



“Hospitality in the Heart of Horse Country.”

Hilton Wedding Reception Exclusive Features

Our menu pricing includes the following special features below, with a minimum of 100 guests.

Ask us about customized packages for small intimate weddings of less than 100 guests

- ❖ *Personal Wedding Coordinator*
- ❖ *Ballroom and Pre-Function space for a Reception and Dinner.*
 - ❖ *Our experienced wait staff is attired in tuxedo jackets.*
- ❖ *Your bridal party will enjoy privacy with complimentary beverages and hors d'oeuvres in a Hospitality Room following your ceremony.*
- ❖ *Your choice of floor length linens in white or ivory with a selection of overlays & matching napkins.*
- ❖ *Mirror tiles and votive candles are available to add to your table centerpieces.*
 - ❖ *A Champagne or Sparkling Cider Toast for all your guests.*
 - ❖ *Complimentary wedding cake cutting service.*
- ❖ *Romantic wedding night suite accommodations for the Bride & Groom complete with Champagne & Chocolate Covered Strawberries.*
- ❖ *Next morning breakfast in Arthur's Restaurant for the Bride & Groom.*





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**OCALA
HORS D’OEUVRE RECEPTION HOUR**

(1 Hour Included in Package)

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Choice of One (1) Tray

Domestic Fruit and Cheese

*A Seasonal Platter of Melons, Berries, and Tropical Fruits
A Board of Wisconsin Diced Cheddar, Swiss and Pepper Jack Cheeses
Brie and Gorgonzola*

Crudités Tray

*A Crudités Assortment of Fresh Carrots,
Celery, Zucchini, Yellow Squash,
Broccoli and Cucumbers
All accompanied with our Chef’s Specialty Dips*

Antipasto Tray

*Sliced Assorted Deli Meats, Spanish Olives,
Kalamata Olives, Peppercinis,
Marinated Artichoke Hearts, Marinated
Mozzarella Cheese, Grape Tomatoes*

* * *

HOT HORS D’OEUVRE’S

Choice of Three (3)

*Cocktail Frank en Croûte
Mini Chicken Cordon Bleu
Chicken Sate
Crabmeat Stuffed Mushrooms
Coconut Fried Shrimp
Mini Beef Wellington
Broccoli Cheese Puffs*

*Beef Empanadas
Petite Tartlets of Quiche
Boneless Buffalo wings
Teriyaki Wings
Swedish Meatballs
Sesame Chicken
Scallops Wrapped in Bacon*

COLD HORS D’OEUVRE’S

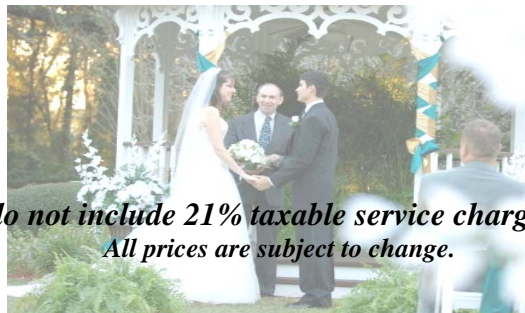
Choice of Three (3)

*Spinach and artichokes Tart
Assorted Finger Sandwiches
Tuna tartar in Tartlet shell
Curry Chicken in Puff Case
Bruschetta station with hummus and olive relish*

*Deviled Eggs
Chef’s Assorted Canapés
Smoked Salmon on Crostini
Mini Deli Wraps*

Bruschetta station with hummus and olive relish

**++Above prices do not include 21% taxable service charge or 6.5% sales tax.
All prices are subject to change.**





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OCALA

PLATED DINNER RECEPTION

(Plated Dinner Pricing Includes Hors d'oeuvre Reception Hour)

Entrée Choices

Chicken Marsala
Sautéed Chicken in Marsala Wine Sauce.
\$59++ per person

Prime Rib
Roasted Prime Rib with Natural Juices.
\$66++ per person

Filet Mignon
Filet Mignon with bordelaise.
\$72++ per person

Seared New York strip
New York Strip Loin Peppercorn Sauce.
\$68++ per person

Dijon Crusted Lamb Chops
*Grilled and crusted with Dijon, rosemary
and seasoned bred crumbs.*
\$72++ per person

Seafood Lasagna
*White cheese and spinach lasagna topped
with creamy garlic shrimp and scallops.*
\$68.++ per person

Chicken Wellington
*Chicken Breast and Duxelle in
Pastry on Sauce Pergindine.*
\$64++ per person

Chicken Maison
*Prosciutto wrapped Chicken, Spinach and
Mozzarella, balsamic glaze.*
\$66++ per person

Veal Chop Oscar
*Seared Veal Chop, Asparagus
, Blue Crab and Béarnaise.*
\$83++ per person

Crisp Raspberry Salmon
On Raspberry Sauce with Spinach.
\$62++ per person

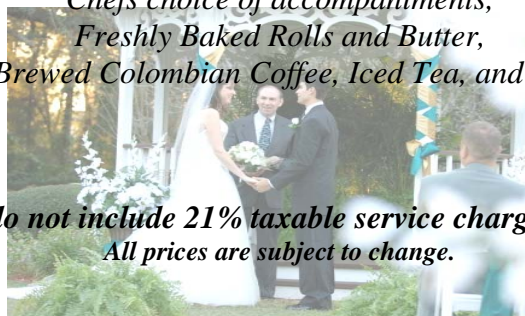
Caribbean Pork Tenderloin Mojo
*Grilled Mojo Marinated Pork Tenderloin
Black bean rice, Plantains.*
\$64++ per person

Accompaniments

*Dinners served with Our House Tossed Salad,
Chefs choice of accompaniments,
Freshly Baked Rolls and Butter,
Freshly Brewed Colombian Coffee, Iced Tea, and Iced Water*

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OCALA

BUFFET DINNER RECEPTION

(Buffet Pricing Includes Hors d'oeuvre Reception Hour)

SALAD

Choice of Three (3)

*Pasta Primavera Salad
Fresh fruit Salad
Broccoli raisin Salad
Bean Salad
Tortellini Salad*

*Roma Tomato with Fresh Mozzarella and Basil
House Tossed Salad with House Italian dressing*

BUFFET ENTREES

Choice of Three (3)

*Chicken Cordon Bleu
Chicken Marsala
Chicken Florentine
Herb Encrusted Chicken
Beef lasagna
Chef carved top round of beef*

*Steak Diane
Baked Stuffed Fillet of Sole
Lemon butter tilapia
Risotto stuffed salmon
Grilled Mahi Mahi
Chef carved Stuffed pork loin
Asian crusted Pork Loin*

CHOICE OF BUFFET SIDES

Choice of Two (2)

*Garlic Mashed Potatoes
Scalloped Potatoes
Rosemary roasted potatoes
Rice Pilaf
Minnesota Wild Rice
Garlic Alfredo penne
Roasted Red Pepper Risotto
Vegetable tempura*

*Broccoli cauliflower and baby carrots
Garbanzos, red kidneys, black and white beans
Ratatouille
Green Bean Almandine
Chefs Blend of steamed Vegetables
Grilled vegetables
Eggplant parmesan*

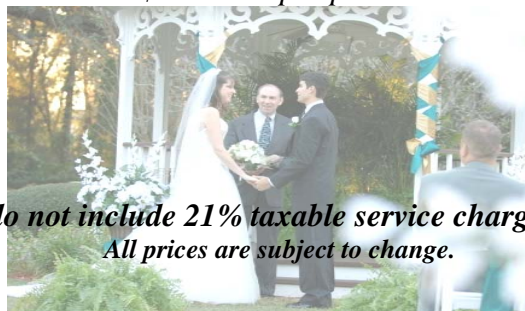
*Freshly Baked Rolls and Butter,
Freshly Brewed Colombian Coffee, Iced Tea, and Iced Water*

** * **

\$72.00++ per person

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OCALA

WEDDING ENHANCEMENTS

CHOCOLATE FOUNTAIN

*Served with seasonal fresh fruit for dipping
Along with Cream Puffs and Marshmallows
\$6.95++ per person*

INTERNATIONAL COFFEE STATION

*An Assortment of International Coffees and Teas Complemented with
Raw Sugar, Brown Sugar, Cinnamon Sticks, Chocolate Shavings,
Lemon Twists and Whipped Cream Served with After Dinner Liquors
\$9.95++ per person*

VIENNESE PASTRIES

\$9.95++ per person

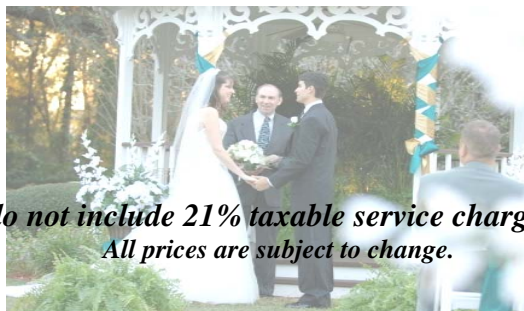
FLAMBE DESERTS

*Cherries Jubilee, Baked Alaska or Bananas Foster
\$6.95++ per person*

ICE CARVINGS

*Our Chef will create an Ice Sculpture to Enhance Your Wedding
Starting at \$300.00++*

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OCALA

Hilton Wedding Ceremony

Hold Your Wedding Ceremony at our Charming Outdoor Gazebo

***Featuring a Horse Drawn Carriage with our Clydesdale “Buddy”
\$600.00++***

White Folding Chairs \$2.50++ each



Hilton Ocala

**“Romance in the Heart of Horse Country”
3600 SW 36th Avenue; Ocala, Florida 34474
(352) 873-6441**

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