

Your Wedding at the Hilton East Brunswick

Professional Guidance

Experience the Professionalism and Friendliness of our Staff of the Hilton East Brunswick who will assure you the ultimate in Food Quality, Exquisite Service and Coordination of all the details for your Special Day

Wedding Cake

Custom appointed wedding cake included

Linen

*White or Ivory Linen ~&~ White or Ivory Cotton Napkins Included
Custom Linen and Napkin upgrades available upon request*

Ice Carving

*Custom Ice Sculpture upgrade to enhance your cocktail reception
available upon request*

Private Bridal Party Reception Room

*Exclusive Accommodations for your bridal party
Champagne and selections from the cocktail reception provided compliments
of the Hilton East Brunswick*

Overnight Room Accommodations

*Complimentary Bridal Suite provided for the Bride and Groom
for the night of the wedding
Out of town guests will be offered a special overnight rate
~- based upon availability*

White Glove Service

Our professional service staff attired in tuxedo jackets and white gloves

Parking

*Complimentary Self-Parking Included for Guest Attending Event
Valet Parking upgrade Available Upon Request*

Pearl Wedding Package

Five-Hour Call Brand Open Bar Included

Reception...

*For the First Hour a Selection of Six Hors D'oeuvres
to be Butler Passed by White Gloved Servers*

Elaborate Cold Stations

****Please Select Two****

Garden Crudités...

Freshly Display Garden Vegetables
Served with a Dill Dipping Sauce

~OR~

Tapas Station...

Crisp Toasted Crostini Served with Assorted Toppings to Include
Plum Tomato and Pesto Mozzarella, Calamata Olive Tapanade
and Eggplant Caponata

~OR~

Mediterranean Station...

Grilled Vegetables, Hummus, Baba Ganoush, Olives and Feta Cheese
Served with Assorted Flatbreads and Bread Sticks

~OR~

Artisan Cheese Display...

Served with Grapes, Sliced Baguettes and Crackers

Dinner...

Champagne Toast

Appetizer/Salad Course...

Please Select One

Romaine Lettuce with Crumbled Bleu Cheese, Walnuts,
Shredded Carrots, Tomatoes, Shaved Endive and Radicchio
Served with a Red Wine Vinaigrette

~OR~

Traditional Caesar Salad
with Shaved Parmesan Cheese and Freshly Made Croutons

~OR~

Field Greens with Julienne of Cucumber, Mandarin Oranges
and Sliced Almonds
Served with a Sesame Balsamic Dressing

~OR~

Buffalo Mozzarella, Heirloom Tomatoes and Baby Arugula
Drizzled with Pesto Oil and Balsamic Glaze

~OR~

Penne a la Vodka

Entrée Selections...

Salmon Roulade with Lime Leaf and Baby Bok Choy,
Served with Wasabi Mashed Potato and Black Bean Salsa

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French Cut Chicken Stuffed with
Roasted Tomato and Goat Cheese, Sherry Demi Glaze
Served with Tuscan Potato and Broccoli Rabe

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Lemon Garlic Chicken
Grilled French Cut Breast with Thyme Infused Chicken Jus
Served with Seasonal Vegetables and Basmati Rice

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Grilled Filet of Beef
Served with Horseradish Mashed Potato, Haricot Vert, Asparagus Bundles
With Foie Gras Demi Glace

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Seared Red Snapper
With Tropical Mango Salsa, Israeli Cous Cous
and Mignonette of Grilled Vegetables

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Dessert...

On Each Table a Decorative Display of Assorted Mini Pastries

Wedding Cake

Freshly Brewed Coffee, Regular and Decaffeinated, A Selection of Teas

Sapphire Wedding Package

Five-Hour Premium Brand Open Bar Included

Reception...

*For the First Hour a Selection of Six Hors D'oeuvres
to be Butler Passed by White Gloved Servers*

Elaborate Cold Stations

Please Select Two

Garden Crudités...

Freshly Display Garden Vegetables
Served with a Dill Dipping Sauce

~OR~

Tapas Station...

Crisp Toasted Crostini Served with Assorted Toppings to Include
Plum Tomato and Pesto Mozzarella, Calamata Olive Tapanade
and Eggplant Caponata

~OR~

Mediterranean Station...

Grilled Vegetables, Hummus, Baba Ganoush, Olives and Feta Cheese
Served with Assorted Flatbreads and Bread Sticks

~OR~

Artisan Cheese Display...

Served with Grapes, Sliced Baguettes and Crackers

Captains' Stations
****Please Select Two****

Carving Station
Uniformed Attendant to Carve the Following...
Please Select One

Roasted Turkey Breast Served with Cranberry Relish

~OR~

Honey Baked Virginia Ham Served with Whole Grain Mustard

~OR~

Whole Roasted Rib-Eye of Beef with a Bourbon Barbeque Sauce

Served with All Condiments and Mini Carving Rolls

~OR~

Asian Stir Fry Station
Uniformed Attendant to Prepare to Order from a Wok...
Kung Pao Chicken and Beef and Broccoli

~OR~

Whipped Potato Station
Whipped Yukon Gold and Sweet Potatoes
Served in Martini Glasses with a Selection of Toppings to Include...
Forest Mushroom Mélange, Smoked Applewood Bacon, Fried Onions,
Farmhouse Cheddar and Sour Cream

~OR~

Risotto Station
Freshly Prepared Wild Mushroom or Asparagus Risotto
with Freshly Grated Parmesan Cheese

~OR~

Pasta Station
Uniformed Attendant to Prepare Two Pasta Selections
With Pomodoro, Bolognese, Pesto or Carbonara Sauces

Dinner...

Champagne Toast

Appetizer/Salad Course...

Please Select One

Poached Pear and Granny Smith Apple Salad
with Mixed Greens, Endive, Goat Cheese and Candied Walnuts
Served with a Raspberry Vinaigrette

~OR~

Romaine Lettuce with Crumbled Bleu Cheese, Walnuts,
Shredded Carrots, Tomatoes, Shaved Endive and Radicchio
Served with a Red Wine Vinaigrette

~OR~

Traditional Caesar Salad
with Shaved Parmesan Cheese and Freshly Made Croutons

~OR~

Buffalo Mozzarella, Heirloom Tomatoes and Baby Arugula
Drizzled with Pesto Oil and Balsamic Glaze

~OR~

Penne a la Vodka

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Intermezzo...

Raspberry or Lemon

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Entrée Selections...

Salmon Roulade with Lime Leaf and Baby Bok Choy,
Served with Wasabi Mashed Potato and Black Bean Salsa

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Seared Filet of Salmon with Shiitake Mushrooms
and Sun-dried Tomatoes in a Cognac Cream Sauce
Served with Asparagus and Jasmine Rice

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French Cut Chicken Stuffed with Roasted Tomato and Goat Cheese, Sherry Demi Glaze
Served with Tuscan Potato and Broccoli Rabe

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Grilled French Cut Lemon Garlic Chicken Breast with Thyme Infused Chicken Jus
Served with Seasonal Vegetables and Basmati Rice

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Grilled Filet of Beef
Served with Horseradish Mashed Potato, Haricot Vert, Asparagus Bundles
With Foie Gras Demi Glace

~

Seared Red Snapper with Tropical Mango Salsa, Israeli Cous Cous
and Mignonette of Grilled Vegetables

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Dessert...

On Each Table a Decorative Display of Assorted Mini Pastries

Wedding Cake

Freshly Brewed Coffee, Regular and Decaffeinated, A Selection of Teas

Diamond Wedding Package

Five-Hour Ultra Premium Brand Open Bar Included

Reception...

*For the First Hour a Selection of Eight Hors D'oeuvres
to be Butler Passed by White Gloved Servers*

Elaborate Cold Stations

****Please Select Two****

Garden Crudités...

Freshly Display Garden Vegetables
Served with a Dill Dipping Sauce

~OR~

Tapas Station...

Crisp Toasted Crostini Served with Assorted Toppings to Include
Plum Tomato and Pesto Mozzarella, Calamata Olive Tapanade
and Eggplant Caponata

~OR~

Mediterranean Station...

Grilled Vegetables, Hummus, Baba Ganoush, Olives and Feta Cheese
Served with Assorted Flatbreads and Bread Sticks

~OR~

Artisan Cheese Display...

Served with Grapes, Sliced Baguettes and Crackers

Captains' Stations
Please Select Two

Carving Station
Uniformed Attendant to Carve the Following...
Please Select One

Roasted Turkey Breast Served with Cranberry Relish

~OR~

Honey Baked Virginia Ham Served with Whole Grain Mustard

~OR~

Whole Roasted Rib-Eye of Beef with a Bourbon Barbeque Sauce

Served with All Condiments and Mini Carving Rolls

~OR~

Asian Stir Fry Station
Uniformed Attendant to Prepare to Order from a Wok...
Kung Pao Chicken and Beef and Broccoli

~OR~

Whipped Potato Station
Whipped Yukon Gold and Sweet Potatoes
Served in Martini Glasses with a Selection of Toppings to Include...
Forest Mushroom Mélange, Smoked Applewood Bacon, Fried Onions,
Farmhouse Cheddar and Sour Cream

~OR~

Risotto Station
Freshly Prepared Wild Mushroom or Asparagus Risotto
with Freshly Grated Parmesan Cheese

~OR~

Pasta Station
Uniformed Attendant to Prepare Two Pasta Selections
With Pomodoro, Bolognese, Pesto or Carbonara Sauces

Ultra Premium Station
****Please Select One****

Deluxe Carving Item...

Rack of Lamb

~OR~

Tenderloin of Beef

~OR~

Loin of Tuna

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Scampi Station...

Uniformed Attendant to Prepare...

Scampi to Order

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Raw Bar...

Freshly Iced Jumbo Shrimp, Crab Claws and Oysters

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Sushi Station...

Traditional and Vegetarian Sushi

Prepared to Order by an Authentic Sushi Chef

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Viennese Station ~OR~ Chocolate Fountain

To Be Served After Dessert.

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Dinner...

Champagne Toast

Appetizer Course...

Please Select One

Seared Salmon Medallion, Compote of Heirloom Tomato, Saffron Oil

~OR~

Soba Noodle Crab Cake, Asian Slaw and Wasabe Sauce

~OR~

Eggplant Gateau with Fontina Cheese, Sun-dried Tomato Vinaigrette

~OR~

Buffalo Mozzarella, Heirloom Tomatoes and Baby Arugula
Drizzled with Pesto Oil and Balsamic Glaze

Salad Course...

Please Select One

Poached Pear and Granny Smith Apple Salad
with Mixed Greens, Endive, Goat Cheese and Candied Walnuts
Served with a Raspberry Vinaigrette

~OR~

Romaine Lettuce with Crumbled Bleu Cheese, Walnuts,
Shredded Carrots, Tomatoes, Shaved Endive and Radicchio
Served with a Red Wine Vinaigrette

~OR~

Traditional Caesar Salad with Shaved Parmesan Cheese and Freshly Made Croutons

Intermezzo...
Lemon or Raspberry

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Entrée Selections...

Salmon Roulade with Lime Leaf and Baby Bok Choy,
Served with Wasabi Mashed Potato and Black Bean Salsa

~

Seared Filet of Salmon with Shiitake Mushrooms
and Sun-dried Tomatoes in a Cognac Cream Sauce
Served with Asparagus and Jasmine Rice

~

French Cut Chicken Stuffed with Roasted Tomato and Goat Cheese, Sherry Demi Glaze
Served with Tuscan Potato and Broccoli Rabe

~

Grilled French Cut Lemon Garlic Chicken Breast with Thyme Infused Chicken Jus
Served with Seasonal Vegetables and Basmati Rice

~

Grilled Filet of Beef
Served with Horseradish Mashed Potato, Haricot Vert, Asparagus Bundles
With Foie Gras Demi Glace

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Garlic Rubbed Hanger Steak with
Saffron Mashed Potato and Sambuca Demi Glace

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Seared Chilean Sea Bass with Israeli Cous Cous
Mango Salsa and Lobster Oil

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Seared Red Snapper with Tropical Mango Salsa,
Israeli Cous Cous and Mignonette of Grilled Vegetables

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Dessert...

On Each Table a Decorative Display of Assorted Mini Pastries

~OR~

Individual Plated Dessert...

Please Select One

Chocolate Pyramid

~OR~

Individual Fruit Tart

~OR~

Fresh Berries Sabayon

~OR~

Trio of Pastries

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Wedding Cake

Freshly Brewed Coffee, Regular and Decaffeinated, A Selection of Teas