



Wedding Menu

Hilton Hotel and Conference Center at College Station



Your Wedding. Our Passion. *The Perfect Match.*

At the newly renovated Hilton Hotel and Conference Center at College Station, celebrations are spectacular! From the luxurious to the uncomplicated, the Hilton College Station will assist in creating a celebration based on your vision. From ceremonies to rehearsal dinners and send-off brunches, our experienced team takes extraordinary pride in ensuring your special day is a lasting memory for every attendee and one that you both will never forget!

We have multiple newly renovated elegant spaces for you to consider in discovering the perfect wedding rehearsal dinner, welcome celebration, get-ready space, ceremony, reception, and/or day-after brunch venue. Each room has its own unique flair, from spectacular chandeliers, and private terraces, to art deco, rooms are determined by the size of the event and personal preference. Our experienced team will guide you through the details of planning your event with our highly trained banquet staff executing your special day.

Our culinary team is sure to dazzle your guests with their culinary delights. With menus tailored to a variety of styles, delicious cuisine is an incredible component of your big day and we offer unique customizations and a variety of options to choose from. We want you to focus on your joy and commitment to the parts of life that allow you to be the best you: Love, Family, and Fun! Let us handle the venue details while you enjoy this special time in your lives.

We thank you for considering the Hilton Hotel and Conference Center at College Station and we look forward to making your special day a memorable one!

For more information, or to make a wedding consultation appointment, please contact us at 979.693.7500, email sales@hiltoncs.com, or visit our website: www.collegestationcatering.com.



BUFFET SELECTIONS

These menus are beautifully presented buffet style.

SILVER COLLECTION - PRICING STARTS AT \$50 PER PERSON

PASSED HORS D'OEUVRES

Choice of 2

Caramelized Peaches, Ricotta, Arugula with Honey Walnut Jam on Baguette
Tuscan White Bean and Kale with Sweetie Drop Peppers on Baguette
Tuscan Tomato with Pecorino, Basil, and Balsamic Drizzle on Baguette
Prosciutto, Melon, and Fresh Mozzarella
Blackberry, Feta, and Watermelon
Pear, Gorgonzola, and Prosciutto
Ultimate Mac and Cheese Bites
Mini Beef Wellington
Thai Spring Rolls with Sweet Chile Dipping Sauce

BUFFET

Choice of 1

Classic Italy

Caesar Salad with Shaved Parmesan and Garlic Croutons
Grilled Tuscan Chicken Breast with chicken jus and gremolata
Rosemary Roasted Root Vegetables
Lemon and Garlic Broccolini
Oven-Fired Bread

Mediterranean

Greek Salad with Kalamata Olives, Cucumbers, Feta Cheese, and Oregano Vinaigrette
Orzo Pasta Salad
Steak, Chicken, or Combination Kabobs
Marinated Grilled Vegetables
Traditional Hummus with Toasted Pita

South of the Border

Grilled Beef, Chicken, or Combination Fajitas
Flame Roasted Vegetables and Warm Flour Tortillas
Cilantro-Lime Rice
Charro Beans
Sour Cream, Pico de Gallo, Shredded Cheese
Tortilla Chips and Fresh Salsa

(Add Guacamole for an Additional Cost)

(Add Chicken Tortilla Soup for an Additional Cost)

Plated meals available for your guests with dietary restrictions with 5 days' notice.

All pricing is valid for events booked for 2025-2026. Tax & Service Charge are not included, to be added to final billing.

BUFFET SELECTIONS

These menus are beautifully presented buffet style.

GOLD EXPERIENCE - PRICING STARTS AT \$60 PER PERSON.

Includes All Silver Tier Options Plus:

PASSED HORS D'OEUVRES

Choice of 2

Elote, Lime, and Valencia Hot Sauce with Crushed Avocado on baguette
Torched Brie, Plum-Shallot Jam, Spiced Truffle Honey on Waffle
Tuna Tartare, Ponzu, Burnt Avocado, Espelette Aioli, and Pickled Ginger on Senbei crackers
Jamaican Jerk Pork, Red Pepper, and Onions
Steak Bite, Miso-Truffle Hot Sauce, and Fried Shallot with Fine Herbs
Roasted Lamb and Smoked Paprika with Sea Salt
Butter Pecan Shrimp with Spicy Aioli
Beer and Brat Croquette with Lemon-Truffle Aioli, Cucumber Pickle and Red Cabbage
Baked Cheese Pie with Caramelized Fig, Thyme-Aleppo Honey, and Sesame in Phyllo Shell
Chestnut Cappuccino Shooter with Brown Butter, Chestnut, and Truffle
Mini Crab Cakes with Old Bay Aioli

BUFFET

Choice of 1

Deep in the Heart of Texas

Chopped Iceberg Salad with Cherry Tomatoes, Blue Cheese Crumbles, Red Onion, Candied Pecan, Bacon Bits, and Ranch Dressing
Smoked Beef Brisket, Chicken, or Combination
Southern Cole Slaw (or Upgrade to Macaroni and Cheese)
Baked Ranch Beans
Yeast Rolls and Softened Butter

Classic American

Chopped Iceberg Salad with Cherry Tomatoes, Blue Cheese Crumbles, Red Onion, Candied Pecan, Bacon Bits, and Ranch Dressing
Roasted Chicken Breast with Lemon and Jus *(or upgrade to Tomato Braised Beef Short Rib with demi-glace)*
Mashed Yukon Potatoes with Garlic and Herbs
French-Style Green Beans
Yeast Rolls and Softened Butter

Filipino Flavor

Baby Spinach and Arugula Salad with Cucumber, Roma Tomato, Shallot, Green Onion, and Rice Wine
Cilantro Vinaigrette
Adobo Chicken Thigh
Spicy Grilled Broccolini
Coconut Rice
Salt Crusted Yeast Rolls and Softened Butter

Plated meals available for your guests with dietary restrictions with 5 days' notice.

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BUFFET SELECTIONS

These menus are beautifully presented buffet style.

DIAMOND LEGACY - PRICING STARTS AT \$75 PER PERSON.

Includes All Silver and Gold Tier Options Plus:

PASSED HORS D'OEUVRES

Choice of 3

Full Menu of Hors d'oeuvre Offerings Available.

BUFFET

Choice of 1

Full Menu of Buffet Offerings Available.

STEAKHOUSE BUFFET

Chopped Ice Berg Salad with Cherry Tomatoes, Blue Cheese Crumbles, Red Onion, Candied Pecan, Bacon Bits, and Ranch Dressing

Grilled Striploin Steak with demi-glace

Garlic Butter Marbled Potatoes with Chopped Parsley and Parmesan Cheese

French-Style Green Beans

Yeast Rolls and Softened Butter

Free enhancement: 1 Chef Carving Table to Replace Your Buffet Protein

Roasted Beef Tenderloin with Red Wine Demi

Roasted Prime Rib of Beef with Horseradish Cream and Green Peppercorn Demi

Whole Salmon Filet with Lemon-Dill Crème Fraîche

Plated meals available for your guests with dietary restrictions with 5 days' notice.

All pricing is valid for events booked for 2025-2026. Tax & Service Charge are not included, to be added to final billing.

PLATED DINNER SELECTIONS



PLATED DINNER SELECTIONS

Please be seated and let Hilton College Station serve your guests with authentic Texas hospitality.

SILVER COLLECTION - PRICING STARTS AT \$40 PER PERSON.

PASSED HORS D'OEUVRES

Choice of 2

Caramelized Peaches, Ricotta, Arugula with Honey Walnut Jam on Baguette

Tuscan White Bean and Kale with Sweetie Drop Peppers on Baguette

Tuscan Tomato with Pecorino, Basil, and Balsamic Drizzle on Baguette

Prosciutto, Melon, and Fresh Mozzarella

Blackberry, Feta, and Watermelon

Pear, Gorgonzola, and Prosciutto

Ultimate Mac and Cheese Bites

Mini Beef Wellington

Thai Spring Rolls with Sweet Chile Dipping Sauce

SALAD

Choice of 1

Mixed Greens Salad with Shaved Carrots, Cherry Tomatoes, Diced Cucumber, Red Onion, Parmesan Cheese, and Herb Vinaigrette

Greek Salad with Romaine, Roma Tomato, Cucumbers, Red Onion, Feta Cheese Crumbles, Kalamata Olives, and Oregano Vinaigrette

Baby Wedge with Grape Tomatoes, Pickled Red Onion, Bacon Bits, Blue Cheese Crumbles, and Buttermilk Ranch Dressing

Caesar Salad with Fresh Shaved Parmesan and Herb Croutons

PLATED ENTREE

Choice of 1

Chicken Paprikash (*leg quarter*) with Carolina Rice and Grilled Broccoli Rabe

Grilled Chicken Paillard with Rosemary Fingerling Potatoes, Grilled Broccolini, Chimichurri, and Romesco

Braised Short Rib with Polenta, Mushroom Conserva, Lardons, Apple Cider Jus, Fine Herbs

Grilled Salmon with Basmati Rice, Grilled Vegetable Medley, and Lemon-Dill Sauce

Plated meals available for your guests with dietary restrictions with 5 days' notice.

All pricing is valid for events booked for 2025-2026. Tax & Service Charge are not included, to be added to final billing.

PLATED DINNER SELECTIONS

Please be seated and let Hilton College Station serve your guests with authentic Texas hospitality.

GOLD EXPERIENCE - PRICING STARTS AT \$60 PER PERSON.

Includes All Silver Tier Options Plus:

PASSED HORS D'OEUVRES

Choice of 3

Elote, Lime, and Valencia Hot Sauce with Crushed Avocado on Baguette
Torched Brie, Plum-Shallot Jam, Spiced Truffle Honey on waffle
Tuna Tartare, Ponzu, Burnt Avocado, Espelette Aioli, and Pickled Ginger on Senbei Crackers
Jamaican Jerk Pork, Red Pepper, and Onions
Steak Bite, Miso-Truffle Hot Sauce, and Fried Shallot with Fine Herbs
Roasted Lamb and Smoked Paprika with Sea Salt
Butter Pecan Shrimp with Spicy Aioli
Beer and Brat Croquette with Lemon-Truffle Aioli, Cucumber Pickle and Red Cabbage
Baked Cheese Pie with Caramelized Fig, Thyme-Aleppo Honey, and Sesame in Phyllo Shell
Chestnut Cappuccino Shooter with Brown Butter, Chestnut, and Truffle
Mini Crab Cakes with Old Bay Aioli

SALAD

Choice of 1

Boston Bibb and Rocket Greens with Rainbow Carrot, Baby Heirloom Tomatoes, Scallions, Radish, and Champagne-Dijon Vinaigrette
Southwestern Caesar with Blistered Tomatoes, Roasted Corn, Black Beans, Cotija Crumbles, Cornbread Croutons, and Chipotle Caesar Dressing
South of the Border Romaine with Elote, Blistered Tomatoes, Jicama, Texas Goat Cheese Crumbles, Toasted Pepitas, and Tequila-Chile Vinaigrette

PLATED ENTREE

Choice of 1

Cajun Spiced Salmon with Garlic Spinach, Cauliflower Purée, Wild Mushroom Sauce, and Truffle Hot Sauce
Harissa and Yogurt Marinaded Chicken Leg Quarter with Israeli Cous Cous and Black Lentil Salad, Grilled Vegetables, Pickled Red Cabbage, Garlic Sauce, and Spicy Cilantro Sauce
Chicken Breast with Shallot, Riesling-Mushroom Sauce, Spaetzle, Green Beans, Bacon, Caramelized Onion
Tuscan Grilled Mozzarella-Stuffed Chicken Breast with Herbed Risotto, Lemon Broccolini, Tomato-Basil Vinaigrette, and Balsamic Reduction
Peri Peri Texas Pork Chop with Parsnip Purée, Wilted Greens, Mushrooms, and Pickled Fennel
Steak Medallions au Poivre with Gruyere Gratin Potatoes, Grilled Broccolini, and Cognac-Peppercorn Sauce
Grilled Steak Medallions with Boursin Potato Tart, Pan-Fried Brussels, and Béarnaise Sauce

Plated meals available for your guests with dietary restrictions with 5 days' notice.

All pricing is valid for events booked for 2025-2026. Tax & Service Charge are not included, to be added to final billing.

PLATED DINNER SELECTIONS

Please be seated and let Hilton College Station serve your guests with authentic Texas hospitality.

DIAMOND LEGACY- PRICING STARTS AT \$70 PER PERSON.

Includes All Silver and Gold Tier Options Plus:

PASSED HORS D'OEUVRES

Choice of 3

Full Menu of Hors d'oeuvre Offerings Available.

SALAD

Choice of 1

Lola Rosa and Asparagus Salad with Serrano Ham, Arugula, Manchego Cheese, Pickled Red Onion, Piquillo Pepper, and Jalapeño-Mustard-Shallot Vinaigrette
Caramelized Honey Pear with Texas Field Greens, Candied Pecan, Goat Cheese Crumbles, and Orange-Chardonnay Vinaigrette

PLATED ENTREE

Choice of 2 For Your Guests to Select Prior to the Event:

Grilled Filet Mignon with Roasted Baby Carrots, Charred Cipollini Onions, Sour Cream Mashed Potatoes, and Green Peppercorn Sauce
Spanish Pimenton Rubbed Fillet with Grilled Leek and Beer Pickle Salad, Goat Cheese, and Patatas Bravas
Texas Redfish with Burnt Celeriac Purée, Wilted Mustard Greens, and Orange-Coriander Jus
Pan-Seared Gulf Fish with Peanut Pesto, Carolina Rice, Field Peas, Preserved Lemon

ENHANCE YOUR GUEST'S EXPERIENCE WITH A DUO PLATE FOR AN ADDITIONAL COST.

Cajun-Rubbed Filet Mignon & Blackened Shrimp with Potato Purée, Roasted Asparagus, and Remoulade Butter
Smoked Pepper Crusted Beef Medallions & Gulf Shrimp with Smashed Marble Potatoes, Roasted Carrot Medley, Tequila Cowboy Butter

Plated meals available for your guests with dietary restrictions with 5 days' notice.

All pricing is valid for events booked for 2025-2026. Tax & Service Charge are not included, to be added to final billing.

ENHANCEMENTS



ENHANCEMENTS

Curated selections designed to enhance your guest's buffet experience. You may add any single offering or combination of offerings to your menu package at an additional cost.

CHEF CARVING STATIONS

A Touch of Grandeur to Enhance Any Reception.

Roasted Beef Tenderloin with Red Wine Demi

Roasted Prime Rib of Beef with Horseradish Cream and Green Peppercorn Demi

Whole Salmon Filet with Lemon-Dill Crème Fraîche

BBQ Carving Station 12-Hour Smoked Beef Brisket, Chicken, and Jalapeño Cheese Sausage served with Texas BBQ Sauce, Dill Pickles, Sliced Onion

CHEF CARVING STATIONS

Small Plates of Perfection Designed for Ease of Mingling and Finished in Front of Guests by Our Skilled Culinaricians.

Kiss My Grits Bar

Creamy Southern-Style Grits, Topped with Guest's Choice Of: Gulf Coast Shrimp or 12-Hour Braised Short Rib. Accompanied By: Mustard Greens, Chopped Scallions, Bacon Crumbles, and Cheddar Cheese.

Elote Cart

Fresh Grilled Corn with Mayonesa, topped with guest's choice of: Mexican Crema, Cotija, Lime, Cilantro, Tajín, or Valentina Hot Sauce

Gourmet Hot Dog Station

Mini Coney Dogs Topped with Guest's Choice Of: Pickled Relish, Gourmet Mustard, White Queso Sauce, Diced Onions, Sauerkraut, And Jalapeños. Accompanied By: Goat Cheese Sweet Potato Fries

Ultimate 5-Cheese Mac & Cheese Bar

Macaroni In 5-Cheese Mornay, Topped with The Guest's Choice of: Buttermilk Chicken Bites, Bacon Crumbles, Jalapeño Slices, Tomato Confit, Sriracha, Creamy Ranch Dressing, Sea Salt, and Crushed Red Pepper Flakes

Street Taco Station

Tacos served with: Fresh Lime, Cilantro, Salsa Roja, and Salsa Verde

Choice of 3:

Chicken Tinga

Carne Asada

Elote

Terlingua Black Bean

Adobo Pulled Pork Carnitas

Barbacoa Beef Short Rib

Roasted Shrimp and Corn Pico

ENHANCEMENTS

Curated selections designed to enhance your guest's buffet experience. You may add any single offering or combination of offerings to your menu package at an additional cost.

CHEF ATTENDED DESSERT STATIONS

It's Not Always About the Cake.

Peach Flambé with Cinnamon Ice Cream

Bananas Foster with Cinnamon Ice Cream

Ice Cream Sundae Station

Vanilla Bean Ice Cream Served with Guest's Choice of: Chopped Nuts, Chocolate and Caramel Sauces, Sprinkles, M&Ms Candies, Oreo Cookie Crumbles, Fresh Whipped Cream, and Sliced Strawberries.

Gourmet S'mores Station

Artisan Marshmallows and Graham Crackers Served with Guest's Choice of: Hershey Chocolate Bars, Reese's Peanut Butter Cups, Peppermint Fudge, Salted Caramel Squares, Berry Compote, and Toasted Shredded Coconut.

DISPLAYS



DISPLAYS

Larger Than a Passed Bite, But Smaller Than an Entrée. These Treats Are Creatively Presented for Guests to Graze.

CHARCUTERIE AND ARTISANAL CHEESE BOARDS

A selection of Texas Cured Meats and Cheeses, Pickled Local Vegetables, Honey Comb, and Seasonal Mostardas from our restaurant, The Dean.

“CLASSICO” ITALIAN ANTIPASTO

- Aged Italian and Local Cheeses
- Artisan Crafted Salami and Cured Meats
- The Dean's Marinated Olives
- Fire Roasted Vegetables- Red Bell Pepper, Zucchini, Yellow Squash, and Eggplant
- Oven-Fired Bread

THE DEAN’S ANTIPASTO

- Assorted Local Specialty Cheeses
- Texas Cured Meats
- In-House Specialty Garnishes- Marinated Olives, Southern-Style Horseradish Butter Pickles, Pickled Beets, Pickled Okra, Dried Fruits, and Brown Sugar Glazed Pecans
- Black-Eyed Pea Salsa and Jalapeño Pimento Cheese
- Country-Style Cornbread with sliced baguettes, crackers, and crisps

CHIPS, DIPS, AND SPREADS

Choice of 3

- Southern Pimento Cheese with Toasted Baguette
- Jalapeño Pimento Cheese with Toasted Baguette
- Beer Cheese Dip with Pretzel Bread
- Chile Con Queso with Tortilla Chips
- Guacamole and Salsa with Tortilla Chips
- Black-Eyed Pea Salsa with Tortilla Chips
- Roasted Corn and Pico de Gallo Dip with Chips
- Baba Ghanoush with Toasted Pita Chips
- Traditional Hummus with Toasted Pita Chips
- Roasted Garlic Hummus with Toasted Pita Chips
- Roasted Red Pepper Hummus with Toasted Pita Chips
- Greek Tzatziki with Toasted Pita Chips

HORS D'OEUVRES DISPLAY

Build The Display of Your Dreams with Your Choice of Three of Any of Our Passed Hors d'oeuvres.

Choice of 3

BRUSCHETTA, WAFFLES, AND TOASTS

- Caramelized Peaches, Ricotta, Arugula with Honey Walnut Jam on Baguette
- Tuscan White Bean and Kale with Sweetie Drop Peppers on Baguette
- Tuscan Tomato with Pecorino, Basil, and Balsamic Drizzle on Baguette
- Elote, Lime, and Valencia Hot Sauce with Crushed Avocado on baguette
- Chicken Liver Pâté with Chow Chow on focaccia
- Beef Tartare, Coconut Green Curry, and Black Garlic with Bird's Eye Chile on focaccia
- Beef Tartare, Smoked Olive Oil, Grain Mustard, and Shallot with Cornichon on brioche
- Black Truffle Mornay and Aged Prosciutto with Grand Ossetra Caviar on brioche
- Torched Brie, Plum-Shallot Jam, Spiced Truffle Honey on waffle
- Tuna Tartare, Ponzu, Burnt Avocado, Espelette Aioli, and Pickled Ginger on Senbei crackers

STICKS, PICKS, AND SKEWERS

- Prosciutto, Melon, and Fresh Mozzarella
- Blackberry, Feta, and Watermelon
- Pear, Gorgonzola, and Prosciutto
- Mini Chicken and Waffle with Buffalo Sauce and Maple Syrup
- Chicken Tandoor with Mint Chutney
- Thai Beef Satay with Peanut Sauce (also available with Sweet Chile Sauce)
- Thai Chicken Satay with Peanut Sauce (also available with Sweet Chile Sauce)
- Jamaican Jerk Pork, Red Pepper, and Onions
- Steak Bite, Miso-Truffle Hot Sauce, and Fried Shallot with Fine Herbs
- Korean Pork Meatball, Gochujang Aioli, and Toasted Peanut with Pickled Peppers
- Roasted Lamb and Smoked Paprika with Sea Salt
- Butter Pecan Shrimp with Spicy Aioli

TINY, BUT MIGHTY BITES

- Beer and Brat Croquette with Lemon-Truffle Aioli, Cucumber Pickle and Red Cabbage
- Baked Cheese Pie with Caramelized Fig, Thyme-Aleppo Honey, and Sesame in phyllo shell
- Chestnut Cappuccino Shooter with Brown Butter, Chestnut, and Truffle
- Jalapeño-Stuffed Mushroom Caps
- Ultimate Mac and Cheese Bites
- Wild Mushroom Arancini with Lemon Aioli
- Mini Crab Cakes with Old Bay Aioli
- Bacon-Wrapped Quail Jalapeño Poppers with Sweet TX BBQ Glaze
- Mini Beef Wellington
- Thai Spring Rolls with Sweet Chile Dipping Sauce

SLIDER AND TACO DISPLAY

Build the Display of Your Dreams with Your Choice of Three of Any of Our Sliders or Tacos.

Choice of 3

MINI SLIDERS AND SANDWICHES

Baja Black Bean Patty with Chunky Avocado and Kale Slaw
Texas BBQ Pulled Pork with Horseradish Slaw
Deep South Sirloin Burger with Pimento Cheese and Brown Sugar Bacon
Texas Angus Burger with Special Sauce, Pickles, and American Cheese
Spicy Chicken Curry with Red Onion Slaw
Nashville Hot Chicken with Avocado Ranch
Chicken Fried Chicken with Maple-Chive Bacon Butter on southern-style biscuit

MINI TACOS

Adobo Pulled Pork with Repollo Slaw
Bang-Bang White Fish with Jalapeño-Carrot Slaw
Terlingua Black Bean
Elote
Calabacitas with Cotija Cheese
Barbacoa Beef Short Rib with Salsa Verde

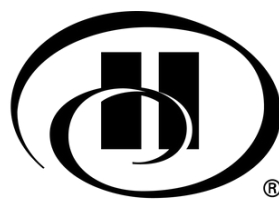
MINI DESSERT DISPLAY

Choice of 3

Chocolate Peanut Butter Smashers
TX Whiskey Cakes with Praline Pecans
Lemon Bars
Double Fudge Brownies
Mini Carrot Cake with Cream Cheese Frosting
German Chocolate Cupcake
Southern Red Velvet with Cream Cheese Frosting
Chocolate Chip Cookies
Snickerdoodle Cookies
White Chocolate Macadamia Cookies
Oatmeal Raisin Cookies
Blueberry-Lemon Trifle
Banana Pudding Trifle
Strawberry Shortcake Trifle



NOTES



Hilton

**HILTON HOTEL
AND CONFERENCE CENTER**

———— AT COLLEGE STATION ————