



## Wedding Packages 2017

Congratulations!

At the Hilton Saint John/Saint John Trade & Convention Centre you will meet a team of Catering professionals dedicated to delivering the finest in food & beverage service to your guests.

Comfort, convenience and first class cuisine, under one roof...let our expert staff manage each and every detail with the utmost care.

- **Amazing Food and Beverage:** Our team of international culinary professionals has collaborated; based upon our conversation with the Executive Chef, to create a modern and refined banquet experience, be it a reception , buffet or plated meal.
- **Spaciousness & Comfort:** Ample space and flexibility. Various rooms to choose from. Large foyers for cocktail receptions and better flow. Direct connection to the hotel for guest comfort
- **Under one roof :** On site set up team, kitchens, Audio Visual Company (PSAV). Access the day prior and day after, for stress free set-up and tear down.
- **Flexibility / One-of-a-Kind Events:** We cater to your specific needs to ensure you have the once in a lifetime experience

**SAINT JOHN** Trade & Convention Centre

  
**Hilton**  
SAINT JOHN

# Ten reasons to choose the Hilton...

- Complimentary **room rental** for groups of 75 or more
  - Complimentary **ceremony room** with waterview
- **Private patio** for reception & photos overlooking harbour
- Complimentary **parking** for any guests staying at the Hilton Saint John \*
  - Complimentary **chair covers** at dinner banquet
- Access to banquet room for **set-up and rehearsal** the evening prior (subject to availability)
  - Complimentary harbour-view **guestroom for Bride & Groom**  
Including a bottle of sparkling wine , chocolate dipped strawberries & full Canadian buffet breakfast for two
    - **Dance floor**
  - Personalized **menu cards** for each place setting
    - Complimentary **cake cutting** service

*plus..we offer the most attractive bedroom rates for your guests!*

\* Valid for paid guest rooms reserved under the designated wedding block

# Silver Menu

Dinner Buffet \$35.75person

## **Appetizers & Salads :**

New Brunswick field greens with choice of fresh in-house dressing | Caesar salad with traditional accompaniments | fresh German potato salad with mustard herb dressing | Pasta salad | warm rolls & butter

## **Choose one of the following entrées:**

Chef Carved Herb Crusted Beef with Roasted Garlic Cabernet Jus, Horseradish

\*\*

Grilled Fresh Atlantic blackened Salmon served with maple bourbon dressing

\*\*

Sweet Chili and Lemon Grass Chicken with peppers and Spanish onions

\*\*

Roasted Turkey with traditional stuffing, pan gravy

## **Pasta :**

Wild Mushroom Ravioli, herbs, parmesan, virgin olive oil, Roma tomatoes

## **All main courses are served with :**

Classic rice pilaf Or herb roasted red bliss potatoes

Asparagus, broccoli , carrots

## **Sweet endings :**

2 Varieties of Cheesecakes

Topped with choice of:

Chocolate Sauce or Strawberry Sauce

Chocolate espresso mousse, blueberry upside down cake

Sliced Fresh Fruit

Classic crème brûlée

freshly brewed Royal Cup® caffeinated  
and decaffeinated coffee | premium tea selection

Prices exclusive of Service Charge 18% & HST 13%

# Gold Menu

## Dinner Buffet \$39.50per person

### **Appetizers & Salads :**

New Brunswick field greens with choice of fresh in-house dressing | Caesar salad with traditional accompaniments | fresh German potato salad with mustard herd dressing | mozzarella ,tomato and basil salad | Pasta salad with peppers | warm rolls & butter

### **Entrées**

Chef Carved

Herb Crusted Beef with Roasted Garlic Cabernet Jus, Horseradish

Or

Bone in leg of fresh ham glazed with brown sugar & ginger

### **Plus choose two of the following entrées:**

\*\*

Grilled Fresh blackened Atlantic Salmon served with maple bourbon dressing

\*\*

Sweet Chili and Lemon Grass Chicken with peppers and Spanish onions

\*\*

Roasted Turkey with traditional stuffing, pan gravy

\*\*

Peppercorn Crusted Pork loin Medallions a la Lyonnais

\*\*

Herb and garlic crusted 6oz skinless boneless chicken, topped with a forest mushroom red wine glaze

\*\*

Peppered lemon haddock , citrus caper butter

\*\*

Wild Mushroom Ravioli, herbs, parmesan, virgin olive oil, Roma tomatoes

### **All entrees are accompanied by :**

Classic rice pilaf Or herb roasted red bliss potatoes Or whipped potatoes with basil and asiago cheese  
Asparagus, broccoli , carrots

### **Sweet Endings**

Chocolate fountain with fruit skewers , marshmallows

2 Varieties of Cheesecakes ,choice of Chocolate Sauce or Strawberry Sauce

Chocolate espresso Mousse, blueberry upside down cake

Sliced Fresh Fruit

Classic crème brûlée

freshly brewed Royal Cup® caffeinated  
and decaffeinated coffee | premium tea selection

# A few suggestions for memorable receptions...

## Add Your Favorite Cocktails

### **Martini Bar**

Classic, Lemon Drop, Cosmopolitan

### **Caesar bar**

Bloody Caesar , Bloody Mary,

### **Host bar**



Cash Bars include following bottled beers :

Moose light , Moosehead lager ,  
Moosehead pale ale , Alpine, Budweiser, Coors Light, Bud Light \$5.75

### Host Bar

Coors Light, Moose light , Moosehead lager , Budweiser  
Moosehead pale ale , Alpine \$5.50

House Draft on Tap (available for groups of over 100 guests)

House draft \$5.25 per 16oz glass

### House Wine

Red/ White wine by the 5oz glass :

Host Bar \$5.75 | Cash Bar \$6.64

# Some suggestions for before and after dinner...

Some food suggestions to complement your cocktail reception.

## Reception Package

Select 4

plum tomato bruschetta herb foccacia/ gazpacho shots/Samosas

Pork sate with Thai peanut sauce (gluten free if sauce removed)

Italian style Angus beef meat balls

15. per person



## Assorted Cheeses & Crackers

Havarti with Red Onions and Balsamic Marmalade

Brie with Plum Compote

Gruyere with Anise Infused Wild Honey

Aged Cheddar with Apricot Mustard Relish

Crackers, Breadsticks, French Bread

12. per person

## Live cooking station

Mussels with garlic cream / Thai Coconut sauce- \$10/person

Sauteed Scallops Saint Jacques - \$15/person

Ravioli with mushroom or Tomato sauce – 7/person



And some more ideas to think about...

## SIMPLY CHOCOLATE

Chocolate Fountain  
with three varieties of fresh fruit  
(based on 3 pieces per person)  
Minimum 75 guests / \$3.50 per guest



## Martini bar

Back to the days of Gatsby, martinis for everyone  
try the summer sky, classic or white Cosmo, cherry  
bomb, melon drop or just stick with the perfect shaken  
not stirred classic with gin or vodka  
\$7.25 per Martini



## Late Night Snack

Assorted pizzas  
Cold cut sandwiches  
Domestic cheese and Fruit  
Salsa and corn chips  
Chefs selection of squares and cookies  
Coffee and Tea  
\$12.00 per guest

Prices exclusive of Service Charge, Gratuity, Applicable Taxes