



Wedding Packages 2016

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 indoor 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. (subject to availability)
- **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 water view
- **Private patio** for reception & photos overlooking the 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!

Silver Menu

Dinner Buffet \$35.75 per 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 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

Gold Menu

Dinner Buffet \$39.50 per 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 là lyonnaise

**

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 entrées 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

Bar prices are exclusive of Service Charge & HST 13%

Some suggestions for before and after dinner...

Some food suggestions to compliment your cocktail reception.

Reception Package

Select 4

Plum tomato bruschetta herb focaccia | gazpacho shots | samosas

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

Italian style angus beef meat balls

\$15.00 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

\$12.00 per person

Live cooking station

Mussels with garlic cream or Thai coconut sauce

- \$10.00 per person

Sautéed scallops Saint Jacques - \$15.00 per person

Ravioli with mushroom or tomato sauce – \$7.00 per 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