

Menu Suggestions

wedding receptions

From casual fun to simple elegance, whether you prefer sit-down or buffet style- at the Hilton Sandestin Beach, the options are endless and we are here to assist you in creating the reception of your dreams on one of our spacious outdoor decks or in our eloquent ballrooms.

The following Wedding Reception Menus are based on our most popular requests and are merely suggestions. If you have specific items in mind, we can create any menu you wish. Let us help you plan your perfect wedding reception!

wedding reception packages include:

- ❖ Executive King Beach View Suite for your wedding night
- ❖ Four-Hour Open Bar serving Call Brand Liquors, Beer, Wine and assorted sodas
- ❖ Butler-Passed Hors d'oeuvres prior to Dinner
- ❖ Complimentary Self-Parking (day only; gratuity not included)
- ❖ Group Rates for your Guests
- ❖ Inside Banquet Space Back-up for Outside Reception
- ❖ White Floor-length Linen Tablecloths
- ❖ White Linen Napkins
- ❖ White Skirting
- ❖ Appropriately-sized Dance Floor (inside venue only)
- ❖ Tables and Chairs for Round Seating of 10 Guests
- ❖ Cocktail Tables and Bistro Tables
- ❖ All China, Silverware and Glassware
- ❖ Cake Table, Gift Table, Guest Book Table
- ❖ Complimentary Cutting and Serving of Cake
- ❖ Professional Banquet Captain, Banquet Servers, Bartenders
- ❖ Reception Food – Sit-Down, Station Dinner Buffet or Heavy Hors d'oeuvres

*Half price for children 5-12 years old;
4 and under complimentary*



*All food and beverage functions are subject
to a 22% service charge and 7% state tax.
Subject to change*

wedding reception

Seated Dinner Options

passed hors d'oeuvres

Spinach and Feta Cheese in Phyllo Dough
Seared Sirloin with Pesto Mayonnaise on Crostini

salad selections

(Client to Choose One)

Crisp Romaine Lettuce with Caesar Dressing
Parmesan Cheese Croutons

or

Red Leaf Lettuce with Sun-Dried Tomatoes and Toasted Pine Nuts
Balsamic Vinaigrette Dressing

dinner entrée selections

Grilled Filet Mignon
with Cabernet Sauvignon Sauce
or

Mixed Grill of Grouper, Mahi Mahi and Jumbo Shrimp
with Braised Leeks and Lemon-Basil Butter
or

Baked Breast of Chicken
Free Range Chicken Breast Stuffed with Sun Dried Tomatoes and Spinach
Boursin Cheese Sauce

*All Entrées served with Chef's Selection of Starch and Fresh Steamed Vegetables and
Accompanied with Freshly Baked Assorted Rolls and Butter
(Combination plates such as Surf & Turf are also available)*

dessert selections

Wedding Cake
(own arrangements or contact your Catering Representative)
Complemented with Chocolate-Dipped Strawberries
Freshly Brewed Coffee and Decaffeinated Coffee

**Chef Fees where applicable at
\$75.00 plus tax per chef*



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wedding reception (CONTINUED)

Wedding Dreams

(50 guests minimum)

passed hors d'oeuvres

Spinach and Feta Cheese in Phyllo Dough
Seared Sirloin with Pesto Mayonnaise on Crostini

select salads

Hearts of Romaine Lettuce with Sliced Grilled Chicken Breast,
Asiago Cheese and Croutons tossed with Caesar Dressing
Tossed Mesclun Greens
with Thousand Island, Vinaigrette, Ranch and Blue Cheese Dressings
Beefsteak Tomato and Mozzarella Cheese Salad with Balsamic Vinaigrette
Grilled Vegetable Antipasto

seafood selection

Cajun Style Boiled Jumbo Shrimp with Cocktail Sauce and Lemon Wedges
Display of Smoked Salmon
Baked Grouper Topped with Lump Crabmeat
Fresh Asparagus Spears and Hollandaise Sauce
Accompanied with Butter-Dill Glazed Baby Carrots and Rice Pilaf

gourmet pasta

An Assortment of Pastas such as Penne, Tortellini, and Bow Tie
Prepared to Order with Choice of Marinara, Alfredo, or Olive Oil and Garlic Sauces

chef-carved meats

Roasted Loin of Pork and Roasted Turkey Breast
Served with Assorted Breads and Condiments to include
Cranberry Compote, Horseradish Cream and Assorted Chutneys

steak diane

Medallions of Angus Beef Tenderloin
Sautéed to Perfection with Wild Mushroom and Shallot Sauce
Accompanied with Freshly Baked Assorted Rolls and Butter

delectable desserts

Wedding Cake

(own arrangements or contact your Catering Representative)

Complemented with Bananas Foster Flamed and Served over Vanilla Ice Cream

Freshly Brewed Coffee and Decaffeinated Coffee

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wedding reception (CONTINUED)

The Perfect Day

passed hors d'oeuvres

Spinach and Feta Cheese in Phyllo Dough
Seared Sirloin with Pesto Mayonnaise on Crostini

select salads

Marinated Tomatoes and Cucumbers with Basil Oil and Red Wine Vinegar
Seashell Pasta with Baby Shrimp
Tossed Baby Lettuces with Goat Cheese and Black Olives
With Thousand Island, Vinaigrette, Ranch and Blue Cheese Dressings
Grilled Vegetable Antipasto

seafood selection

Cajun Style Boiled Jumbo Shrimp with Cocktail Sauce and Lemon Wedges
Maryland Crab Cakes with Roasted Bell Pepper Sauce
Fried Apalachicola Oysters with Tartar and Cocktail Sauces

chef-carved meats

Barbecued Beef Brisket and Roasted Boneless Turkey Breast
Served with Miniature Croissants, Silver Dollar Rolls,
Cranberry Sauce, Gourmet Mustards and Mayonnaise

fabulous fare

Grilled Grouper Topped with Shrimp and Crabmeat Finished with a Caribbean Sauce
Baked Chicken Breast in a Spicy Tasso Cream Sauce
Buttered New Potatoes with Parsley and Garlic
Medley of Garden Vegetables

Freshly Baked Assorted Breads and Butter

delectable desserts

Wedding Cake

(own arrangements or contact your Catering Representative)

Complemented with Fresh Fruit Kabobs with Chocolate Fondue

Freshly Brewed Coffee and Decaffeinated Coffee



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wedding reception (CONTINUED)

Simply Irresistible

passed hors d'oeuvres

Spinach and Feta Cheese in Phyllo Dough
Seared Sirloin with Pesto Mayonnaise on Crostini

displays

Smoked Salmon Display with Traditional Accompaniments of Chopped Egg,
Capers, Red Onions, Cream Cheese and Mini Bagels
Selection of Imported and Domestic Cheese decorated with Seasonal Fruit
and Accompanied with French Bread and Assorted Crackers
Fresh Jumbo Gulf Shrimp and Shucked Oysters served with Horseradish,
Gourmet Crackers and Cocktail Sauce

canapés

Cold Water Lobster Medallion Canapés
Smoked Turkey Mousse with Sage and Cranberry on Rye Rounds

hot hors d'oeuvres

Crabmeat Stuffed Mushrooms
Fried Grouper Fingers with Spicy Cocktail Sauce
Conch Fritters with Caribbean Salsa
Chicken Tempura with Sweet and Sour Sauce

chef-carved meats

Roasted Turkey Breast
Oriental Flank Steak
Served with Silver Dollar Rolls and Mini Croissants,
Mustards, Mayonnaise and Cranberry Sauce

delectable desserts

Wedding Cake
(own arrangements or contact your Catering Representative)
Complemented with Chocolate-Dipped Strawberries

Freshly Brewed Coffee and Decaffeinated Coffee



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wedding reception (CONTINUED)

Love at First Sight

passed hors d'oeuvres

Spinach and Feta Cheese in Phyllo Dough
Seared Sirloin with Pesto Mayonnaise on Crostini

displays

Selection of Imported and Domestic Cheeses Decorated with
Seasonal Fruit and Accompanied with French Bread and Assorted Crackers
Grilled Marinated Vegetables to include Zucchini, Yellow Squash, Eggplant,
Asparagus, Peppers and Red Onions Brushed with
Extra Virgin Olive Oil and Balsamic Vinegar

canapés

Shrimp Salad in Vol-au-vent
Snow Peas Filled with Boursin Cheese and Walnuts

hot hors d'oeuvres

Cajun Sautéed Gulf Shrimp Served with Cayenne Butter Sauce
Ocean Scallops Wrapped in Crisp Bacon
Mini Crab Cakes with Roasted Bell Pepper Sauce
Chicken Tempura Served with Spicy Sweet and Sour Sauce

chef-carved meats

Beef Brisket with Barbecue Sauce and
Sugar-Baked Country Ham
Served with Silver Dollar Rolls and Mini Croissants,
Gourmet Mustards and Mayonnaise

delectable desserts

Wedding Cake

(own arrangements or contact your Catering Representative)

Complemented with Chocolate-Dipped Strawberries
Freshly Brewed Coffee and Decaffeinated Coffee



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