

MELBOURNE BEACH OCEANFRONT

Wedding Packages

Say "I Do" with a View

Welcome to the Hilton Melbourne Beach Oceanfront

Congratulations on your upcoming wedding! This is an exciting time for you, but don't let the hustle and bustle of planning overwhelm your wedding glow. We would be honored if you would let our professional and experienced Wedding Specialist help you create the day you've always dreamed of.

Our casually elegant location offers the highest standards of service. From setting up room blocks for your guests, to carefully planning your rehearsal dinner and personalizing hand-crafted catering menus for your big day; there is no detail overlooked for your most perfect day.

Weddings, Events & Group Room Block Information:

Taylor Fant
Catering Sales Manager
(321) 421-1638
Taylor.Fant@Hilton.com

Our Vennes

Venue fees apply based on event space, date and time. Please contact us for a quote.



Ocean Deck

Wow your family and friends with breathtaking views of the Atlantic Ocean as they relax on our ocean view deck.

This area can host wedding ceremonies for up to 170 guests, as well as receptions, cocktail hours, rehearsal dinners, and much more!



Grand Ballroom

Our gorgeous and elegant Grand Ballroom can accommodate up to 170 guests for a reception with a dance floor. Whether it is being utilized for a ceremony or reception location, you will feel like royalty on your special day!



Ocean Grille Restaurant

Oceanfront entertaining at its best!
Our floor-to-ceiling windows offer panoramic views of the beautiful Atlantic Ocean. Dance the night away overlooking the blue waters of the pool and spa. Every seat has a view of the Atlantic sky! This space can accomodate up to 86 guests.

Our Vennes

Venue fees apply based on event space, date and time. Please contact us for a quote.



Beach

From casual gatherings to an elegant wedding ceremony, our hotel offers an unforgettable beachfront wedding location for you and your guests to enjoy.



Oceaniew South

Located on the 7th floor of our South tower, enjoy picturesque views of the crystal blue waters of the Atlantic Ocean. This space can accomodate 40-45 guests for a Reception. You and your guests can enjoy private balconies overlooking the coastline and the intimacy you want for a memorable day.



Ocean Breeze

With gorgeous views of the ocean in the distance and just steps away from the Atlantic Blue Beach Bar your guests will have the best of both worlds in the Ocean Breeze room! This space can accomodate up to 40-45 guests for a reception.

The Ceremony Package

Venue fees are based on event space, date and time. Please contact us for a quote.

Package to Include

Hotel Provided Arch White Garden Chairs

Power Access

Refreshment Station **Indoor Weather Backup Space**

One Hour Coordinated Ceremony Rehearsal (Based on availability)

Optional Enhancements

Chair Sashes Butler Passed Champagne or Signature Drink Officiant PA System

The Reception Package
Minimum of 30 Guests Required

Packages to Include.

- Butler Passed Hors D'oeuvres
- Gourmet Food Displays
- Choice of Plated or Buffet Dining
- Champagne or Sparkling Cider
 Toast
- Standard Wedding Cake
- Floral Credit to be used towards standard centerpieces, arch decor, or bouquets
- Adjustable Bar Packages
- All Guest & Support Tables (for cake, gifts, place cards, etc)
- White or Ivory Floor Length Linen
- Choice of Color Napkin
- Chiavari Chairs in Gold, Silver, Mahogany or White

- Easels for Wedding Decor Signage
- Votive & Floating Candles
- Wood Dance Floor
- Private Menu Tasting for up to 4 People
- Complimentary Oceanfront Room with Champagne and Chocolate Covered Strawberries on Wedding Night
 Minimum Spend Applies
- Suite Upgrades for Bride and Groom and Parents at a Discounted Rated *Based on availability*
- Complimentary Day Self-Parking for Non-Overnight Guests
- Double Hilton Honors Event Planner Points
- On Site Venue Coordinator & Detailing Appointments

Venue Fees vary based on Space, Date, & Time

Package Enhancements

Please inquire for pricing

- Personalized Menu Cards or Place Cards
- Gold and Silver Chargers
- Uplighting
- Reception Draping

- Specialty Linens
- Portable Stand and Microphone
- Bluetooth Speaker
- Screen and Projector Package

Geaside Brunch Package
Offered from 11:00 AM to 3:00 PM
The Cocktail Hour

Choice of Two Butler Passed Hors D'oeuvres

Choice of One Gourmet Display

The Wedding Brunch
Freshly Baked Croissants, Muffins, and Danish

Scrambled Eggs with Cheese

Choice of Breakfast Sausage, Crispy Bacon, or Crispy Apple Sausage

Sliced Fresh Fruit Display

Garden Greens with Balsamic and Ranch Dressings

Garlic Herb Chicken marinated in choice of Marsala, Chardonnay Herb Reduction, or Boursin Sauce

Choice of Seafood Dish:

Baked Salmon with a Lemon Dill Beurre Blanc or Orange Marmolada Glaze, or Blackened Mahi with Mango Salsa, or Shrimp & Grits

Choice of One Starch

Choice of One Vegetable

Fresh Rolls and Sweet Cream Butter

Assorted Juices, Coffee and Iced Tea

Two Hour Classic Mimosas and Bloody Mary's

The Brunch Bar

Includes a Champagne or Sparkling Cider Toast

Bartender fee of \$125 required

Standard Wedding Cake

The Extras

Wedding Floral

Chiavari Chairs

Custom Colored Napkins

White or Ivory Floor Length Linens

\$94 Per Person

Brunch Enhancements

Offered from 11:00 AM to 3:00 PM

*Belgium Waffle Bar Berries, Candied Walnuts, Nutella and Banana Foster \$14 per person

Add Chicken and Waffles Enhancement for \$10 per person

*Gourmet Omelet Station

Ham, Bacon, Sausage, Assorted Cheeses, Tomatoes, Onions,
Peppers, Mushrooms, and Spinach

\$13 per person

Southern Biscuits and Gravy
Stick to your ribs Gravy with Fluffy Buttery Biscuits
\$8 per person

Chef attendant required - \$100 fee

Sand Dollar Buffet Package The Cocktail Hour

Choice of Two Gourmet Displays

Choice of Four Butler Passed Hors D'oeuvres

Buffet Dinner

Choice of Two Signature Salads

Choice of Two or Three Entrée Buffet Selections

Choice of One Vegetable

Choice of One Starch

Freshly Baked Rolls and Sweet Butter Rosettes

Coffee, Water, and Tea Service

The Bar

Four Hour Premium Brand Bar
Includes a Champagne or Sparkling Cider Toast
Bartender fee of \$125 required

The Extras

Standard Wedding Cake

Wedding Floral Allowance

Chiavari Chairs

Custom Colored Napkins

White or Ivory Floor Length Linens

Two Entrees \$131 Per Person Three Entrees \$136 Per Person Buffet Dinner Selections
Entrees with an * can be made gluten friendly

Please Select Two Signature Salads

Classic Caesar Salad - Romaine Lettuce tossed with Caesar Dressing, topped with Herb Croutons and Shaved Parmesan

Ocean Grille Salad - Baby Field Greens tossed with Dried Cranberries, Candied Walnuts, Grape Tomatoes and Cognac Vinaigrette

Caprese Salad - Marinated Tomatoes and Fresh Mozzarella tossed in EVO, Fresh Basil and Balsamic Glaze Berry Salad - Baby Field Greens, Seasonal Berries, Almonds, Honey Poppy Seed Dressing

Tomato, Cucumber and Onion Salad

Field Green Salad - Baby Field Greens with choice of Balsamic or Ranch Dressing

Please Select Two or Three Entrees

*Roasted Garlic Strip Loin of Beef

*Beef Tenderloin Medallions with Red Wine Demi-Glace

*Caribbean Pork Loin with Mango BBQ Chutney

*Grilled or Blackened Mahi Mahi with Mango Cream Sauce

*Blackened Mahi Mahi with Black Bean & Corn Relish topped with Chipotle Aioli

*Seared Salmon with Orange Marmolada Glaze

Crab Cakes (Market Price)

*Cajun Snapper with Cheddar Grits and Cajun Cream Sauce

*Poke Salmon with Quinoa and Mango Salsa

*Grilled Chicken Breast with Portabella Marsala Sauce

*Pan Seared Chicken Breast with Boursin Cream Sauce

*Grilled Vegetables with Quinoa and Jasmine Rice

*Shrimp Scampi over Risotto

*Grilled Vegetables with Lemon Herb Risotto

Please Select One Starch and One Vegetable

Starch: White Truffle Gratin Potatoes, Boursin Mashed Potatoes, Sea Salt Fingerling Potatoes, Saffron Rice, Herb Risotto, Quinoa & Jasmine Rice Blend, Garden Wild Rice Medley, Garlic Mashed Potatoes

Vegetable: Grilled Asparagus, Broccolini, Julienne Vegetables, Seasonal Vegetable Medley, Baby Haricot Vert

Plated Pearl Package
The Cocktail Hour

Choice of Two Gourmet Displays

Choice of Four Butler Passed Hors D'oeuvres

Plated Dinner

Choice of One Signature Salad

Choice of Three Plated Entree Selections

Choice of One Vegetable

Choice of One Starch

Freshly Baked Rolls and Sweet Butter Rosettes
Coffee, Water, and Tea Service

The Bar

Four Hour Premium Brand Bar
Includes a Champagne or Sparkling Cider Toast
Bartender fee of \$125 required

The Extras

Standard Wedding Cake

Wedding Floral Allowance

Chiavari Chairs

Custom Colored Napkins

White or Ivory Floor Length Linens

\$136 or \$141 Per Person

Mated Dinner Selections
Entrees with an * can be made gluten friendly

Please Select One Signature Salad

Classic Caesar Salad - Romaine Lettuce tossed with Caesar Dressing, topped with Herb Croutons and Shaved Parmesan

Ocean Grille Salad - Baby Field Greens tossed with Dried Cranberries, Candied Walnuts, Grape Tomatoes and Cognac Vinaigrette

Caprese Tower - Yellow and Red Heirloom Tomatoes, Basil, Extra Virgin Olive Oil, and Balsamic Reduction Berry Salad - Baby Field Greens, Seasonal Berries, Goat Cheese, Almonds, Honey Poppy Seed Dressing

Field Green Salad - Baby Field Greens with choice of Balsamic or Ranch Dressing

Please Select Three Entrees

Meal Counts are Due One Week Prior to Wedding Organic Selections Available at Market Price

\$136 Per Person Entrees

*Roasted Garlic Strip Loin of Beef

*Chimichurri Skirt Steak topped with Chimichurri Sauce and Crispy Onions

*Seared Mahi Mahi with Mango Buerre Blanc & Mango Relish OR topped with a Peanut Sauce

*Boursin Chicken topped with Artichokes, Olives, Boursin Cream Sauce

*Grilled Vegetables with Lemon Herb Risotto

*Stuffed Pepper with Quinoa and Jasmine Rice Blend topped with Sriracha Aioli

\$141 Per Person Entrees

*Filet Mignon with Red Wine Demi

*Rosemary and Garlic Prime Rib with Au Jus and Horseradish Sauce

*Blackened Red Snapper with Mango Salsa OR
Pan Seared with a Key Lime Sauce

*Pan Seared Grouper with Mango Papaya Chutney

*Mediterranean Chicken Breast topped with Roasted Peppers, Sun-Dried Tomatoes and Feta Crema (Bone In)

> *Steak House Chicken topped with Wild Mushroom Ragout (Bone In)

Duel Entrees

4 oz. Petite Filet of Beef Topped with Red Wine Demi and Jumbo Lump Crab Cake with Spicy Remoulade Sauce Market Price

*4 oz. Petite Filet of Beef with Bordelaise Sauce and Pan Seared Salmon with Lemon Dill Sauce Market Price 4 oz. Petite Filet of Beef with Red Wine Demi Glace and Grilled Chicken Breast Topped with Roasted Peppers and Mozzarella Cheese in a Light Cream Sauce Market Price

4 oz. Petite Filet of Beef with Broiled Lobster Tail and Béarnaise Sauce. Market Price

Please Select One Starch and One Vegetable

Starch: White Truffle Gratin Potatoes, Yukon Gold Mashed Potatoes, Sea Salt Fingerling Potatoes, Saffron Rice, Herb Risotto, Quinoa & Jasmine Rice Blend, Garden Wild Rice Medley, Garlic Mashed Potatoes

Vegetable: Grilled Asparagus, Broccolini, Julienne Vegetables, Seasonal Vegetable Medley, Baby Haricot Vert

Hors Doenves

Select Four for Cocktail Hour

Mini Beef Wellington
Beef Empanada
Reuben in Rye Puff

Seafood

Scallops wrapped in Bacon
Coconut Shrimp with a Florida Orange Marmalade
Shrimp Casino

Chicken

Chicken and Pineapple Brochette Skewers

Thai Peanut Chicken Satay

Chicken Tandoori Satay

Coconut Chicken with Orange Marmalade Sauce

Vegetarian

Raspberry and Brie En Croute

Spanakopita (Spinach and Feta Cheese wrapped in Phyllo Dough)

Breaded Artichoke Hearts with Boursin Cheese

Vegetable Spring Rolls

Gruyere and Leek Tart with Fig Jam and Goat Cheese

Gournet Displays

Select Two for Cocktail Hour

Domestic and Imported Cheese Display

Sharp Cheddar, Swiss, Manchego, Gouda, Brie and Imported Bleu Cheese Accompanied with Assorted Imported Crackers and French Baguette, Garnished with Seasonal Fruit and Berries

Mediterranean Display

Hummus, Olive Tapenade, Eggplant Caponata Served with Pita Bread

Antipasto Display

Focaccia and Ciabatta Bread, Capicola, Prosciutto, Salami , Marinated Artichokes, Roasted Peppers, Kalamata Olives, Caprese Salad and Provolone Cheese

Cheese Fondue Visplay

Beer and Cheese Fondue with Granny Smith Apples, Assorted Raw Vegetables, Pretzel Bread and Crackers

Spinach and Artichoke Dip

A Blend of Spinach, Artichokes, and Cheese Served with French Baguette and Flat Bread Crackers

Fresh Fruit Display

Featuring an Array of Tropical and Seasonal Sliced Fruit and Berries with Yogurt

Floral Arrangements

A credit of \$8 Per Person in our packages can be used towards your floral arrangements. Please contact our approved vendors to set up a detailing appointment to discuss options. Additional costs may apply based on your selection, and number of people. If you choose to use another vendor, please let us know and we will remove \$8 from the package price.

Buds Etc. Florial Studio (321) 254-0551 www.BudsEtc.com Petals Florist (321) 729-6044 www.weddingsbypetals.com petalsweddings@gmail.com

Violets in Bloom (321) 723-3232 www.violetsinbloom.florist wedding@violetsinbloomflorist.com







Wedding Cake

A credit of \$9 Per Person in our packages can be used towards your wedding cake. Please contact our approved vendors to set up a detailing appointment to discuss options. Additional costs may apply based on your selection, and number of people. If you choose to use another vendor, please let us know and we will remove \$9 from the package price.

Junk Food Bakery
(321) 613-3556
https://junkfoodbakery.com/
junkfoodbyl@gmail.com



Amicis Italian Bakery
(321) 775-0420
Amicisitalianbakery@gmail.com



Interactive and Carring Station Add-On's

We Kindly Request that (3) Stations be Ordered for Interactive Reception Dinner. Individual Stations can be Ordered in Conjunction with Plated or Buffet Dinner Service.

"Stir Fry Station

Marinated Chicken and Beef Accompanied with Asian Vegetable Blend \$18 per person

* Paella Station

Shrimp, Scallops, Clams, Mussels, Tomatoes, Spanish Olives, Garlic, Peppers, Cilantro, and Saffron Rice \$24 per person

Risotto Bar

Lemon Risotto with the Following Toppings: Sauteed Shrimp, Sauteed Baby Portabella, Asparagus, Parmesan Twills \$16 per person

Pasta Station

Choice of (2) Pastas:
Farfalle, Penne, Rigatoni, Tortellini
Choice of (2) Sauces:
Alfredo, Marinara, Pesto Cream, Scampi
Accompanied with Assorted Rolls and Bread Sticks
\$10 per person

Whole Gulf Coast Red Snapper

Thai Chili-Cilantro Glaze, Spicy Soy Ginger Sauce, Garlic Lemon Grass Jasmine Rice, Vegetable Stir Fry \$500 - Serves 50 Guests

Mashpotini Bar

Home Style Fresh Mashed Potatoes served in Martini Glasses; Toppings include Asparagus, Bacon, Steamed Broccoli, Cheeses, Sour Cream and Scallions \$12 per person Prime Rib

Served with Creamy Horseradish and Au Jus \$16 per person

Tenderloin of Beef
Carved and served with a Red Wine Demi
(Market Price)

"Asian Poke Bowl Station

Sesame Tuna, Asian Shrimp and Chicken; served with Jasmine Rice, Tropical Relish, Pickled Carrots \$20 per person

Mac and Cheese Bar

Applewood Bacon, Shrimp, Truffle Oil, Goat, and Colby Cheeses \$16 per person

*Fajita Station

Marinated Gilled Chicken and Beef with Sautéed Onions and Peppers, Accompanied with Pico de Gallo, Shredded Cheese, Sour Cream, Sliced Jalapenos with Warm Flour Tortillas and Corn Tortillas \$18 per person

*Roasted Suckling Pig

Served Luau Style with Chipotle Rum Barbeque & Hawaiian Sweet Rolls \$400 - Serves 30 guests

*Chef Attendant Required - \$100 Fee

Late hight Bites and Desserts

We Kindly Request that (3) Stations be Ordered for Interactive Reception Dinner. Individual Stations can be Ordered in Conjunction with Plated or Buffet Dinner Service.

Late hight Sliders

Cheese Burgers and Pulled Pork Sliders served with Mini Hawaiian Rolls, Caramelized Onions, Barbecue Ketchup and French Fries \$20 per person

Dizza Bar

Choice of Toppings: Peppers, Onions, Tomatoes,
Spinach, Mushrooms, Pepperoni, Sausage, Bacon, Ham
\$22.00 per pizza
Margherita Pizza add \$2

*Minimum of 6 pizzas. Limit of 3 Pizza Types

Churro Factory

Fried Churros served with Hershey's Chocolate, Caramel, and Raspberry Dipping Sauces \$16 per person Soak it Up

Southern-Style Fried Chicken Tenders served with Mozzarella Sticks, French Fries, Ranch Dressing, Honey Mustard, Sriracha and Ketchup \$18 per person

Venetian Table

Display of Cakes, Pies, Chocolate Dipped Strawberries, and Assorted Shooters \$24 per person

Petite Desserts

Assorted Mini Pastries and Mousse Shooters, accompanied by Key Lime Pie Tarts \$20 per person Beverages

Call Brands

Smirnoff Vodka
Jim Beam Bourbon
New Amsterdam Gin
Johnny Walker Red Scotch
Sauza Silver Tequila
Myers Platinum Rum
Seagram's 7 Blended Whiskey

*Downgrade from Package subtract \$5 Per Person Premium Bramds

Tito's Vodka *Gluten Free
Jack Daniel's Bourbon
Tanqueray Gin
Dewar's Scotch
Cuervo Gold Tequila
Captain Morgan Rum
Bacardi Rum
Canadian Club Whiskey
*Included in Dinner Packages

Executive Brands

Grey Goose Vodka
Knob Creek Bourbon
Bombay Sapphire Gin
Johnny Walker Black Scotch
Patron Tequila
Ron Zacapa
Crown Royal Blended Whiskey

*Upgrade from Package add \$12 Per Person

Beer and Wine

A selection of Imported and Domestic Beers featuring Miller Lite, Coors Light, Michelob Ultra, Budweiser, Bud Light, Heineken, and Corona.

Special Requests for Blue Moon, Yuengling, Stella and Guinness will incur additional charge.

House Wines Featuring Chardonnay, Pinot Grigio, White Zinfandel, Merlot, and Cabernet

All Bars include Soft Drinks, Juices, Bottled Water and Mixers

Consumption and Cash Bar Pricing

Call Brands \$10 House Wine \$10 Standard Beer \$6 Premium Beer \$8 Premium Brands \$12 Executive Brands \$14

Enhancements

House Wine Service with Dinner, \$30 per bottle

Liqueur Service with Coffee after Dinner, \$9 per beverage Gran Marnier, Amaretto di Saronno, Sambucca, Courvoisier, Baily's Irish Cream, Chambord and Godiva White Chocolate Liqueur

Special Requests must be made four (4) weeks in advance.

\$125 fee applies, per bartender

Additional Information

Menu Tasting & Detailing Appointment

A taste test is provided complimentary for up to 4 people. Additional people may attend for \$50++ per person. Please note that not all menu items are available for tastings. A form will be provided by your venue coordinator to fill out with specific items you are requesting to taste. An appointment must be scheduled at least 3 weeks in advance, and is based on the hotels schedule of events.

Event Contract/Banquet Event Order

Following your detailing appointment you will receive a Banquet Event Order from our Venue Coordinator summarizing the details for your event. We request that the details are confirmed and signed 30 days prior to your event date. Your final head count and guarantee will be due one week prior to the event.

Pricing for Children's Meals

Children under the age of 4 not requiring a meal are complimentary. Children's Meals for children under 12 are \$28.00 per child with child friendly menu selections. Please inquire with your venue coordinator for more information.

Guests under 21

An Unlimited Soda/Juice Package can be added for \$10++ Per Person for any guests under the age of 21.

Vendors

Vendors may have access to the event space 2 hours prior to the start time of the event. Earlier access can be confirmed the week of the event based on the hotel's availability. Should you wish to provide food and non-alcoholic beverages to your vendors, a \$30++ per professional fee will be added to your final bill. Vendor counts must be turned in to your Venue Coordinator with the final guest count.

Service Charge & Tax

All prices are subject to a taxable 23% Service Charge & 7% Sales tax

Payment and Deposit Schedule

Upon the signature of the contract a non-refundable deposit of the venue room rental is due, or roughly 25% of the anticipated revenue.

- Two (2) months prior to the event, 50% of the estimated charges are due.
- One (1) month prior to the event, 25% of the estimated charges are due.
- Final payment is due one week prior to the event.
- (Based on your booking date, this schedule may change)

We accept cash, certified check, or credit cards. Personal checks will not be accepted within 14 business days of the event.

Please make all checks payable to the Hilton Melbourne Beach Oceanfront.

Event Information

Items such as confetti, glitter, sparkles, silly string are not permitted at the hotel. Silk Floral is not permitted outside on aisle ways for flower girls. A non-refundable \$250 clean up fee will be applied if these items are used. Any decor items you provide for your Venue Coordinator to set up must be pre-assembled and place cards must be alphabetized. A list must be provided to your Venue Coordinator detailing what each item is, and where it needs to be placed. We do not assume any responsibility or liability pertaining to decor items you provide.

For events held outside, the hotel will make a weather call a minimum of 3 hours in advance. If a call to move inside is made, that space will be set appropriately. Any changes made after that time, will incur an additional setup fee of \$250.

Overnight Accommodations

The wedding package includes an Oceanfront King Room for the couple on their wedding night along with breakfast for two. If you customize your package, the complimentary room may not be included.

Once wedding plans are finalized, we are happy to set up a group room block for your guests. Depending on the dates and availability, we can set aside 10 rooms at a discounted rate for your guests with no financial obligation to you. Guests are responsible for making their reservations and payment. Reservations must be made more than one (1) month prior to the check-in date in order to receive the discounted group rate.

Alterations

Emily's Alterations (321) 698-4338

Bakeries

Amici's Italian Bakery** (321) 775-0420

Junk Food Bakery** (321) 613-3556

Love Bugs Donuts & Bakery (321) 722-2253

Bridal Boutiques

Elda's Bridal Boutique (321) 984-7192

Nicole Maree Bridal (321) 373-1002

Ceremony Officiants

Love Is A Beach Wedding (321) 951-1588

Pastor Mike Cassara (321) 428-6334

Rabbi Sanford Olshansky (321) 704-0702

Sensational Ceremonies (888) 390-7299

Draping

Event Drapery by Chairs for Affairs** (321) 259-8252

Fabrication Events (321) 613-3188

DJ's

Space Coast Weddings (321) 806-8660

DJ Shane Entertainment (321) 259-2755

Blue Sky Entertainment (321) 536-5973

EZ DJ Live (321)-216-1816

Sophisticated Gents (321) 733-8816

Planners

Julie Miner Events (321) 258-5547 julieminerevents.com

Kayla Huston Events (321)-271-4185 kaylahustonevents.com

Grand Events by Lori info@grandeventsbylori.com grandeventsbylori.com

Recommended Vendor List

Florist

Buds Etc. Florist** (321) 254-0551

Roses are Red & Violets in Bloom** (321) 723-3232

Petals Florist** (321)-729-6044

Invitations

After a While Crocodile (321) 506-3434

Musicians

Charlotte Goodman, Violin and Vocals (321) 745-5162 CharGoodMGMT@gmail.com

Eric Lesko Classical Guitarist (407) 375-5217 EricLesko@musictoentertain.com

> The Moore Brothers (407) 310-0798 FB @themoorebrothers

> > Orlando Harpist (407) 239-1330

Frank Lutz, Steel Drum (321)-254-8285

Transportation

Brevard Executive Transportation (321)432.0262

Hot Rayz Limousines (321) 412-2202

Luxury Limos (321) 298-4646

VIP Wedding Transportation (407) 601-7766

Photographers

Amanda Stratford Photography (321) 507-3671

Liz Cowie Photography (321)-508-2471

Magnolia Bee Photography (321) 223-8683

Matthew Hayford Photography (407) 603-1951

Nick and Lauren Photography nickandlaurenphoto@gmail.com

Acevedo Photography (321) 223-4437 acevedophotos.com

Favors

Pink Apron Confections (321) 720- 3382

Southern Caramels (321) 704-9253

Spa/Hair/Makeup

Glam Culture (321) 344-0392 https://www.glamculturefl.com/

The DarcyMM Collective (321) 987-6082 https://linktr.ee/darcymm

Imperial Salon & Spa (321) 777-4242 imperialsalonandspa.com

In2YourBeauty Makeup Artistry (321) 213- 2811 in2yourbeautymakeupartistry.com

Sorelli Hair Studio & Spa (321) 253-0030 sorellihairstudio@yahoo.com

> Tenacious Glam (321) 458-2902 tenaciousglam.com

Photo Booths

Blue Sky Entertainment (321) 536-5973

Three Winks Photobooth (321)-806-0030

Videography

CC Video Productions (321) 872-0300 ccvideo.net/wedding

Dillon Digital Video (321) 632-8137 dillondigitalvideo.com

Spark 11 Productions (321) 775-5514 facebook.com/spark11productions/

> Wedding Content Creator Unpluggedbride/ Amy Witt (407) -314-5283 unpluggedbride@gmail.com

Content Creator Storytelling Cocoa Beach/ Olga Sneden (321) -550-1635 Storytellingcb@gmail.com

Rentals & Design

Absolutely Fabulous Event Rentals (321)-243-4392 absolutely fabulous eventrentals.com

Crystal and Crates hello@crystalandcrates.com crystalandcrates.com

Mimosas and Moonshine (772) 360-6384 mimosasandmoonshine.com

Pascale Event Decor & Floral Designer (321) 432-0646 FB @pascaleeventdecor.com

> Rent Your Events ** (321) 544-1610 rentyourevents.com

ZCreate Design www.zcreatedesign.com zcdcustomer@gmail.com