

A top-down view of a wedding table setting. The scene is set on a white tablecloth. In the center, a white plate is surrounded by silverware: a spoon to the left, a fork to the right, and another spoon below. Above the central plate, there are two more white plates, one of which is partially filled with water. To the right, there are two glasses, one of which contains a yellow rose. The table is decorated with white baby's breath flowers and greenery. A dark blue banner is overlaid across the middle of the image, containing the text "Wedding Guide" and "Hilton Hotel and Conference Center at College Station".

Wedding Guide

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 around your vision. From ceremonies, to the 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 your discovery of the perfect wedding rehearsal dinner, welcome celebration, get-ready space, ceremony, reception and/or day-after brunch venue. Each room has its own unique flare, from spectacular chandeliers, 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!

If we can offer you more information, or to make a wedding consultation appointment, please contact us at 979-232-8136, email at Carley.Butler@hiltoncs.com, or visit our website: www.collegestationcatering.com.

Sincerely,
Jason Hopkins
Director Food & Beverage

BUFFET SELECTIONS



BUFFET SELECTIONS

These menus are beautifully presented buffet style. All services include, china, a complimentary linen-draped buffet and dining tables in the listed price. Complimentary cake cutting is included.

THE SILVER BUFFET

COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

Chicken Satay with Sweet Chili Sauce
Salmon Canape

SILVER BUFFET

Chophouse Iceberg Wedge with Red Onion and Hard Cooked Egg, with Crumbled Bacon, Accompanied by Blue Cheese Dressing
Grilled Zucchini
Rosemary Red Potatoes
Grilled Chicken with Gremolata
Pork Tenderloin with an Apple Demi-glace

VEGETARIAN ENTRÉE

Roasted Vegetable Orzo

ENTRÉE EXCHANGES

Rosemary Garlic Chicken Breast with a Lite Garlic Cream Sauce
Tilapia with Lemon Beurre Blanc

VEGETARIAN EXCHANGES

Stuffed Portobello with Ratatouille

THE GOLD BUFFET

COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

Tuscan Bruschetta
Savory Onion & Goat Cheese Tart
Beef Empanada with Avocado Creme

GOLD BUFFET

Spring Garden Salad accompanied by House Vinaigrette
Balsamic Roasted Vegetables
Truffle Mashed Potatoes
Spinach Stuffed Chicken Breast with a Lite Cream Sauce
Blackened Beef Medallions with Brandy Peppercorn

VEGETARIAN ENTRÉE

Vegetable Lasagna with a Marinara Sauce

ENTRÉE EXCHANGES

Chicken Piccata
Roasted Loin of Pork with Pan Gravy
Cod Veracruz with Pan Sauce

VEGETARIAN EXCHANGES

Ratatouille Stuffed Portabella
Grilled Cauliflower Steak with Broccoli Purée &
Roasted Tomatoes with Balsamic Glaze

THE PLATINUM BUFFET

COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

Crab Arancini
Tuscan Bruschetta
Beef Satay with Bourbon Sauce

PLATINUM BUFFET

Field Greens Salad Accompanied by Orange Basil Dressing
Whole Green Beans Almandine
Oven Roasted Rosemary Red Potatoes
Sautéed Chicken with Sherry & Mushrooms
Broiled Salmon with Dill Butter

VEGETARIAN ENTRÉE

Chèvre, Orzo & Basil Portobello

ENTRÉE EXCHANGES

Apricot & Goat Cheese Chicken Breast with Pan Jus
Grilled Flat Iron with a Garlic Demi-glace
Herb Rubbed Pork Tenderloin with Whole Grain Mustard Sauce

Blackened Redfish with Roasted Corn Salsa

VEGETARIAN EXCHANGES

Eggplant Parmesan with a Marinara Sauce
Southern Fried Portobello with Mushroom Sauce

ALL WEDDING BUFFETS INCLUDE ARTISAN BREADS AND BUTTER, FAIR TRADE ASPRETTO COFFEE, DECAFFEINATED ASPRETTO COFFEE AND NUMI HERBAL AND NON-HERBAL REGULAR AND DECAFFEINATED TEAS, FRESHLY BREWED ICED TEA AND ICED WATER.

A 22% SERVICE CHARGE AND 8.25% STATE SALES TAX WILL BE ADDED TO THE PRICE OF EACH BUFFET MENU.



THE GRAND WEDDING BUFFET

These menus are beautifully presented buffet style. All services include china and linen for the buffet and dining tables in the listed price. Complimentary cake cutting is included.

COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

Bacon Wrapped Scallops with Sweet Chili Sauce
Mini Crabcakes with Remoulade
Beef Satay with Bourbon Sauce
Roasted Chicken and Brie Crostini with Fig Jam

GRAND BUFFET

Baby Field Greens with Fresh Strawberries, Red Onion, Gorgonzola and Toasted Walnuts Accompanied by Champagne Vinaigrette
Seasonal Vegetable Medley
Polenta with Garlic & Parmesan Cheese
Herb Encrusted Beef Tenderloin Platter
Crab Cakes with a Rémoulade Sauce

VEGETARIAN ENTRÉE

Stuffed Portobello with Roasted Tomato Vinaigrette

ENTRÉE EXCHANGES

Horseradish Crusted Chicken with Green Onion Velouté
Beef Bourguignon
Seared Salmon with Olive Tapenade
Pan Seared Pork Tenderloin with Caramelized Onions Jus

VEGETARIAN EXCHANGES

Eggplant Rollatini with Marinara Sauce
Portobello Mushroom Napoleon with a Roasted Tomato Coulis

GRAND FINISHING TOUCHES

Finishing Touches

Choice of Two:
Petit Fours
Mini Cannelloni
Assorted Cookies
Truffles
Chocolate Covered Fruit

Toast

Choice of Champagne, Sparkling Cider or Juice

Coffee Bar

Regular and Decaffeinated Coffee Bar with Assorted Creams, Shaved Chocolate, and Flavored Syrups.
Bar Includes Teavana Herbal and Non-Herbal, Regular and Decaffeinated Teas Station with Honey and Fresh Lemon.

PLATED SELECTIONS



SERVED WEDDING SELECTIONS

These menu selections are served to each guest. All served selections include linen dining tables as well as delivery, set up, and clean up. China is included in all menu prices. Complimentary cake cutting is included.

THE SILVER SERVED COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

Mini Beef Wellington
Chicken Satay with Sweet Chili Sauce

MAIN DISH MEAL

Mixed Field Greens with Tomatoes, Cucumbers, and Carrots Accompanied by Balsamic Dressing
Fresh Green Beans
Sour Cream and Chive Mashed Potatoes
Grilled Chicken Breast with Mushroom Cream Sauce

VEGETARIAN ENTRÉE

Eggplant Rollatini with Marinara Sauce

ENTRÉE EXCHANGES

Grilled Beef Medallion with Rosemary Mushroom Sauce
Parmesan Crusted Salmon with a Chive Butter Sauce

THE GOLD SERVED COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

Bacon Wrapped Scallops with Sweet Chili Sauce
Mini Beef Wellington
Chicken Satay with Sweet Chili Sauce

MAIN DISH MEAL

Mixed Greens with Tomato, Cucumber, Carrots, Cheddar Cheese and Olives Accompanied by Herbed Vinaigrette
Roasted Root Vegetables
Caramelized Onion Yukon Gold Mashed Potatoes
8oz Sirloin Served with Demi-glace

VEGETARIAN ENTRÉE

Penne with Butternut Squash and Portobello Mushrooms

ENTRÉE EXCHANGES ADD

Sautéed Chicken with Sherry & Mushroom Cream
Herb Salmon with Parmesan Pesto

THE PLATINUM SERVED COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

Bacon Wrapped Scallops with Sweet Chili Sauce
Mini Crabcakes with Remoulade
Mini Beef Wellington

MAIN DISH MEAL

Spinach, Red Leaf, and Crisp Romaine tossed with Dried Cranberries, Mandarin Oranges, and Toasted Sunflower Seeds Accompanied by Honey Lime Dressing
Roasted Julienne Vegetables
Smoked Gouda Duchess Potatoes
Braised Short Rib with Shiitake Mushroom Cream Sauce

VEGETARIAN ENTRÉE

Vegetable Wellington with Roasted Red Pepper Coulis

ENTRÉE EXCHANGES

Pan Seared Pork Tenderloin with Onions
Redfish with Lemon Butter Crab Topping

OUR SERVED WEDDING SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, DECAFFEINATED COFFEE AND TEAVANA HERBAL AND NON-HERBAL REGULAR AND DECAFFEINATED TEAS, FRESHLY BREWED ICED TEA AND ICED WATER.

A 22% SERVICE CHARGE AND 8.25% STATE SALES TAX WILL BE ADDED TO THE PRICE OF EACH SERVED MENU.

THE GRAND SERVED WEDDING

These menu selections are served to each guest. All served selections include linen dining tables as well as delivery, set up and clean up. China is included in all menu prices. Complimentary cake cutting is included.

COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

Bacon Wrapped Scallops with Sweet Chili Sauce
Mini Crabcakes with Remoulade
Mini Beef Wellington
Chicken Satay with Sweet Chili Sauce

DUET ENTRÉE

Crisp Greens with Cranberries, Mandarin Oranges and Toasted Pumpkin Seeds accompanied by Citrus Vinaigrette
Grilled Asparagus
Roasted Garlic Red Potatoes
Crab Cake and 6oz Filet with Béarnaise sauce

VEGETARIAN ENTRÉE

Polenta Lasagna with Eggplant Caponata

ENTRÉE EXCHANGES

Beef Tenderloin au Poivre with a Peppercorn Demi
Pistachio Crusted Chicken Breast with Warm Apple Compote
Grilled Prawn & Lobster Tail with Romesco Sauce

GRAND FINISHING TOUCHES

Finishing Touches

Choice of Two:
Petit Fours
Assorted Biscotti
Assorted Filled Shortbread Cookies
Chocolate Covered Fruit
Truffles

Toast

Choice of Champagne, Sparkling Cider or Juice

Coffee Bar

Regular and Decaffeinated Coffee Bar with Assorted Creams, Shaved Chocolate and Flavored Syrups
Bar includes Teavana Herbal and Non-Herbal, Regular and Decaffeinated Tea Station with Honey and Fresh Lemon



OUR GRAND SERVED WEDDING SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, FRESHLY BREWED ICED TEA.
A 22% SERVICE CHARGE AND 8.25% STATE SALES TAX WILL BE ADDED TO THE PRICE OF THE GRAND SERVED MENU.

HORS D'OEUVRES SELECTIONS



HORS D'OEUVRES RECEPTIONS

Our hors d'oeuvres receptions are presented with both stationary and butlered items and include an elegant carved selection. All receptions include china and linen buffet and dining tables in the listed price. Complimentary cake cutting is included.

THE SILVER LINING

STATIONARY HORS D'OEUVRES

Fruit & Cheese Display

BUTLERED HORS D'OEUVRES

Tuscan Bruschetta
Assorted Tea Sandwiches
Tomato, Vidalia Onion & Goat Cheese
Tart Mini Reuben
Cool Salmon Canapés

CHEF CARVING TABLE

Select one carved item. All carved items include Assorted Mini Rolls and Appropriate Condiments.

Herb Roasted Turkey Breast

Accompanied by Cranberry and Orange Compote and Creamy Dijon Mustard

Maple Peach Glazed Smoked Pit Ham

Accompanied by Honey Mustard and Dijon Mayonnaise

Southwest BBQ Pork Loin

Accompanied by Chipotle Mayonnaise and Honey Mustard

THE GOLD STANDARD

STATIONARY HORS D'OEUVRES

Fruit and Cheese Display
Charcuterie Board

BUTLERED HORS D'OEUVRES

Sun-Dried Tomato & Gorgonzola Bruschetta
Curried Chicken & Golden Raisin Tartlets
Seafood Stuffed Mushroom Cap
Crostini with Spicy Mango Shrimp Salsa
Sausage Bites with Champagne Mustard

CHEF CARVING TABLE

Select one carved item. All carved items include Assorted Mini Rolls and Appropriate Condiments.

Maple Glazed Roast Turkey Breast

Accompanied by Cranberry and Orange Compote and Creamy Dijon Mustard

Oven Roasted Top Round Beef

Accompanied by Horseradish Cream and Roasted Garlic Au Jus

Brown Sugar Rubbed Pork Loin

Accompanied by Chipotle Mayonnaise and Stone Ground Mustard Sauce

THE PLATINUM FOREVER

STATIONARY HORS D'OEUVRES

Gourmet Cheese Display
Chilled Seafood Bar

BUTLERED HORS D'OEUVRES

Tomato Basil Bruschetta
Cantaloupe Wrapped with Prosciutto
Mini Crab Cakes with Rémooulade Sauce
Brie & Raspberry Chutney Phyllo Timbales
Coconut Shrimp

CHEF CARVING TABLE

Select one carved item. All carved items include Assorted Mini Rolls and Appropriate Condiments.

Grilled Marinated Flank Steak

Accompanied by a Creamy Dijon Mustard Spread and Mango Chipotle Ketchup

Turkey London Broil

Accompanied by an Orange Balsamic Gastrique and Green Peppercorn Mustard Sauce

Herbed Grilled Salmon

Accompanied by a Tarragon Tomato Aioli and Cherry Tomato Salsa

OUR SERVED WEDDING SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, DECAFFEINATED COFFEE AND TEAVANA HERBAL AND NON-HERBAL REGULAR AND DECAFFEINATED TEAS, FRESHLY BREWED ICED TEA AND ICED WATER.

A 22% SERVICE CHARGE AND 8.25% STATE SALES TAX WILL BE ADDED TO THE PRICE OF EACH SERVED MENU.



GRAND HORS D'OEUVRES WEDDING RECEPTION

Our grand hors d'oeuvres reception is presented with both stationary and butlered items and includes an elegant carved selection and action station. All receptions include china and linen buffet and dining tables in the listed price. Complimentary cake cutting is included.

STATIONARY HORS D'OEUVRES

Imported & Domestic Cheese
Charcuterie Board
Chilled Seafood Bar

BUTLERED HORS D'OEUVRES

Cucumber Rounds with Feta & Tomato
Fruity Feta Bruschetta
Blue Cheese Stuffed Mushroom Cap
Chipotle Beef on Tortillas with Avocado
Crab Arancini
Shrimp Crostini with Diablo Sauce

CHEF CARVING TABLE

Select one carved item. All carved items include Assorted Mini Rolls and Appropriate Condiments.

Apricot Glazed Turkey Breast

Accompanied by Cranberry and Orange Compote and Creamy Dijon Mustard

Beef Tenderloin with Herb Crust

Accompanied by Horseradish Aioli Cream and Stone Ground Mustard Sauce

Prime Rib with Au Jus and Horseradish Cream

Salmon

Whole Salmon Fillet with Lemon Aioli and Sorrel Cream Sauce

GRAND FINISHING TOUCHES

Finishing Touches

Choice of Two:
Petit Fours
Assorted Biscotti
Assorted Filled Shortbread Cookies
Chocolate Covered Fruit
Truffles

Toast

Choice of Champagne, Sparkling Cider or Juice

Coffee Bar

Regular and Decaffeinated Coffee Bar with Assorted Creams, Shaved Chocolate and Flavored Syrups
Hot Tea Bar includes Teavana Herbal and Non-Herbal Regular and Decaffeinated Tea Station with Honey and Fresh Lemon

ADDITIONAL SELECTIONS



MENU ACCOMPANIMENTS

Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost.

SOUPS

All soups are made with fresh, local ingredients when available and can be presented to your guests either buffet style or as a served selection. Choose one.

Tomato Basil

Texas Red

Seasonal Gazpacho

Roasted Corn and Crab Bisque

Curried Butternut Squash Soup

CHEF CARVING TABLE

A chef carved selection is a beautiful addition to a buffet meal or hors d'oeuvres package and provides a touch of grandeur to your event. All carved selections include assorted Mini Rolls and appropriate condiments.

Roast Breast of Turkey

Accompanied by Cranberry and Orange Compote and Creamy Dijon Mustard

Roast Beef Tenderloin

Accompanied by Horseradish Aioli Cream and Stone Ground Mustard

Mustard and Apricot Glaze Ham

Accompanied by Cranberry and Orange Compote and Creamy Dijon Mustard

Roast Loin of Pork

Accompanied by Chipotle Mayonnaise and Stone Ground Mustard Sauce

Salmon

Whole Salmon Fillet with Lemon Aioli and Sorrel Cream Sauce

ACTION AND BAR STATIONS

Presentation stations create a delightful culinary experience for your guests by adding an interactive flair. Add one or more of these chef-attended action or bar stations and watch your event come alive. Chef fees may apply.

Mashed Potato Bar

Smooth and creamy Yukon Gold or Sweet Mashed Potatoes topped with Your Choice of Toppings Including Demi-glace, Bacon, Cheddar, and Pecans

Macaroni & Cheese Bar

The ultimate comfort food made your way... with an Incredible, Mouth-watering Assortment of Toppings of Blackened Chicken, Grilled Chicken, Ground Beef and Ham Accompanied by Parmesan Cream and Aged Cheddar Cheese Sauces.

Risotto Bar

Endlessly creamy Risotto with Seasoned Shrimp, Rosemary Chicken, Grilled Veggies or Delectable Combinations with Fresh Shaved Parmesan Cheese

Slider Station

Delicately Delicious Mini Versions of the Classic Cheeseburger, Hamburger, Pork BBQ, Crab Cake, and Buffalo Chicken Sandwiches

Provençal Table

A French inspired trio of Haricot Vert and toasted Hazelnut Salad, Caramelized Onion & White Bean Dip Crostini, and Fingerling Potato Salad

Pasta Station

Poached Salmon with Chopped Egg, Bermuda Red Onions, Capers, and Sour Cream Served with Flatbreads, Crostini and French Baguettes

MENU ACCOMPANIMENTS cont.

Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost.

STATIONARY HORS D'OEUVRES

Stationary hors d'oeuvres are beautifully displayed buffet style allowing your guests to serve themselves. Consider adding an hors d'oeuvres display to any of our menu packages to enhance your event.

Seasonal Sliced Fresh Fruit Catering

Display Served with a Raspberry Fruit Dip

Seasonal Sliced Fresh Fruit & Artisan

Cheese Display served with an Assortment of Crackers and Breads

Imported and Domestic Cheese Display

Wedges of Imported and Domestic Cheeses with Clusters of Grapes and assortment of Crackers and Breads

Lox Platter

Smoked Salmon Fillet with Finely Chopped Egg, Red Onion, Capers, French Baguettes and Flatbreads

Salsa Bar with Serrano Chili and Tortilla Chips

Sweet Roasted Diced Pineapples Tossed with Peppers, Tomatoes, Lime, Basil, Cilantro, and Spicy Serrano Chilies

Gourmet Crudité Display

Baby Vegetables and Fresh, Colorful Seasonal Favorites Served with Bacon Ranch And Onion Cheese Dip

Spinach & Artichoke Dip Served with an Assortment of Crackers, Pita Chips, Crostini or Flatbreads

A creamy dip of Artichoke, Spinach and Parmesan Cheese, baked until golden brown

BUTLERED HOR D'OEUVRES

Add a touch of elegance to your event with passed hors d'oeuvres. These selections are offered to your guests on beautiful trays by our professional wait staff. Selections include two per guest unless otherwise noted.

Endive with Goat Cheese, Fig, and Honey Glazed Pecans

Mini Beef Wellington

Bacon Wrapped Scallops

Shrimp Cocktail with Zesty Cocktail Sauce

Five Per Guest

DESSERTS

To enhance or replace the traditional wedding cake consider our fun dessert selections. You can even turn this into a unique 'favor' bar by offering custom containers to bring home.

Candy Station

Decorated Cupcake Bar

Cookies and Milk Station

Assorted Miniature French Pastry and Fruit Tarts

Ice Cream Sundae Bar

Choice of Two Ice Cream Flavors:

Chocolate, Vanilla, Strawberry, Local Favorite

Choice of Two Sauces: Chocolate, Strawberry or Butterscotch

Choice of Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar™ Pieces, M&M's®. Maraschino Cherries and Whipped Topping are included.

BEVERAGES

Prices listed are for self-serve beverages. Additional charges apply for served beverages.

NON-ALCOHOLIC BEVERAGES

Soft Drinks

Bottled Water

Sparkling Water

Sparkling Cider

PUNCH SELECTIONS

Sparkling Fruit Punch

Sparkling White Grape Punch

Orange Blossom Punch

Iced Water Station Served with Fresh Quartered Oranges, Lemons and Limes

COFFEE BAR

Fair Trade Aspetto Regular and Decaffeinated Coffee Bar with Assorted Creams, Shaved Chocolate, and Flavored Syrups. Bar includes Teavana Herbal and Non-Herbal Regular and Decaffeinated Teas Station with Honey and Fresh Lemon.



BAR SELECTIONS

OPEN BAR PACKAGES

HOSTED/FULL OPEN BAR

Full hosted/open bar provides your guests with unlimited beverages from the bar including, top shelf cocktails, beer, wine, champagne, soft drinks, and bottled station for a set price per guest.

One bartender per 75 guests is guaranteed at no charge. If you have fewer than 50 guests a bartender will be provided at \$35.00 per hour.

All necessary bar items are provided with this service and includes ice, mixers, napkins and stirrers. Champagne Toast and Table Wines are not included.

BEER AND WINE BAR

Full hosted/open bar provides your guests with unlimited from the bar; beer, wine, soft drinks and bottled station for a set price per guest. One bartender per 100 guests is guaranteed at no charge. If you have fewer than 50 guests a bartender will be provided at \$35.00 per hour. All necessary bar items are provided with this service and includes ice and napkins. Champagne Toast and Table Wines are not included.

SILVER

2-hour \$30.00 per guest
3-hour \$40.00 per guest
4-hour \$50.00 per guest
Each additional hour +\$40.00

GOLD

2-hour \$35.00 per guest
3-hour \$45.00 per guest
4-hour \$55.00 per guest
Each additional hour +\$45.00

PLATINUM

2-hour \$40.00 per guest
3-hour \$50.00 per guest
4-hour \$60.00 per guest
Each additional hour +\$50.00

HOUSE WINE/BEER

2-hour \$20.00 per guest
3-hour \$25.00 per guest
4-hour \$30.00 per guest
Each additional hour +\$32.00

WINE AND CHAMPAGNE SELECTIONS

Please choose one red wine and one white wine.

Cabernet
Merlot
Pinot Noir
Pinot Grigio
Sauvignon Blanc
Chardonnay
Bubbles

Premium wines are available upon request.

TABLE WINES

Served wine for the dining tables may be purchased by the bottle. Charges are based upon bottles ordered. Wine choices include two reds and a white, two white and a red, or one red, one white, and one sparkling. Special order wines are available upon request.

BEER

Beer choices include two domestic & two premium.
(Other beers may be available upon request)

Domestic Beer

Budweiser
Bud Light
Miller Lite
Coors Light

Imported/Premium Beer

Heineken
Corona
Shiner Bock
Michelob Ultra
Dos XX

SIGNATURE DRINKS

This is a fun way to bring the color palate of your wedding to your guests. Signature drinks come in many styles and types. We can create fun drinks based on your favorite libation. Signature drinks are a custom menu item.

Please ask your Sales Coordinator for details.

SPECIAL ORDERS

Special orders will be accommodated.
Wine or beer tastings may be arranged.

CASH BARS

CASH BAR

For those who wish to pay for each drink their guests actually consume.

Bartender fee is \$35.00 per hour with a two-hour minimum.

A \$250.00 minimum sale is necessary to provide a consumption bar at your event.

Liquor is charged by the tenth of the bottle. Wine is charged by the number of bottles opened. Beer is charged by the bottle.

Champagne Toast and Table Wines may be included at an additional cost.

Prices are inclusive of tax and service.

HOUSE BRANDS

\$9.00 per drink

Jim Beam
Gordon's Gin
Sauza Tequila
Dewars
Castillo Rum
Gordon's Vodka
Benchmark Bourbon

PREMIUM BRANDS

\$12.00 per drink

Jack Daniels
Maker's Mark
Bombay Sapphire Gin
Johnnie Walker Red
Tito's Vodka
Captain Morgan Spiced Rum
1800 Tequila Blanco

SUPER PREMIUM BRANDS

\$15.00 per drink

Grey Goose Vodka
Bacardí
Knob Creek Rye
Woodford Reserve
Courvoisier VS Cognac
Lalo Blanco Tequila
Johnnie Walker Black
Tanqueray Gin

DOMESTIC BEER

\$6.50 per drink

Budweiser
Bud Light
Miller Lite
Coors Light

IMPORTED/PREMIUM BEER

\$7.00 per drink

Heineken
Corona
Shiner Bock
Michelob Ultra
Dos XX

LOCAL AND CRAFT BEERS

Available upon request

HOUSE WINE

\$10.00 per drink

SPARKLING WINE/CHAMPAGNE

\$10.00 per drink

DELUXE & PREMIUM WINE

Price varies per bottle

SIGNATURE DRINKS

This is a fun way to bring the color palate of your wedding to your guests. Specialty drinks come in many styles and types. We can create fun drinks based on your favorite libation. Specialty drinks are a custom menu item.

Please ask your Sales Coordinator for details.



PLANNING YOUR BIG DAY

CUSTOMIZING YOUR WEDDING

Thank you for choosing Hilton College Station for your special day. We aim to create the perfect day that is tailored to you. We have a variety of options available that ensure your wedding is the exactly how you envision it.

The following information, along with our sales staff, will assist you with planning with your special event. We like to meet with our couples in person to provide advice and guidance while planning your event. You may contact the Catering Sales Coordinator at (979) 693-7500 or by email at sales@hiltoncs.com to schedule a meeting. Please visit our website for office hours and location.

WEDDING CAKE

All wedding cakes must come from a licensed provider. Complimentary cake cutting is provided on-site. There is a \$75 fee for cake cutting off-site.

FLOWERS

For decorative requests an additional fee will be determined in accordance with your specific needs.

SPECIALTY LINENS

Black napkins and black spandex linens are provided for all guest tables, food, and beverage tables. Specialty linen prices will vary depending on size, color and style. Your Catering Sales Coordinator will be happy to discuss choices and details with you.

SPECIALTY CHINA, FLATWARE, & GLASSWARE CHARGES

China, flatware, and glassware is included with Room Rental and Food & Non Alcoholic Beverage minimums. The following charges will apply for China and silverware services for customized weddings:

Full Meal China and Silverware Service	\$5.00 per guest
Full Bar Glass Service/Specialty Glass	\$3.00 per guest
Reception China and Silverware Service	\$2.00 per guest
Eco-friendly service-ware	\$2.00 per guest

EVENT LENGTH AND SERVICE STAFF

Customized menus and event times longer than four hours may require additional or special service staff that will be charged at hourly rates. Service staff is included in the price of all menu selections, except bars and action stations.

Service Staff	\$35.00 per hour
Station Chef	\$35.00 per hour
Bartenders.....	\$35.00 per hour

FACILITIES GENERAL INFORMATION

The following items will not be permitted inside our facilities: Fireworks, sparklers, fog machines, confetti machines or confetti on the guest tables, bubble machines or any type of open flame candle not contained in a vessel.

Sparklers and bubbles are permitted outside of our venue.

OPEN BAR PACKAGES AND CONSUMPTION & CASH BARS

Alcohol Service Policy

Name of account provides alcohol in accordance with university policies and state law. All alcoholic beverages must be provided by the Catering Sales Coordinator and must be served by the Catering personnel. Proof of age will be required to serve your guests. No shots of alcohol or pitchers will be poured. Hilton College Station reserve the right to refuse service of alcoholic beverages to any person. All personnel have completed the Serve Safe Training Program for Service.

Alcohol Procedure

All beverages are to remain within the facility. Beverages not consumed will remain the property of Hilton College Station, in accordance with the laws of Texas.

Non-alcoholic beverages and food must be served the entire duration that alcohol is served. All bars will include sodas and waters, which are billed per consumption, unless otherwise requested. Bartenders are an additional cost and will include bar set-up and breakdown labor in the charges.

PLANNING YOUR WEDDING

Thank you for choosing Hilton College Station for your special day. The following information, along with our sales staff, will assist you with planning with your special event. We like to meet with our couples in person to provide advice and guidance while planning your event. You may contact the Catering Sales Coordinator at (979) 693-7500 or by email at sales@hiltoncs.com to schedule a meeting. Please visit our website for office hours and location.

RESERVING THE DATE

The Hilton College Station has several spaces that are ideal for your wedding and designed to meet your event needs. Please notify our Catering Sales office (even if the date or guest count is only tentative) so we can save the date.

RESERVING A LOCATION

Whether the event is to take place on or off campus, a confirmed reservation for the location is required before we can make deliveries.

SELECTING A MENU

This guide is meant to give you an idea of our available menu options; however, we are not limited to these selections and are happy to customize a menu to meet your specific needs.

All wedding packages include a maximum of four hours of labor built into the price of the meal. Additional labor charges will be incurred if your event exceeds this limit.

After the deposit has been received, we will gladly schedule a complimentary tasting to assist you making menu selections.

Once you have selected your menu you will receive a confirmation order for your review and agreement.

GUEST COUNT GUARANTEES

Event preparations are based on the specified number of guests. An estimated guest count is due at the time of booking and a final guaranteed guest count must be provided 15 days in advance of your event. Headcount cannot be lowered less than a week out from the event.

DEPOSIT AND PAYMENT

There is a non refundable deposit of \$500.00 to reserve the catering department's services for weddings.

A deposit for 50% of the total cost of the catered event is expected three weeks in advance. Final payment is due three business days prior to the event. All prices are subject to 8.25% city/state tax and 22% administrative charge. Acceptable forms of payment include cash, registered checks, and American Express, MasterCard, Visa, Discover/all major credit cards.

All deposits will be deducted from the final bill.

CANCELLATION POLICY

Events or menu items can be changed or cancelled with no charge up to 20 days before the event, minus the non-refundable deposit, anytime prior to four weeks in advance of the event.

Events or menu items changed or cancelled less than four weeks in advance of the event are subject to a 50% charge. Events or menu items changed or cancelled within one week of the event are subject to a 100% fee for all food and beverage items ordered, minus labor fees.

ADDITIONAL SERVICES

All agreed upon event details, services and associated charges will be clearly outlined in your customized event contract once details are finalized.

We will gladly assist you to coordinate receiving all deliveries from your contracted vendors. Depending on scope of coordination, additional charges may apply.





COLLEGE STATION CATERING

AT THE HILTON HOTEL