Raspberry Crème Bruleè</i>	<i>\$6.00</i>
<i>Frozen Lemoncello Parfait</i>	<i>\$6.00</i>
<i>Grand Marnier Chocolate Mousse</i>	<i>\$6.00</i>
<i>Caramel Cheese Cake</i>	<i>\$6.00</i>
<i>Grand Finale Dessert Buffet for 2 hours</i>	<i>\$10.00</i>
<i>Chocolate Fountain with assorted Fruit and Pound Cake, Assorted Bruleè and Mousses, Cakes and Pies</i>	
<i>Elegant Blend</i>	<i>\$6.00</i>
<i>Hubbard &amp; Craven Gourmet Coffee, Assorted Flavored Syrups, Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Crystal Sugar Sticks, Sugar Cubes</i>	

*Decorated*

<i>Ice Sculptures</i>	<i>\$350.00</i>
<i>Chair Sash</i>	<i>\$2.25</i>
<i>Charger</i>	<i>\$2.00</i>

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## *Hilton Indianapolis Hotel & Suites*

### *Wedding Package*

# *Menu Entrees*

<i>Salmon Filet</i>	<i>\$ 42.00</i>
<i>Mustard glazed, Tomato Risotto, Herb Cream sauce, Vegetable Julienne</i>	
<i>Grilled Chicken Breast</i>	<i>\$ 42.00</i>
<i>Mashed Potatoes, Marsalla Sauce, Asparagus</i>	
<i>Marinated Flank Steak</i>	<i>\$ 42.00</i>
<i>Red Bliss mashed Potatoes, Roasted Red Pepper Jus, Squash Vegetable</i>	
<i>Roasted Vegetable Wellington (Vegetarian)</i>	<i>\$42.00</i>
<i>Over roasted Red Pepper Jus with Roasted Petite Vegetables</i>	
<i>Shrimp and Chicken Fettuccini</i>	<i>\$ 43.00</i>
<i>Basil-Pesto Alfredo Sauce</i>	
<i>Wild Mushroom Ravioli (Vegetarian)</i>	<i>\$43.00</i>
<i>Over Porcini Asiago Cream Sauce</i>	
<i>Apricot stuffed Pork Loin</i>	<i>\$ 43.00</i>
<i>Over braised Red Cabbage, Gratin Potatoes, Broccoli Rabe, roasted Carrots and an Apple-Caraway Jus</i>	
<i>Chicken Breast Roulade</i>	<i>\$ 43.00</i>
<i>Stuffed with Artichoke Hearts, Spinach and Boursin Cheese, Tomato-herb Risotto, Broccoli Rabe and Madeira Jus</i>	
<i>Roasted sliced Sirloin of Beef</i>	<i>\$ 44.00</i>
<i>Over roasted Shallot Mashed Potatoes, Wild Mushroom Sauce with Asparagus and roasted Carrots</i>	
<i>Duo of Salmon and Chicken Roulade</i>	<i>\$ 45.00</i>
<i>Herb Crusted Salmon Filet and Chicken Roulade filled with Goat Cheese and Vegetable Julienne served with Garlic Mashed Potatoes, Asparagus, Herb Cream Sauce and Roasted Red Pepper Sauce</i>	
<i>Crabmeat stuffed Sole</i>	<i>\$ 47.00</i>
<i>Saffron Risotto, Roasted Red Pepper Sauce, Asparagus</i>	
<i>Prime Rib of Beef</i>	<i>\$ 48.00</i>
<i>Garlic Mashed Potatoes, Asparagus, Au Jus and Horseradish Cream Sauce</i>	
<i>Grilled Petite Beef Tenderloin and Salmon Duet</i>	<i>\$ 52.00</i>
<i>Herb Risotto, Asparagus, Merlot Sauce and Lemon-Dill Cream Sauce</i>	
<i>Filet Mignon</i>	<i>\$ 54.00</i>
<i>Pinot noir Demi-Glace, Truffled whipped Yukon Gold Potatoes, sautéed Baby Spinach and Vegetable Pearls</i>	
<i>Duet of Petite Filet Mignon &amp; Shrimp Cake</i>	<i>\$58.00</i>
<i>Herb Risotto, Asparagus, Merlot Jus and Honey-Dijon Cream Sauce</i>	

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*Last Bite of the Night*

*Buffalo Wings & Chicken Taquitos* \$8.00

*Honey- Chili tossed Buffalo Wings and Fried Taquitos. Served with Blue Cheese Dressing and Celery Sticks*

*Pizza Party* \$7.00

*Assorted 12 inch Pizzas cut into 8 Slices. Served with Parmesan Cheese and Crushed Red Pepper on the Side.*

*Chili Dogs & Chips* \$6.00

*Jumbo All-Beef hot Dogs, served with our House Chili, Mustard, Relish and diced Onions. Potato Chips*

*Chocolate Fountain* \$6.00

*Delicious White and Dark Chocolate Fountains, served with Assorted Cubed Fruit, Marshmallows, Pretzel Sticks and Cubed Pound Cake*

*Indiana Prime Beef Sliders* \$6.00

*Miniature Indiana Prime Beef Burgers, served on a Brioche Roll with Pickles*

*Cheese Fondue* \$10.00

*Traditional Swiss Cheese and Pepper Jack Cheese Fondues. Served with Cubed Baguette and Ciabatta Bread*

*Waffles & Chicken* \$9.00

*Mini Belgium Waffles and Fried Chicken Legs, served with Assorted Fruit Toppings, Syrup and Hot Sauce*

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# Hilton Indianapolis Hotel & Suites

## Bar Service

### Package Pricing

(Priced Per Person)

### Full Bar Service

	House Brands	Call Brands	Premium Brands
1 hour of service	\$14.00	\$16.00	\$18.00
2 hours of service	\$19.00	\$21.00	\$23.00
3 hours of service	\$21.00	\$23.00	\$25.00
Each additional hour	\$5.00	\$6.00	\$7.00

### Beer and Wine Service

1 hour of service	\$13.00
2 hours of service	\$15.00
3 hours of service	\$17.00
Each additional hour	\$5.00

### Hosted Consumption Bar

(Priced Per Drink)

Premium	\$7.00
Call	\$6.00
House	\$5.50
Domestic Beer	\$4.25
Imported Beer	\$4.50
Wine	\$6.00
Cordials	\$8.00
Mineral Water	\$3.00
Soda	\$3.00

### Cash Bar

(Priced Per Drink)

Premium	\$7.50
Call	\$6.50
House	\$6.00
Domestic Beer	\$4.75
Imported Beer	\$5.00
Wine	\$6.50
Cordials	\$8.50
Mineral Water	\$3.50
Soda	\$3.50