



Hilton

SAN FRANCISCO AIRPORT BAYFRONT



We invite you to celebrate your wedding day at the Hilton San Francisco Airport Bayfront. Our enticing menus and superior staff help to make your dream a reality. These packages are designed to guide you through the planning of your big day!

All Packages Include

- Champagne and Sparkling Cider Toast
- Cake Cutting and Service
- Coffee Service
- Tables, Chairs, Glassware, Silverware, Plates
- White or Ivory Linens and Colored Napkin
- Head Table Pipe & Drape
- Round Mirrors and Votive Candles
- Dance Floor and Staging
- Complimentary Bridal Suite



Opal Package

Plated Dinner Menu

Salads (select one)

Sonoma Field Greens, Fennel, Cucumber, Tomatoes, with Red Wine Vinaigrette

Hearts of Romaine Caesar, House Made Croutons, Shaved Parmigiano Reggiano, with Classic Caesar Dressing

Butter Lettuce, Crispy Green Apples, Mine Shaft Blue Cheese, Candied Pecans, Champagne Vinaigrette

Baby Spinach, Goat Cheese, Roasted Red Peppers, Toasted Pine Nuts, Sliced Mushrooms, Raspberry Vinaigrette

Entrees (up to two)

Citrus Glazed French Breast of Chicken with a Grand Marnier Reduction

Salmon en Croute with Traditional Hollandaise Sauce

Pan Roasted Brined Pork Chop with Sour Cherry Glaze

-All Entrees Accompanied with Seasonal Vegetables, Carbohydrate, and Fresh Baked Rolls-

Included in Opal Package

Local Artisanal Cheese Display

Locally Grown Vegetable Display

Fruit Water Tower

\$79 Per Guest



Pearl Package

Plated Dinner Menu

Salads (select one)

Sonoma Field Greens, Fennel, Cucumber, Tomatoes, with Red Wine Vinaigrette

Hearts of Romaine Caesar, House Made Croutons, Shaved Parmigiano Reggiano, with Classic Caesar Dressing

Butter Lettuce, Crispy Green Apples, Mine Shaft Blue Cheese, Candied Pecans, Champagne Vinaigrette

Baby Spinach, Goat Cheese, Roasted Red Peppers, Toasted Pine Nuts, Sliced Mushrooms, Raspberry Vinaigrette

Entrees (up to two)

Stuffed Breast of Chicken, Prosciutto, Basil, Brie Cheese, Sage Brown Butter

Blackened Mahi Mahi with Tropical Fruit Salsa

Marinated Rib Steak with Shitake Mushrooms and Red Wine Demi

-All Entrees Accompanied with Seasonal Vegetables, Carbohydrate, and Fresh Baked Rolls-

Included in the Pearl Package

Wedding Cake

Two Bottles of Wine per Table

One Hand Passed Hors D'oeuvres

Local Artisanal Cheese Display

Locally Grown Vegetable Display

Fruit Water Tower

\$99 Per Guest



Diamond Package

Plated Dinner Menu

Salads (select one)

Sonoma Field Greens, Fennel, Cucumber, Tomatoes, with Red Wine Vinaigrette

Hearts of Romaine Caesar, House Made Croutons, Shaved Parmigiano Reggiano, with Classic Caesar Dressing

Butter Lettuce, Crispy Green Apples, Mine Shaft Blue Cheese, Candied Pecans, Champagne Vinaigrette

Baby Spinach, Goat Cheese, Roasted Red Peppers, Toasted Pine Nuts, Sliced Mushrooms, Raspberry Vinaigrette

Entrees (up to two)

Seared Halibut with Provencal Sauce

Grilled Filet Mignon with Cabernet Reduction

Duo Plate: Tuscan Seasoned Grilled Shrimp & Petite Filet Mignon

- All Entrees Accompanied with Seasonal Vegetables, Carbohydrate, and Fresh Baked Rolls -

Included in the Diamond Package

Chiavari Chairs

Wedding Cake

Two Bottles of Wine per Table

Two Hand Passed Hors D'oeuvres

Local Artisanal Cheese Display

Locally Grown Vegetable Display

Fruit Water Tower

\$119 Per Guest



Plumeria Package

Buffet Dinner Menu

Salads (select two)

Sonoma Field Greens, Fennel, Cucumber, Tomatoes, with Red Wine Vinaigrette

Hearts of Romaine Caesar, House Made Croutons, Shaved Parmigiano Reggiano, with Classic Caesar Dressing

Baby Arugula, Candied Walnuts, Cherry Tomatoes, Balsamic Vinaigrette

Orecchiette Pasta and Shrimp Salad with Grapefruit Vinaigrette

Cherry Tomato and Ciliegine Mozzarella, Basil Pesto and Cracked Pepper

Entrees (select two)

Grilled Flank Steak Marinated in Tequila, Lime, and Cumin

Roasted Chicken Piccata with Caper Berries

Seared Halibut in Lemon Cilantro Sauce

Green Olive Tapenade Encrusted Salmon with Lemon Beurre Blanc

Medallions of Beef Tenderloin with Roasted Shallots and Mushrooms

Roulade of Chicken with Sun Dried Tomatoes, Spinach, Feta Cheese with Pesto Cream

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Plumeria Package

Sides (select two)

Yukon Gold Smashed Potatoes
Roasted Fingerling Potatoes
Seasonal Medley of Vegetables
Roasted Green & Yellow Squash
Wild Rice Pilaf
Blanched Haricot Vert with Garlic
Organic Red Quinoa

Included in the Plumeria Package

Wedding Cake
Two Bottles of Wine per Table
One Hand Passed Hors D'oeuvres
Local Artisanal Cheese Display
Locally Grown Vegetable Display
Fruit Water Tower

\$109 per guest



Peony Package

Buffet Dinner Menu

Salads (Select 3)

Sonoma Field Greens, Fennel, Cucumber, Tomatoes, with Red Wine Vinaigrette

Hearts of Romaine Caesar, House Made Croutons, Shaved Parmigiano Reggiano, with Classic Caesar Dressing

Baby Arugula, Candied Walnuts, Cherry Tomatoes, Balsamic Vinaigrette

Orecchiette Pasta and Shrimp Salad with Grapefruit Vinaigrette

Cherry Tomato and Ciliegine Mozzarella, Basil Pesto and Cracked Pepper

Entrees (Select 3)

Grilled Flank Steak Marinated in Tequila, Lime, and Cumin

Roasted Chicken Piccata with Caper Berries

Seared Halibut in Lemon Cilantro Sauce

Green Olive Tapenade Encrusted Salmon with Lemon Beurre Blanc

Medallions of Beef Tenderloin with Roasted Shallots and Mushrooms

Roulade of Chicken with Sun Dried Tomatoes, Spinach, Feta Cheese with Pesto Cream

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Peony Package

Sides (Select 2)

Yukon Gold Smashed Potatoes
Roasted Fingerling Potatoes
Seasonal Medley of Vegetables
Roasted Green & Yellow Squash
Wild Rice Pilaf
Blanched Haricot Vert with Garlic
Organic Red Quinoa

Included in the Peony Package

Chiavari Chairs
Wedding Cake
Two Bottles of Wine per Table
Two Hand Passed Hors D'oeuvres
Local Artisanal Cheese Display
Locally Grown Vegetable Display
Fruit Water Tower

\$129 per guest



Enhancements

Carving Station

Pepper Crusted Beef Tenderloin - \$500.00 Per Order

~ Roasted shallot mayonnaise & petite dinner rolls. (Serves 20)

Herb Roasted Breast of Turkey - \$450.00 Per Order

~ Cranberry Relish & petite dinner rolls. (Serves 50)

Brown Sugar Glazed Ham - \$450.00 Per Order

~ Gourmet mustard & mini brioche rolls. (Serves 50)

Herb Rubbed Prime Rib - \$500.00 Per Order

~ Au jus, horseradish sauce & petite dinner rolls. (Serves 40)

*****Based upon 1.5 hours of service. A minimum of 25 people required and an additional charge of \$150 for uniformed chef – (1) ununiformed chef for every 75 guests*****

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Enhancements

Late Night Snacks

Slider Bar

Beef sliders, smoked cheddar cheese, caramelized onions, marinated mushrooms, applewood smoked bacon, pickles, horseradish aioli and fresh French fries.

Street Taco Bar

Choice of one protein: Chicken, Beef, or Pork. Served with traditional toppings, chips and salsa.

Mac-n-Cheese Bar

Traditional 3 cheese, chopped applewood smoked bacon & chives.

Cookies & Milk Bar

Variety of 4 cookie types served with whole milk, chocolate milk and soy milk and hot chocolate.

\$15.00 Per Person

Preferred Vendor List



CAKES & PASTRIES

COPENHAGEN BAKERY	650-344-4937	COPENHAGENBAKERY.COM
THE CAKERY	650-344-1066	BURLINGAMECAKERY.COM



FLORAL & DÉCOR

AESTHETIKA EVENT & DESIGN	510-219-0938	AESTHETIKAEVENTS.COM
AIRLOLIPOPS	888-376-2798	AIRLOLIPOPSDC.COM
FLOWERS & EVENTS BY DANI	650-898-5014	FLOWERSANDEVENTSBYDANI.COM
BING'S DESIGN	415-724-2153	BINGSDESIGN.COM
FLORAMOR	415-975-2020	FLORAMOR.COM



PHOTOGRAPHERS/ VIDEOGRAPHERS

VISION INFINITE PHOTOGRAPHY	408-921-4713	VISIONINFINIE.COM
OLIMPIA MORENO PHOTOGRAPHY	323-600-3786	OLIMPIAMORENOPHOTOGRAPHY.COM
LUMITONE (VIDEOGRAPHER)	925-522-1412	LUMITONE.COM



DJ'S & ENTERTAINMENT

BIG FUN DISC JOCKEYS	800-924-4386	BIGFUNDJ.COM
IMOBILE DJ'S	833-463-5462	IMOBILEDJS.COM

Preferred Vendor List



RENTALS

THE CHIAVARI GUYS	415-735-4804	THECHIAVARIGUYS.COM
SEKO CHAIRS & DÉCOR	510-415-4506	SEKOCCHAIRCOVERS.COM



PHOTO BOOTH

SNAPFIESTA	855-762-7343	SNAPFIESTA.COM
EAST BAY PHOTO BOOTH	510-775-0079	EASTBAYPHOTOBOOTH.COM



HAIR & MAKEUP

BFAB	650-517-3221	BFABMOBILE.COM
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TRANSPORTATION

GATEWAY GLOBAL	650-486-7077	GATEWAYLIMO.COM
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DAY OF COORDINATOR

LORENA CORDOVA	650-922-3316	LJEVENTMANAGEMENT.COM
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