

Hilton Myrtle Beach
Wedding Package Includes:

*Complimentary Oceanfront Accommodations with Wedding Amenity
For Bride and Groom*

Complimentary Breakfast for the Bride and Groom the Next Morning

*Complimentary Hors D' Oeuvres of an Assorted Cheese Display
and Fruit with Chocolate Fondue*

Celebratory Champagne Toast for You and Your Guests

Gift Table, Cake Table, Guest Book Table, Place Card Table

*Complimentary Table Centerpieces of
Hurricane Candles and Globe for Your Candlelight Reception*

White Floor Length Linens and Beautiful White Place Settings

Decorative Hors D' Oeuvres Table and Buffet Table

Dance Floor

*Beautiful Oceanfront Views
For Romantic Photographic Opportunities*



“May your joy be as deep as the ocean”

*All food and beverage prices are subject to 22% service charge and 10.5% tax
Pricing subject to change due to market conditions
Updated October 2008*

Additional Information

***Special Room Rates Available For
Your Guests through e-Events***

***Special Pricing for your Rehearsal Dinner
Bridal Showers and Bridal Brunches***

***The Hotel Requires a 25% non-refundable Deposit
At The Time of Your Booking***

***The Number of Guaranteed Guests and Final Payment are due
5 Business Days before your Wedding Date by
Cashier's Check, Certified Check or Credit Card***

***Prices do not Include a 22% Service Charge and 10.5% South Carolina Sales Tax
Which will be applied to All Food and Beverage***

***Hors D'oeuvres and Reception presentations
Will be available for 1-½ hours***

Our Menus May be Tailored to Your Specifications

Gift Bag Delivery Available at \$3.00 per Bag

Oceanfront Lawn Ceremony

White Padded Folding Chairs

White Wrought Iron Wedding Arch

Appropriate Arrangements for Inclement Weather

Rehearsal for the Wedding Ceremony

Please be kind to the environment-No artificial flowers on the North Lawn

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While you are receiving your congratulations, and your guests are being seated, they may enjoy the following complimentary hors d'oeuvres:

*Our Chef's Imported and Domestic Cheese Display
With an Array of Crackers*

*Seasonal Sliced Fruit Display
With a Chocolate Fondue Dipping Sauce*



Additional Suggestions to Add to your Cocktail Reception:
(50 piece minimum per item)

Iced Boiled Shrimp with Cocktail Sauce

Marinated Cucumber with Crab Salad

Salmon and Herbed Cream Cheese Pinnwheels

Bruschetta (Roasted Tomato with Cilantro Pesto or Mushroom and Garlic)

Brie Wrapped in Puff Pastry with Raspberries and Caron Sauce

Hickory Smoked Tenderloin of Beef on Crostini

Chicken or Vegetable Quesadillas

Artichoke Hearts with Three Cheeses

Bacon Wrapped Scallops

Mushroom Caps Stuffed with Crabmeat

Tiki Island Shrimp Wonton

Coconut Shrimp

Coconut Chicken

Vegetarian Antipasto Skewers

Lobster and Shrimp Eggroll

Butler Passed Hors D' Oeuvres Require an Attendant Fee

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Soup

Roasted Tomato Bisque with Pesto

Broccoli & Cheese

Lobster Bisque

Charleston Crab Soup Accented with Sherry

Plated Salad Selections:

*Traditional Garden Salad with Tomato, Cucumber, Red Onion, Shredded Cheddar Cheese
and Choice of Two Dressings*

*Mixed Field Greens with Sliced Mushrooms, Mandarin Oranges, Toasted Pecans, Cherry Tomato,
Parmesan Cheese and Lemon Vinaigrette*

*Caesar Salad with Garlic Croutons, Shaved Parmesan Cheese
and Classic Caesar Dressing with Tomato Garnish*

*Romaine and Red Leaf Lettuce with Teardrop Tomatoes, Julienne Pepper Strips
and Cucumber Carrot Confetti with Balsamic Vinaigrette*

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Plated Entrée Selections:

Filet Duo (Choice of)

4 oz. Filet Mignon and 4 oz. Chicken Breast served with Sauce Béarnaise

4oz. Filet Mignon with a Crab Cake

Petit Filet of Beef with Grilled Filet of Salmon

Petit Filet of Beef with a Duo of Jumbo Shrimp

Stuffed Chicken Breast (Choice of)

With Wild Mushroom and Leek

Cordon Bleu with Ham and Gruyere Cheese

or

With Apples and

With Spinach and Sun Dried Tomato

Served with Amaretto Sauce

Pesto Cream Sauce

Marinated Grilled Salmon

With a Teriyaki Lime Sesame Sauce

Jumbo Stuffed Shrimp

Stuffed with Crabmeat and Herbs

Topped with a Garlic Butter Sauce

Prime Rib

Slow Roasted with au jus

Or Horseradish Cream

Filet Oscar

Jumbo Lump Crabmeat and Sautéed

Asparagus Topped with Béarnaise

Pork

Stuffed Pork Loin with Apples, Raisins and Sweet

Onion Sage

Grilled Filet of Beef

With Merlot Sauce and Shallot Compote

Crusted Black Grouper

Grouper Rolled in Pecans and Bread Crumbs and topped with a Lemon Parsley Sauce

(Add Oscar to Any dish for an Additional Per Person Price)

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Desserts

Chocolate Torte
Carrot Cake
Key Lime Pie
Chocolate Peanut Butter Thunder Cake
Caramel Apple Pie
Lemon Berry Crumble Cake

Tiramisu
New York Style Cheesecake
Southern Pecan Pie
Turtle Cheesecake
Strawberry Whipped Cream Layer Cake

Chocolate Pyramid filled with Chocolate Mousse
Chocolate Ganache, Hazelnut Mousse, with a Marble Chocolate Shell
~ additional per person price ~

Decadent Chocolate Lava Cake
Miniature Chocolate cake enrobed in chocolate and filled with dark chocolate truffle
~ additional per person price ~

Raspberry Mont Blanc Pyramid
White Chocolate Mousse and Kirsch soaked Raspberries in a Red and White Shell
~additional per person price ~

OR

Wedding Cake Service



All Entrees Include:

Chef's Selection of Fresh Vegetables and Starch
Freshly Baked Rolls and Butter
Regular and Decaffeinated Coffee
Pre Set Iced Tea or Water

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Buffet Suggestion

“Kiss the Bride”

(minimum of 50 guests)

Our Chef's Selection of Assorted Canapés

***Vegetable Crudité
Served with Herb Dip***

Caesar Salad

*Fresh Romaine with Freshly Grated Parmesan Cheese
Homemade Croutons and Caesar Dressing*

***Marinated Cucumber, Tomato and
Red Onion Salad***

***Shrimp Scampi
With Angel Hair Pasta***

***Herb Roasted Boneless Chicken Breast
With Sundried Tomato Sauce***

***Chef to Carve
(Chef's Fee)
Top Round of Beef***

Oven Roasted Red Bliss Potatoes

Green Beans Almandine

Freshly Baked Rolls and Butter

Regular and Decaffeinated Coffee and Pre Set Iced Tea or Water

***Our Chef's Exquisite Pastry Display
OR
Wedding Cake Service***

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Buffet Suggestion

“Rings of Gold”

(minimum of 50 guests)

Our Chef's Selection of Assorted Canapés

***Vegetable Crudité
Served with Herb Dip***

***Antipasto Mirror
With Salami, Proscuitto, Pepperoni, Fresh Mozzarella Cheese,
And Grilled Marinated Vegetables***

***Freshly Tossed Field Greens and Dressing
With Roma Tomato, Cucumber, Onion Olives and Croutons***

Marinated Shrimp and Penne Pasta Salad

***Grilled Mahi-Mahi
With Champagne Beurre Blanc***

***Stuffed Breast of Chicken
With Sundried Tomato Sauce***

Chef to Carve

Prime Rib of Beef au jus

Valencia Rice

Oven Roasted Potatoes and Onions

Zucchini Medley

Cinnamon Glazed Baby Carrots

Freshly Baked Rolls and Butter

Regular and Decaffeinated Coffee and Pre Set Iced Tea or Water

Our Chef's Assortment of Desserts

OR

Wedding Cake Service

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Buffet Suggestion

“The Wedding Toast”

(minimum of 50 guests)

Our Chef's Selection of Assorted Canapés

***Vegetable Crudité
Served with Herb Dip***

Salad Station

Fresh Romaine Lettuce

*With your choice of Boiled Egg, Bacon Pieces, Chopped Ham,
Chopped Turkey, Shredded Cheeses, Mushrooms, Tomatoes, Cauliflower & Pepperoncinis
Fresh Baked Croutons & Assorted Dressings*

Pasta Station

Chef's Fee

Penne Pasta and Cheese Tortellini

Tossed with Choice of Alfredo and Marinara Sauce

Grated Parmesan Cheese and Garlic Bread Sticks

From the Carver

Chef's Fee

Choose from one of the Following:

Choose a second station entrée for an Additional \$9.00 per person

Top Round of Beef

***Slow Roasted Breast of
Turkey***

***Virginia Honey Baked
Ham***

Tenderloin of Beef

Served with Appropriate Condiments and Silver Dollar Rolls

Our Chef's Beautiful Display of Assorted Cakes, Tortes & Pies

OR

Wedding Cake Service

Regular and Decaffeinated Coffee and Pre Set Iced Tea or Water

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Reception Suggestion

“Serenade by the Sea”

(minimum of 75 guests)

Smoked Salmon Display

*House Smoked Salmon with Capers, Chopped Eggs, Onions, Miniature Bagel Chips
and Cream Cheese*

Freshly Tossed Field Greens and Dressing

With Roma Tomato, Cucumber, Onion Olives and Croutons

Antipasto Mirror

***With Salami, Proscuitto, Pepperoni, Fresh Mozzarella Cheese,
And Marinated Grilled Vegetables***

Chilled Jumbo Shrimp

*Served with Cocktail Sauce & Lemon Wedges
(3 pieces per person)*

Or

Low Country Crab Cakes with Cajun Remoulade

Select Four From The Following:

(Based on 8 Pieces per Person)

Miniature Crab Cakes

Lobster and Shrimp Egg Roll

Chicken Wellington

Swedish or Barbeque Meatballs

Spanikopita

Bacon Wrapped Scallops

Beef Wellington

Mushroom Caps stuffed with Crabmeat

Hickory Smoked Beef on Crostini

From the Carver

Chef's Fee

Select One of The Following:

Choose an additional entrée for Additional pricing

Top Round of Beef

***Virginia Honey Baked
Ham***

***Slow Roasted Turkey
Breast***

Served with Appropriate Condiments, Assorted Deli Rolls

Tropical Dessert Display

OR

Wedding Cake Service

Regular and Decaffeinated Coffee and Pre Set Iced Tea or Water

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Reception Suggestion

“The Black Tie”

(minimum of 75 guests)

Our Chef's Selection of Assorted Canapés

Vegetable Crudité
Served with Herb Dip

Pasta Station

Chef's Fee

Penne Pasta and Tortellini

Tossed with Choice of Alfredo and Marinara Sauce

Grated Parmesan Cheese Served with Garlic Bread Sticks

Chilled Jumbo Shrimp

Served with Cocktail Sauce & Lemon Wedges

(3 pieces per person)

Select Four From the Following:

(Based on total of 8 Pieces per Person)

Miniature Crab Cakes

Lobster and Shrimp Egg Roll

Chicken Wellington

Swedish or Barbeque Meatballs

Spanikopita

Bacon Wrapped Scallops

Beef Wellington

Mushroom Caps stuffed with Crabmeat

Hickory Smoked Beef on Crostini

Carving Station with Chef's Fee

Choose one of the Following:

Choose an additional entrée for an additional per person price

**Slow Roasted Breast of
Turkey**

**Virginia Honey Baked
Ham**

Top Round of Beef

Served with Appropriate Condiments, Assorted Deli Rolls

Or Our Chef's Exquisite Assortment of Cakes & Pies

OR

Wedding Cake Service

Regular and Decaffeinated Coffee and Pre Set Iced Tea or Water

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Beverage Services

Host Bar Service

***Unlimited Service for two – four hours
Including House Brand Liquors, Imported/Domestic Beers,
House Wines and Assorted Soft Drinks***

Add Premium Brand Liquors

***Beer and Wine Service
Including Domestic and Imported Beers
House Wines***

Cash Bar Pricing Available

***Wine Service with Dinner
Priced per bottle according to selection – see attached list***

Hourly Bartender Fees Apply

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WINE LIST

WHITE WINES

<i>Beringer White Zinfandel, California</i>	\$28.00
<i>Beringer Stone Cellars Chardonnay, California</i>	\$28.00
<i>Luna di Luna Pinot Grigio Chardonnay, Italy</i>	\$34.00
<i>St. Supery Sauvignon Blanc, California</i>	\$51.00
<i>Kendall Jackson Vitner's Reserve Chardonnay, California</i>	\$46.00
<i>Clos du Bois Chardonnay, California</i>	\$32.00

RED WINES

<i>Beringer Stone Cellars Cabernet Sauvignon, California</i>	\$28.00
<i>Dancing Bull Zinfandel, California</i>	\$38.00
<i>St. Francis Cabernet Sauvignon, California</i>	\$42.00
<i>Estancia Merlot, California</i>	\$42.00
<i>Frei Brothers Merlot, California</i>	\$48.00

SPARKLING WINES

<i>Freixenet Blanc de Blancs, California</i>	\$28.00
<i>Bouvet Brut by Tattinger, France</i>	\$46.00

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TIMELINE

9-12 Months Before

- ◇ *Announce engagement to family & friends.*
 - ◇ *Set wedding date and time*
 - ◇ *Send out Save the Date cards*
 - ◇ *Set up wedding budget*
- ◇ *Hire a wedding consultant if you plan to use one*
 - ◇ *Select your wedding attendants*
 - ◇ *Decide on color & scheme of the wedding*
 - ◇ *Reserve ceremony and reception sites*
- ◇ *Select videographer, photographer, florist, music, DJ*
 - ◇ *Start compiling guest list*
 - ◇ *Choose your gown and accessories*
 - ◇ *Choose bridesmaids dresses*

6-8 Months Before

- ◇ *Order your gown*
- ◇ *Order invitations*
- ◇ *Start planning the rehearsal dinner*
- ◇ *Choose a bakery for wedding cake*
 - ◇ *Register for gifts*
- ◇ *Set aside block of hotel rooms for out of town guests*

3-5 Months Before

- ◇ *Finalize guests list and start addressing invitations*
 - ◇ *Shop for wedding rings*
- ◇ *Make final arrangements for the ceremony*
 - ◇ *Reserve men's formal wear*
 - ◇ *Make or buy favors for guests*
 - ◇ *Select flowers for the bridal party*
 - ◇ *Book wedding day transportation*
 - ◇ *Book hair and makeup artists*

1-2 Months Before

- ◇ *Finalize ceremony specifics*
 - ◇ *Mail out invitations*
- ◇ *Design and print wedding programs*
- ◇ *Buy all accessories (toasting glasses, garter, ring pillow, etc.)*
 - ◇ *Finalize music selections*

2 Weeks Before

- ◇ *Confirm details with photographer and videographer*
- ◇ *Contact invited guests that have not yet responded*
 - ◇ *Plan seating arrangements for the reception*
 - ◇ *Give final counts to caterer*
 - ◇ *Confirm honeymoon arrangements*
- ◇ *Mail wedding announcements to newspaper*

1 week Before

- ◇ *Pick up wedding gown and bridesmaids dresses*
 - ◇ *Pick up grooms attire*
- ◇ *Provide timeline to bridal party*
- ◇ *Make sure you have your marriage license!*

On Your Wedding Day

- ◇ *Be sure to eat something!*
- ◇ ***HAVE A GREAT TIME!***

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