

Welcome to The Hilton Philadelphia City Avenue, where the City meets the Main Line. Experience optimum Elegance when you step into our Ballrooms. We have completed a \$15 million hotel restoration. The foyer, grand lobby, ballrooms, and guest rooms are stunning and refreshed.

Our ballrooms feature grand chandeliers along with accent lighting to illuminate your celebration.

Allow our team to provide a memorable experience for you and your guest with a night to remember.



## **THE HILTON PHILADELPHIA CITY AVE WEDDING PACKAGE**

Tray Passed Hot, Cold, and Stationed Hors d'oeuvres

Champagne Toast

Three-Course Served Meal

Salad

Entrée

Chef's Signature Dessert served with Custom Designed Wedding Cake

Tablesides Service of Fresh Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Teas

Five Hour Premium Open Bar

Elegant Floor Length Ivory Linen with Ivory Damask Overlay

Silver Glitter Chargers

Three Votive Candles on Every Guest Table

A Suite the evening of the Wedding

Your Dedicated Maître d' who personally orchestrates the Evening's Events

White-Glove Service

Valet Parking

Coat Check

Chiavari Chairs in our Grand Garden Ballroom

Private Bridal Party Holding Room

Breakfast for the Bride & Groom the following morning in the Restaurant

## **COCKTAIL RECEPTION**

### **CHILLED PRESENTATIONS**

Select Two

#### **DOMESTIC AND IMPORTED CHEESE DISPLAY**

Smoked Gouda, Chevre, Gruyere, Vermont Cheddar, Bleu, Port Salute and Brie  
Garnished with Seasonal Fruits and a Variety of Crackers

#### **SEASONAL VEGETABLE DISPLAY**

An Elaborate Display of Hand Carved Crisp Vegetables

Red, Yellow, and Green Bell Peppers, Carrots, Radishes, Broccoli and Cauliflower Flowerets, Black and Green Olives, and Cherry Tomatoes served with a Cucumber Mint and Bloody Mary Dips

#### **GRILLED VEGETABLE ANTIPASTO**

Artful Display of Marinated and Grilled Portobello Mushrooms, Zucchini, Summer Squash, Red and Green Bell Peppers, Carrots, Onions, Asparagus, and Belgian Endive, Drizzled with Basil Infused Olive Oil



## **RECEPTION HORS D'OEUVRES**

Select Eight Hors d'oeuvres

### **COLD HORS D'OEUVRES**

Smoked Salmon, Cream Cheese, Dill, Cucumber  
Bruschetta, Tomato, Basil, Fresh Mozzarella  
Tuna Tartare, Harissa, Toasted Almond, Sesame Seeds, Asian Spoons  
Chickpea Hummus, Crispy Pita Triangle  
Vietnamese Summer Chicken Roll, Coriander Lime Sauce  
Lemon Turkey Salad, Cranberry Aioli, Phyllo Cup

### **HOT HORS D'OEUVRES**

Tomato, Basil, Fresh Mozzarella Flatbread  
Brie and Almond Beignet, Rosemary, Dijon  
Short Stack of Crispy Calamari, Tomato Basil Sauce  
Potato Pancakes, Applesauce, or Sour Cream  
Philadelphia Cheese Steak Spring Roll, Spicy Ketchup  
Thai Style Beef Satay, Lemongrass, Ginger  
Cocktail Franks in Puff Pastry, Deli Mustard  
Braised Duck, Green Onions, Ginger, Crispy Wontons  
Wild Mushroom, Manchego, Lemon Thyme, Olive Crouton  
Parmesan Crusted Globe Tomato, Basil Pesto  
Crispy Chicken Spring Roll, Chinese Cabbage, Cellophane Noodle  
Thai Style Fried Tofu, Roasted Peanuts, Chili Pepper Glaze

### **ENHANCE YOUR EVENT WITH OUR UPGRADED HORS D'OEUVRES**

- \*Crispy Lobster Mac and Cheese
- \*Jumbo Lump Crab Cake, Citrus Remoulade
- \*Sea Scallop Lollipop, Lemon Parsley Crust
- \*Crispy Chesapeake Bay Oyster, Sweet Gherkin Aioli
- \*Rosemary Crusted Lamb Chops, Dijon Crust
- \*Marinated Shrimp Duet, Jalapeno Lime Aioli
- \*Classic Shrimp Cocktail, Cocktail Sauce
- \*\$7 per piece**

### **ACTION STATIONS**

#### **PASTA STATION**

Radiatore, Confetti Tomato, Toasted Pine Nuts, Reggiano Parmesan Basil Pesto, Cavatappi, Tender Asparagus, Locatelli Romano Roasted Red Pepper Pesto  
Complimented By Grilled Antipasto Display of:  
Roasted Red and Yellow Peppers, Marinated Asparagus, Charred Onions, Yellow and Zucchini Squash, and Grilled Portobello Mushrooms  
Focaccia Bread, Sesame Breads, and Italian Rolls  
**\$12 per person**

#### **NEW YORK CARVING STATION**

Glazed First-Cut Corned Beef, Pastrami, and Roast Breast of Turkey, Pan Gravy, Cole Slaw, Potato Salad, Half Sour Pickles  
Jewish Rye and Brioche Rolls  
**\$14 per person**

#### **ROASTED WHOLE PEKING DUCK STATION**

Sliced and Rolled in Moo-Shu Pancakes with Julienne Vegetables, Sliced Scallions, Hoisin Sauce  
**\$14 per person**

#### **PAD THAI**

Beef or Shrimp Sautéed with Bean Sprouts, Toasted Cashew, Noodles, Coriander, Scallions, Tamarind Sauce  
Served in Chinese Take-out Boxes with Chopsticks  
**\$12 per person**

#### **HAND-ROLLED SUSHI**

Assorted Maki Rolls and Nigiri of Barbecued Eel, Shrimp, Tuna, Salmon, Hamachi & Seasonal Fish  
Wasabi, Soy, Pickled Ginger  
**\$18 per person**  
**(Chef's Fee of \$350)**

### **SMOKED SALMON DISPLAY**

Chef to hand Carve to order Smoked Gaspee Salmon, Smoked Scotch Salmon, and Norwegian Gravlax

Served on Raisin Walnut and Russian Pumpernickel Bread with Chopped Onion, Egg Mimosa, and Capers

Accompanied by Cucumber Dill Relish

**\$12 per person**

### **POKE STATION**

Ahi Tuna and Atlantic Salmon

Avocado, Bell Peppers, Cucumbers, Red Onion and Edamame

Sesame Oil Dressing, Steamed Jasmine Rice

**\$14 per person**

### **STEAMED ASIAN DUMPLINGS**

Chicken and Shiitake Mushroom Pot Stickers Wonton with Shrimp and Coriander

Shanghai Style Vegetable Dumpling

Trio of Sauces, Soy, Mustard, and Sweet Chili

**\$12 per person**

### **FRESH CEVICHE**

Choice of Two:

Sushi Grade Tuna, Avocado, Cilantro, Spicy Lime Dressing

Jamaican Jerk Red Snapper, Sweet Potato, Red Onion, Orange Zest

Hamachi, Toasted Sesame Seeds, Yuzu, Pickled Ginger Wakame Salad

Sea Scallops, Red Onion, Jalapeño, Tomato, Coriander, Lime

**\$14 per person**

### **CHILLED SEAFOOD STATION**

Chilled Jumbo Shrimp, East Coast Clams on the Half Shell and Blue Point Oysters on the Half Shell

Mussels Provençal

Cocktail, Thai Chili Aioli, Horseradish Sauces, Fresh Lemons

**\$26 per person**





## **PLATED DINNER**

### **FIRST COURSE**

**(SELECT ONE)**

#### **Belgian Endive Salad**

Boston Lettuce, Watercress, Belgian Endive, Frisee, Spiced Walnuts, Red Wine Shallot Vinaigrette

#### **Hearts of Romaine Salad**

Romaine Hearts, Baby Arugula, Shaved Fennel, Toasted Almonds, Manchego Cheese, Lemon Olive Oil Dressing

#### **Spinach Salad**

Tender Baby Spinach, Sliced Strawberries, Sunflower Seeds, Cucumber Yoghurt Dressing

#### **Traditional Caesar Salad**

Romaine Hearts, Garlic Croutons, Parmesan Cheese Caesar Dressing

### **ENTREES**

Free-Range Chicken Breast, Jasmine Mango Rice, King Oyster Mushrooms with Sesame Ginger Sauce

**\$110 per person**

Atlantic Salmon Fillet, Spiced Italian Farro, Snow Pea, Carrot Bean Sprout Salad and Coconut Lime Sauce

**\$114 per person**

Block Island Swordfish, Grilled Zucchini, Saffron Vegetable Cous Cous, Micro Chervil, Romesco Brush

**\$116 per person**

Roast Sirloin of Beef, Cheddar Farmhouse Potato Gratin, Buttered Asparagus, Horseradish Sauce

**\$118 per person**

Mahi•Mahi Fillet, Shanghai Bok Choy, Sweet Potato, Crispy Shiitake Thai Curry Sauce

**\$112 per person**

Striped Bass Fillet, Succotash, Fresh Hearts of Palm Salad Thai Basil Vinaigrette

**\$118 per person**

Braised Short Rib of Beef, Lemon Fingerling Potato Confit, d Garlic Spinach, Natural Au Jus

**\$118 per person**



### **ENTREES (CONTINUED)**

Jumbo Lump Crab Cake, Roasted Rainbow Peppers, Chesapeake Bay Potato Gratin with Meyer Lemon Sauce

**\$120 per person**

Filet of Beef Tenderloin, Mushroom Risotto, Pomodoro Spaghetti Squash, with Natural Beef Reduction

**\$124 per person**

### **Vegetarian Option**

Chick Peas, Roasted Cauliflower, Coriander Oil, Zucchini Spaghetti, Grilled Naan Bread

**\$110 per person**

### **SIGNATURE DESSERT**

Specialty Cake accompanied with a Chocolate Covered Strawberry, Chocolate Straw, on a Dollop of Whipped Cream



### **GRAND VIENNESE SWEET TABLE**

As We Dim the Lights, a Dramatic Fireworks Display Will Dazzle Your Guests  
With The Perfect Culinary Ending To Your Celebration, With A Variety Of Delectable Sweets Presented By  
Our Knowledgeable Team Sure To Dazzle the Guests!

An Assortment of French Tortes, Decorative Cakes, Miniature French and Italian Pastries

Various Confectionaries, and Mixed Nuts

Flambé Station of Bananas Foster and Crepes Suzette, Sliced Exotic Fruits and Fresh Berries

Ice Cream Sundae Bar with Assorted Toppings

A Skilled Attendant Will Prepare To Order Flavored International Coffees and Cordials, Cinnamon and  
Sugar Sticks, Vanilla Flavored Whipped Cream, And Maraschino Cherries

Accented With Carved Themed Ice Sculpture

**\$16 per person**

The Above Price Reflects Viennese Table Served As Dessert





**PREMIUM BRANDS FIVE HOUR OPEN BAR**

**LIQUORS**

Tito's Vodka	Seagram's 7 Whiskey
Skyy Vodka	Jack Daniel's Tennessee Sour Mash Whiskey
Tanqueray Gin	Jose Cuervo Especial Gold Tequila
Dewar's Scotch	Southern Comfort
Bacardi Light Rum	Old Grandad Bourbon
Captain Morgan Rum	

Leroux Triple Sec, Sour Apple Pucker, Peach Schnapps, Sweet and Dry Vermouth, Kahlua Coffee Liquor, Amaretto DiSaronno, Christian Brothers Brandy

**BEERS**

(Select Three)

Heineken, Yuengling, Samuel Adams Lager, Amstel Light, Coors Light, Corona, Miller Lite, Yards IPA

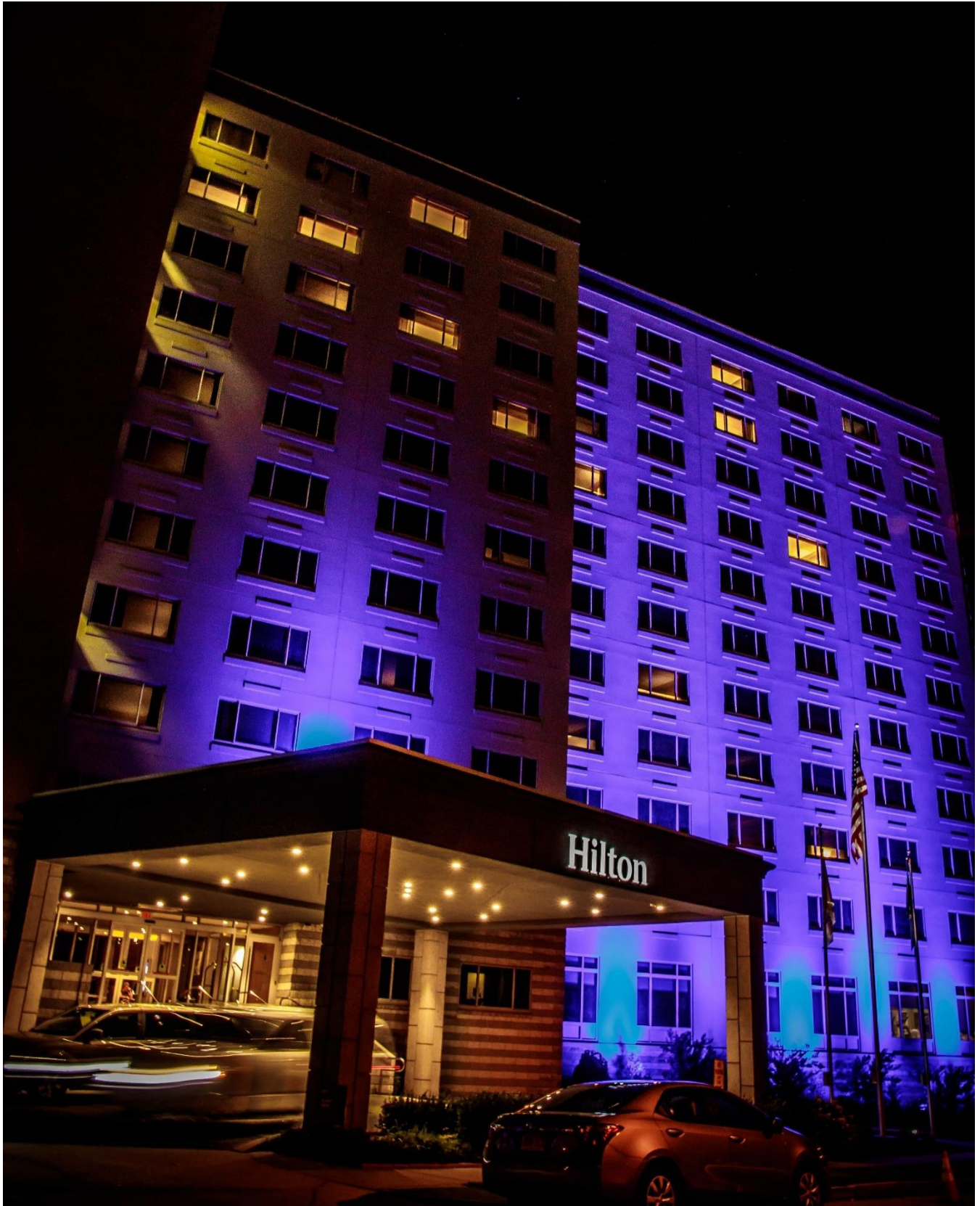
**WINES**

Pinot Grigio, Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel

**SOFT DRINKS**

Coke Products, Bottled Water, and Assorted Juices

All Charges are subject to 23% Gratuity and Applicable Sales Taxes



Hilton Philadelphia City Avenue

4200 City Avenue

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