



Weddings



Happily ever after begins here....



Hilton
Sacramento Arden West

2200 Harvard Street Sacramento, CA 95815 916.922.4700

Venues



Grand Ballroom

5,724 Sq. Ft.

Featuring 14' ceilings, the Grand Ballroom offers an elegant yet sophisticated feel.

Hues of grey are perfect and will compliment any accent color

Accommodates up to 350 guests, rounds of 10, & Dancefloor

**Size of ballroom dependent on party size*



Outdoor Terrace

4,000 Sq. Ft.

Ideal location for an outdoor ceremony and photos!

Private area, greenery and a beautiful arbor completes the look of your walk down the aisle and having all eyes on you.

Accommodates up to 225 guests



Atrium / Solarium

2,576 | 2,300 Sq. Ft.

The most amazing natural light illuminates the Solarium. The perfect space for a Cocktail Hour, or After Wedding Brunch

Reception Site Rental Package

75 - 150 guests \$1,600

150 - 350 guests \$2,400

Includes:

Round banquet tables set with 10 chairs each

Head table or sweetheart table on riser

Dance floor

One center charger illuminated with votive candles per round banquet table

Tables for registration, gifts, cake, buffet and DJ

Hotel china, glassware and silverware

*Hotel white or ivory banquet table linens and, napkins, including
all food stations and cake table*

Service staff with minimum of one server per thirty guests

Cake cutting service

Complimentary deluxe king guestroom for bride and groom for wedding night

**Special group rates available for your guests based on availability*

Ceremony Site Rental Package

Ceremony Rental Fee \$1,250

Includes:

Bridal Arbor (Provided outside only)

Set-up of chairs

Bridal dressing room for 1/2 day, based on availability

Ceremony Rental Hours:

8:00am -1:00pm

2:00pm -7:00pm

Ceremony Rehearsal:

We can arrange a ceremony rehearsal time for you and your bridal party.

*It is required that you provide your own ceremony coordinator for both the rehearsal
and day of ceremony.*

Ceremony Site:

*Our ceremony site is reserved exclusively for those couples hosting their wedding
lunch or dinner reception at the hotel.*

*Package price inclusive of prevailing 25% service charge and 8.75% tax
Prices subject to change

Welcome Reception

Atrium/Solarium - \$750 Site Rental

This charming space is perfect for a welcoming reception before doors open, offering an elegant and inviting atmosphere for your guests to mingle and celebrate as they arrive

Use of the Atrium/Solarium – determined by the number of guests

Elegantly dressed tallboy & cocktail tables with house crystal cube candles

Service staff level minimum ratio of one server per thirty guests

Making Memories

Outdoor Terrace (90 min) - \$250 Site Rental

The outdoor terrace provides the perfect backdrop for capturing stunning wedding photos and creating unforgettable memories.

Rehearsal Dinner

Site Fee waived with purchase - 75 guest minimum

Entertain your closest friends and family in an elegant and intimate setting by having your rehearsal dinner in one of our private event spaces. Let us plan the details so you can focus on your big day!

After the Wedding Brunch

Site Fee waived with purchase - 75 guest minimum

A post-wedding brunch is the perfect ending to your perfect weekend. Treat your overnight guests to a delightful breakfast the next day. The final touch will allow you to reminisce about the wedding and wish everyone farewell before you leave for your honeymoon.

Our Terrace is a great option, weather permitting, seats up to 150 or opt for the Grand Ballroom, seats up to 400.



*Package price inclusive of prevailing 25% service charge and 8.75% tax
Prices subject to change

*Hors D'Oeuvres,
Lunch & Dinner
Reception Options*



Hors D' Oeuvres
Cold Selections | 50 pieces per order

Tuna Poke Salad on Wonton Crisp \$475

Grilled Spiced Prawns \$475

Iced Prawns \$475

Bruschetta Pomodoro \$395

Prosciutto and Asparagus Rolls \$395

Pork Carnitas Tostada with Avocado Cream \$395

Thai Chicken Grape Salad On Chinese Spoon \$395

Hors D' Oeuvres

Hot Selections | 50 pieces per order

Coconut Shrimp with Sweet Chili Aioli \$475

Miniature Crab Cakes \$475

Pesto Sausage Stuffed Mushroom Caps \$395

Assorted Dim Sum \$395

Mini Potato Skins, Bacon, Green Onion, Cheese \$395

Vegetable Egg Rolls \$395

Swedish or BBQ Meatballs \$395

Spanakopita filled with Spinach and Feta Cheese \$395

Steamed Pot Stickers with Hoisin Dipping Sauce \$395

Chicken Strips with Smokey BBQ Sauce \$395

Buffalo Wings, Bleu Cheese Dip & Hot Chile Oil \$395

Thai Chicken Spring Rolls with Sweet Chili Sauce \$395

Chicken Empanada with Avocado Salsa \$395

Vegetable Samosa with Curry Dipping Sauce \$395

*Package price inclusive of prevailing 25% service charge and 8.75% tax
Prices subject to change

Large (serves 75) \$680 | Small (serves 25) \$340

Fresh Fruit Presentation

Selection of Sliced Fresh Seasonal Fruit

Fresh Vegetable Display

Selection of Fresh Vegetables with Spinach Dip Large

Pride of California

Selection of Gourmet Cheeses including:

*Pepper Jack, Brie, Havarti, Smoked Gouda, Swiss
Mozzarella and Cheddar with Seasonal Grape Garnish
Sliced Sourdough Baguette and Cracker Selections*

Italian Antipasto

*Selection of Prosciutto, Pepperoni, Genoa Salami, Capicola
Kalamata Olives, Artichoke Hearts, Pepperoncini
Fresh Mozzarella and Provolone Served with
Crusty Italian Breads and Flavored Italian Oils
(Serves 50) \$715*

*Package price inclusive of prevailing 25% service charge and 8.75% tax
Prices subject to change

Buffet Lunch or Dinner

Salad

(Choice of Two)

Pear Salad with Balsamic Vinaigrette

Bowtie Pasta tossed with Roasted Vegetables & Shaved Parmesan

Caesar Salad with Croutons, Fresh Parmesan Cheese, and Tuscan Style Caesar Dressing

Mixed Field Green Salad with Grape Tomatoes, Julienne Cucumbers & Carrots Ranch & Italian Vinaigrette Dressing

Strawberry Field Salad, Chilled Spring Mix, Candied Pecans, Crumbled Bleu Cheese, Sliced Strawberries Mandarin Oranges, Raspberry Vinaigrette Dressing and Ranch Dressing

Side Dish

(Choice of One)

Basmati Rice with Lemon and Dill

Wild Rice Pilaf

Roasted Baby Fingerling Potatoes with Garlic & Herbs

Yukon Gold Mashed Potatoes

Au Gratin Potatoes & Sliced Scallions

Entrées

(Choice of Two Entrées)

Chicken Marsala with a Marsala Wine Mushroom Sauce

Chicken Piccata with a Caper Beurre Blanc Sauce

Slow Roasted Pork Loin with Sherry Sauce

Seared Pacific Salmon with White Bean & Lobster Vinaigrette

Stuffed Manicotti with House-made Marinara and Pesto Crème

Butternut Squash Ravioli With Sage Butter & Shaved Parmesan

***** Additional entrees at \$8 pp**

Menu includes

Fresh Baked Rolls and Butter, Fresh Seasonal Vegetables

Freshly Brewed Coffee and Iced Tea

Inclusive Additions

\$35 inclusive per person one hour call drink package

\$10 inclusive per person Champagne/Cider Toast (one glass per person)

*Lunch \$65 per person**

*Dinner \$75 per person**

*Package price inclusive of prevailing 25% service charge and 8.75% tax
Prices subject to change

Plated Lunch or Dinner

Salad

(Choice of One)

Caesar Salad with Croutons, Fresh Parmesan Cheese and Tuscan Style Caesar Dressing

Mixed Field Green Salad with Grape Tomatoes, Julienne Cucumbers & Carrots

Ranch & Italian Vinaigrette Dressing

Greek Salad with Romaine Lettuce with Julienne Cucumbers, Tomato Wedges, Kalamata Olives, Feta Cheese Oregano-Lemon Preserve Vinaigrette

Side Dish

(Choice of One)

Basmati Rice with Lemon and Dill

Wild Rice Pilaf

Roasted Baby Fingerling Potatoes with Garlic & Herbs

Yukon Gold Mashed Potatoes

Au Gratin Potatoes & Sliced Scallions

Entrées

(Choice of Two Entrées)

Chicken Marsala with a Marsala Wine Mushroom Sauce

Chicken Piccata with a Caper Beurre Blanc Sauce

Slow Roasted Pork Loin with Sherry Sauce

Seared Pacific Salmon with White Bean & Lobster Vinaigrette

Butternut Squash Ravioli With Sage Butter & Shaved Parmesan

Stuffed Portobello Mushroom, Filled with Mixed Vegetables, Boursin Cheese & Fire Roasted Tomato Sauce

Menu includes

Fresh Baked Rolls and Butter, Fresh Seasonal Vegetables

Freshly Brewed Coffee and Iced Tea

Inclusive Additions

\$35 inclusive per person one hour call drink package

\$10 inclusive per person Champagne/Cider Toast (one glass per person)

*Lunch \$55 per person**

*Dinner \$65 per person**

*Package price inclusive of prevailing 25% service charge and 8.75% tax
Prices subject to change

Deluxe Buffet Lunch or Dinner

Salad

(Choice of Three)

Pear Salad with Balsamic Vinaigrette

Selected Vine-Ripened Tomatoes with Fresh Mozzarella & Pesto Dressing

Bowtie Pasta tossed with Roasted Vegetables & shaved Parmesan

Caesar Salad with Croutons, Fresh Parmesan Cheese, and Tuscan Style Caesar Dressing

Mixed Field Green Salad with Grape Tomatoes, Julienne Cucumbers & Carrots Ranch & Italian Vinaigrette Dressing

Strawberry Field Salad, Chilled Spring Mix, Candied Pecans, Crumbled Bleu Cheese, Sliced Strawberries

Mandarin Oranges, Raspberry Vinaigrette Dressing and Ranch Dressing

Side Dish

(Choice of Two)

Basmati Rice with Lemon and Dill

Wild Rice Pilaf

Roasted Baby Fingerling Potatoes with Garlic & Herbs

Yukon Gold Mashed Potatoes

Au Gratin Potatoes & Sliced Scallions

Marinated & Grilled Asparagus with Lemon Pepper Mushrooms & Parmesan

Entrées

(Choice of Two Entrées)

Pesto Marinated Chicken Breast, Polenta, Roasted Garlic, & Spinach

Marinated Tri-Tip, with Merlot Shallot Sauce

Soy Ginger Flank Steak, with Teriyaki Sauce & Crispy Fried Onions

Grilled Filet of Salmon, with Lemon Dill Sauce

Stuffed Manicotti with House-made Marinara and Pesto Crème

Butternut Squash Ravioli With Sage Butter & Shaved Parmesan

***** Additional entrees at \$8 pp**

Menu includes

Fresh Baked Rolls and Butter, Fresh Seasonal Vegetables

Freshly Brewed Coffee and Iced Tea

Inclusive Additions

\$35 inclusive per person one hour call drink package

\$10 inclusive per person Champagne/Cider Toast (one glass per person)

*Lunch \$75 per person**

*Dinner \$85 per person**

*Package price inclusive of prevailing 25% service charge and 8.75% tax
Prices subject to change

Deluxe Plated Lunch or Dinner

Salad

(Choice of One)

Napa Salad, Butter Lettuce with Sundried Fruit, Walnuts, Bleu Cheese and Poppy Seed Dressing

Spinach Salad, Flash fried Prosciutto, Tomato, Caramelized Onions and Pine Nuts

Caesar Salad with Croutons, Fresh Parmesan Cheese and Tuscan Style Caesar Dressing

Side Dish

(Choice of One)

Basmati Rice with Lemon and Dill

Wild Rice Pilaf

Yukon Gold Mashed Potatoes

Au Gratin Potatoes & Sliced Scallions

Roasted Baby Fingerling Potatoes with Garlic & Herbs

Entrées

(Choice of Two Entrées)

*Boneless Breast of Chicken En Croute filled with Caramelized Onions & Mushrooms & served
with Sherry Crème Sauce*

Seared BBQ Free Ranch Chicken with Peach Compote & Candied Pecans

*Oven Roasted Angus Strip Loin of Beef, Thinly Sliced Slow Roasted served with Merlot Shallot
Sauce & garnished with Tomatoes & Scallions*

Broiled Salmon & Cajun Prawns

*Stuffed Portobello Mushroom, filled with Mixed Vegetables, Boursin Cheese & Fire Roasted
Tomato Sauce*

Butternut Squash Ravioli With Sage Butter & Shaved Parmesan

Menu includes

Fresh Baked Rolls and Butter, Fresh Seasonal Vegetables

Freshly Brewed Coffee and Iced Tea

Inclusive Additions

\$35 inclusive per person one hour call drink package

\$10 inclusive per person Champagne/Cider Toast (one glass per person)

*Lunch \$65 per person**

*Dinner \$75 per person**

*Package price inclusive of prevailing 25% service charge and 8.75% tax
Prices subject to change

Additions



Desserts

(Choose One)

Lemon Chiffon Crème Cake

Ultimate Chocolate Cake

Carrot Cake

New York Style Cheesecake with Berry Coulis

Tropical Mango Cheesecake

Apple Strudel with Caramel Sauce

White and Dark Chocolate Mousse with Shaved Chocolate

Tiramisu

\$6 per person

Vegan/Gluten-Free on Request

*Package price inclusive of prevailing 25% service charge and 8.75% tax
Prices subject to change



Children's Menu

*Plated
(Ages 3-10)*

*Fruit Cup
Chicken Tenders or Cheeseburger
French Fries
Chocolate Chip Cookie
Apple Juice or Milk*

\$35

*Package price inclusive of prevailing 25% service charge and 8.75% tax
Prices subject to change

Mocktail Bar

Up to 3 Flavors

1-hour: \$25 per person

2-hour: \$35 per person

3-hour: \$40 per person

Refreshments

Agua Fresca:

Strawberry, Lemon, or Cucumber

(per gallon)

\$130 per gallon

Soda Pitcher (Coke Products)

\$20 per pitcher

Iced Tea with Lemon

\$130 per gallon

*Cucumber, Lemon, Mint or
Berries, Lemon, Mint Infused Water*

\$115 per gallon

Late Night Cravings (50 guest minimum)

PRETZELS & PUPS

Mini Hot Dogs

Traditional Soft Jumbo Pretzels

Hot and Sweet Mustard and Cheese Sauce

Strawberry Lemonade

\$32 per person

GOURMET SLIDER STATION

\$100 attendant fee applies for all cook-to-order stations

Mini Hamburgers, Cheeseburgers &

Shredded BBQ Pulled Pork

Served on a Brioche Bun or Hawaiian Roll

Sautéed Onions and Crispy Onions

Fried Jalapeno Coins, Sweet & Sour Slaw, Lettuce,

Sliced Tomato, Ketchup and Mustard

Paired with

Sweet Potato Tots

Deep Fried Onion Rings

\$42 per person

QUESADILLA & CARNITAS STATION

\$100 attendant fee applies for all cook-to-order stations

*Santa Fe Chicken Quesadilla with Roasted Chiles,
Gouda, Queso Fresco and Fontina Cheese*

*American Quesadilla with Monterey Jack &
Cheddar Cheese*

*Pork Carnitas in Baby Corn Tortillas with
Pico de Gallo, Roasted Tomato Salsa, Guacamole
and Sour Cream*
\$35 per person

*Package price inclusive of prevailing 25% service charge and 8.75% tax
Prices subject to change



Dessert Displays

\$32 per person

Sweet Treats

Fancy Cupcakes & Mini Cheesecakes

Chocolate Lovers

Chocolate Dipped Strawberries

Cinnamon Sugar Churros with chocolate dip

A Tour of France

Mini French Pastries Éclair, Tart,

Dolce Vita

Mini Pastries, Tiramisu & Cream Filled Cannoli

*Package price inclusive of prevailing 25% service charge and 8.75% tax
Prices subject to change

Rehearsal

(Buffets - minimum 75 guests)

TASTE OF TUSCANY

Caprese Salad with Red Tomatoes
Arugula Salad with EVOO Vinaigrette
Grilled Vegetables, Antipasto Platter
Assorted Flatbread Italian Sausage & Pepperoni,
Classic Margherita
Herb Chicken with Spinach and Roasted Red Peppers
Penne Pasta Pomodoro with Grilled Chicken
Assortment of Rustica Breads
Mini Pastries, Tiramisu & Cream Filled Cannoli
Freshly Brewed Coffee & Hot Tea Assortment

\$76 per person

BOMBAY EXPRESS

Tabbouleh Salad with Tomatoes and Fresh Mint
Kale Quinoa Salad with Cranberries and Walnuts
Warm Dijon Vinaigrette
Salmon Tandoori and Coconut Curry Chicken,
Roasted Eggplant with Himalayan Red Rice and Spring Pea Mash,
Lemongrass Infused Rice, Asian Vegetable with Bean Sprouts,
Naan with Tzatziki Dip,
Fruit Tarte, Lemon Bars and Mini Cheesecakes,
Freshly Brewed Coffee and & Hot Tea Assortment

\$79 per person

RIVER CITY

Caesar Salad,
Field Green Salad with Dressings
Grilled Asparagus, Sundried Tomatoes & Basil Pasta Salad
Antipasto Platter
Selection of Three (3) Entrees:
Sliced Beef with Burgundy Glaze
Meat or Veggie Lasagna
Delta Asparagus Penne Pasta or Asiago Ravioli
Chicken Mediterranean or Chicken Piccata
Lemon Caper Tilapia or Teriyaki Salmon with Pineapple Salsa
Chef's Choice Seasonal Vegetable
Roasted Rosemary Fingerling Potatoes
Mini Cheesecakes, Mini Pastries, Mini Éclairs Chocolate Dipped
Strawberries
Freshly Brewed Coffee & Hot Tea Assortment

\$79 per person

Plated Dinner

(minimum 75 guests)

All entrees include: Choice of salad and dessert, fresh seasonal vegetables, freshly baked rolls with butter
Freshly Brewed Coffee & Hot Tea Assortment

ENTREES (Choose One)

CHICKEN GOUDA

Breast of Chicken Stuffed with Asparagus
Gouda Cheese & Apple Wood Smoked Bacon
Lemon Beurre Blanc Au Gratin Potato
\$62

SALMON TAPENADE

Capers, Sundried Tomato & Olive Tapenade
with Creamy Lemon Risotto
\$65

CHIMICHURRI FLANK STEAK

Herb Crusted Flank Steak Herb Fingerling
Potatoes
\$81

SALADS (Choose One)

CAESAR

Romaine Lettuce, Shaved Parmesan,
Parmesan Garlic Croutons Caesar Dressing

STRAWBERRY FIELD SALAD

Chilled Spring Mix, Candied Pecans,
Crumbled Bleu Cheese, Sliced Strawberries
Mandarin Oranges, Raspberry Vinaigrette
Dressing and Ranch Dressing

DESSERTS (Choose One)

Ultimate Chocolate Cake

Red Velvet Cake

New York Style Cheesecake with Berry Coulis

*Package price inclusive of prevailing 25% service charge and 8.75% tax
Prices subject to change

Wedding Brunch

(minimum 75 guests)

MORNING BLISS

Orange, Cranberry, Veggie Juices
Platter of Seasonal Fruit
Individual Yogurts
Danish, Bagels, Croissants, Muffins
Freshly Brewed Coffee & Hot Tea
Assortment

\$35 per person

HAPPILY EVER AFTER BENEDICT

Traditional Style with Poached Egg,
Canadian Bacon
Hollandaise and Country Breakfast Potatoes
Bakery Basket with Butter & Fruit Preserves
Orange Juice
Freshly Brewed Coffee & Hot Tea Assortment

\$50 per person

FIESTA FOREVER BRUNCH

Huevos Rancheros with Scrambled Eggs and
Refried Beans
Cheddar & Jack Cheese, Queso Fresco
House-made Mexican Salsa
Sausage Links, Black Pepper Bacon
Sour Cream and Guacamole, Tortillas
Mexican Spiced Potatoes
Orange, Cranberry and Apple Juices
Freshly Brewed Coffee & Hot Tea Assortment

\$50 per person

CAPITOL CITY BRUNCH

Croissants, Butter and Fruit Preserves
Platter of Sliced Seasonal Fruit,
Sautéed Baby Spinach and Grilled Vegetable Platter Tossed
Garden Salad with Dressing Selection
Roasted Vegetable Frittata with Sautéed Vegetables
Fluffy Scrambled Eggs with Monterey Jack Cheese
Grilled Chicken with Fresh Herbs
Natural Garlic Jus Roasted Red Potatoes
Assorted Mini Pastries & Cheesecakes
Freshly Brewed Coffee & Hot Tea Assortment

\$68 per person

Enhancements

OMELET STATION

Minimum 25 guests
Eggs, Egg Whites,
Smoked Bacon Diced Ham, Sausage, Spinach
Cheddar, Monterey Jack Cheese
Mushrooms, Peppers, Tomatoes, Scallions
Chiles & Fresh Salsa

\$21 per person

*\$100 Attendant Fee applied for this station

PARFAIT STATION

Minimum 25 guests
Yogurt, Seasonal Fresh Berries,
Assorted Dried Fruits, Walnuts, and Granola

\$17 per person

MIMOSA BAR

Cranberry, Orange, & Guava

1-hour: \$25 per person

2-hour: \$30 per person

3-hour: \$35 per person

Roasted Beef Tenderloin Carving Station

(Serves 25)

*\$100 Attendant Fee applied

Herb Crusted, Mushroom Demi-Glace Silver

Dollar Rolls Condiments

\$800

Smoked Salmon with Cream Cheese,
Capers, & Diced Onion, with

Toast Points

(Serves 25)

\$325

*Package price inclusive of prevailing 25% service charge and 8.75% tax
Prices subject to change

Bar & Wine

No Host



Cheers to Love

Premium Cocktails

\$16

Called Mixed Cocktails

\$14

Liqueurs & Cordials

\$14

House Wine

\$12 - \$14

Imported Beer

\$10

Domestic Beer

\$10

KEG OPTIONS

Domestic Beer Keg

Coors Light

Bud Light

Imported Beer Keg

Fat Tire

Sam Adams

Sierra Nevada

Blue Moon

WINE BY THE BOTTLE

White

Beringer White Zinfandel \$42

CK Mondavi Chardonnay \$42

CK Mondavi Pinot Grigio \$42

Murphy-Goode Sauvignon Blanc \$46

Kendall Jackson Chardonnay \$48

Sonoma Cutrer Chardonnay \$58

Red

CK Mondavi Cabernet \$42

CK Mondavi Merlot \$42

Carmel Road Pinot Noir \$48

Kendall Jackson Merlot \$48

Kendall Jackson Cabernet \$48

Rodney Strong Cabernet \$54

Freak Show Cabernet \$54

Soft Drinks, Juices & Mineral Waters

Coke, Diet Coke, 7-Up, Ginger Ale

Cranberry Juice, Orange Juice

Sparkling Water

\$7 per drink

*Price subject to prevailing 25% service charge and 8.75% tax
Prices subject to change

Bar Packages



Cheers to Love

****One Bartender per 75 guests for cocktail receptions
*\$100 charge, per bar, per hour will apply if bar sales do not exceed
\$100 per bar, per hour***

***COMPLETE RECEPTION BAR PACKAGE
or Margarita Bar (up to 3 flavors)***

1-hour: \$35 per person

2-hour: \$42 per person

3-hour: \$48 per person

Corkage for Wine, Champagne or Cider

****Only during dinner service***

\$20 per 750ml bottle

Butler Style

(Non-Alcoholic) Cider or Champagne

\$10 Inclusive per person

Bellini

A simple, elegant cocktail made with prosecco and peach purée

\$13 Inclusive Per Person

Drink Tickets

Classic

One ticket is valid for 1 glass of wine, 1 beer, or 2 non-alcoholic beverages.

\$19.00

Premium

One ticket is valid for either 1 cocktail, 1 glass of wine, 1 beer, or 2 non-alcoholic beverages.

\$21.00

****In compliance with California Liquor Control Commissions, licensed hotel staff
must dispense all alcoholic beverages.***

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Prices subject to change

Preferred Partners

Event Design, Florals, Chair Covers & Linens

*We Do Designs (Nadia Khan) | (916) 398-1133 | www.wedodesigns.net
wedodesigns@gmail.com*

*Paradise Parkway Event Productions | Nidhana Perera (NK)
(916) 384-5520 | info@paradiseparkway.com
www.paradiseparkway.com | @paradiseparkway (IG)*

*VEEZCREATIONS | Vanessa | (925) 864-6049
Veezcreations88@gmail.com | @VeezCreations (IG)*

*Trendi Mandaps Events & Décor
Uma Nair | (916) 685-6595 | Trendimandaps57@gmail.com
@trendimandaps (IG & FB)*

*CL DECOR | Cindee Dao | (916) 715-2185
CLDecor@yahoo.com*

Bakery & Specialty Desserts

*Freeport Bakery | (916) 442-4256 | freeportbakery@gmail.com
Ettore's Bakery | (916) 482-0708 | www.ettore's.com*

DJ, Limousine & Photo Service

*Fretty's | Tom Fretwell | (916) 233-8116 | www.frettys.com | Tom@frettys.com
API Global Transportation | (916) 670-5388 | Jessie@apiglobal.net
DJ Magic Mel | (916) 838-2091 | @dj_magicmel (IG)
Rock N' Rolly | (661) 903-3862 | rwagas80@yahoo.com | @Rollywagassr (facebook)*

Photography

*Eye Connoisseur Photography | (916) 444-1222 | info@eyeconnoisseur.co |
@eyeconnoisseurphotography (IG)*

*Premium Shotz | (408) 605-0870 | armando.villena@premiumshotz.com
www.premiumshotz.com*

Event Guidelines

To help you prepare for your perfect day, please see the following event guidelines from the Hilton Arden West Hotel

Securing your Wedding Date:

Upon selection of your wedding date, a contract agreement will be prepared and your date will be confirmed upon receipt of your deposit.

Deposits:

Deposits are based anywhere from 40% to 100% of the combined food and beverage minimum, taxable service charge, applicable taxes and rental fees for the event space reserved. Deposits are non-refundable and non-date transferable.

Final Payment:

The Hilton Sacramento Arden West requires full pre-payment due 7 days (business days) prior by cashier's check or a credit card on file for overages night of event.

Event Reception Hours:

*11:00am -4:00pm – Wedding Luncheons
6:00pm -12:00am – Wedding Dinners*

Event Overtime Fee:

*Maximum event ending time is 1:30am. Overtime fee between 12:00am – 1:30am is \$250.00 per half hour
Parking: Parking charges are \$5.00 - \$9.00 for day parking and special events. You may select to host your guests parking charges by applying the charges to your master bill. Alternatively, guests may pay individually.*

Food and Beverage:

The Hilton Sacramento must provide all food and beverage items for your event with the exception of the wedding cake. The sales and service of beverage is regulated by the California State Liquor Commission; and the hotel is responsible for administration of these regulations. It is our policy that all beverages are to be provided by the hotel excluding wine or champagne, which is subject to a \$15.00/per 750ml bottle corkage fee in addition to application service charge and tax.

Alcohol:

Per California State law no alcohol may be served after 1:30am.

Finalizing the Menu:

Food and beverage selections must be finalized and confirmed 4 – 6 weeks prior to the date of your wedding. Your final guest count, guarantee, and prepayment is due 7 business days prior to the wedding. This will be considered a guarantee, for which you will be charged even if fewer guests attend the event.

Children's Menu:

Menus for Children between the ages of 3 years & 10 years are available.

Wedding Cake:

You are responsible for providing your own wedding cake. Outside bakeries must show proof of business license & insurance policy for the hotel to keep on site.

Bride and Groom Guestroom:

One complimentary Deluxe King for night of the event; included in wedding reception package.

Guestroom Reservations ~ Friends and Family:

A special guestroom rate can be arranged for 10 rooms or more, based on availability. See your event manager for details and rates.

Security:

Hilton Arden West is not responsible for any damages or loss of any merchandise or articles left on the premises at any given time. Hotel may arrange security for your event.

Rehearsal Dinner:

Entertain your closest friends and family in an elegant and intimate setting by having your rehearsal dinner in one of our private event spaces. Let us plan the details so you can focus on your big day!

After the Wedding Brunch:

A post wedding brunch is the perfect ending to your perfect weekend. Treat your overnight guests to a delightful breakfast the next day. The final touch will allow you to reminisce about the wedding and wish everyone farewell before you leave for your honeymoon.



Consultation Appointment:

To arrange a consultation appointment prior to your visit, please contact our Catering Manager at 916-604-3594 or email Lorena.diaz@hilton.com