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Weddings by Hilton



The Modern Venue for the
Modern Couple

2017 | 2018 Wedding Selections



The Hilton Scranton

Located in center city Scranton, the Hilton can accommodate weddings up to 450 guests with 175 contemporary guest rooms. Our team of specialists will handle each detail to ensure your wedding day is seamless. Our commitment to our guests has earned us the position of #1 hotel in Scranton on Tripadvisor for 10 consecutive years and we are a perennial top 10 Hilton in the Americas for overall service. We will be with you from your first tour, to your newlywed breakfast, and all the dancing in between!

Your Hilton Wedding Includes

- 4 hours of open premium bar
- Champagne toast
- Cocktail hour with 6 butler passed hors d'oeuvres
- Signature bruschetta display with infused oils & hummus
- Fresh fruit display & vegetable crudités
- Choice of one salad and up to three entrees
- Personalized cake with gourmet coffee & teas
- Floor-length ivory linens with ivory linen napkins
- Ivory or black chair covers
- Hospitality parlor for you and your bridal party
- Jacuzzi bridal suite for the evening of your wedding
- Discounted overnight rooms for your guests
- The knowledge of our wedding specialist to assist in planning
- Packages tailored to each couples' desires



Spring has sprung

\$94

Hors D'oeuvres

Chardonnay Chicken Satay
Black Salt Pulled Pork on a Plantain
Wasabi Tuna Bites
Wild Mushroom Crostini
Filet Mignon & Boursin Croute
Tuna Tar Tar
Coconut battered shrimp served with Sweet-Chile Sauce
Sesame Chicken with Honey Mustard



Salad Selections

Spring Bundle

Spring mix wrapped in an English cucumber served with roma tomato, shaved carrot and a balsamic drizzle

Citrus Spinach Salad

Spinach tossed with red peppers, cherry tomatoes, garlic, extra virgin olive oil, and freshly squeezed lemon juice

Contemporary Caesar Salad

Crisp romaine lettuce served with shaved Parmesan cheese, croute, and Caesar dressing

Entrée Selections

Spiced Filet Mignon

Center cut filet mignon served on a bed of chipotle-pancetta hash

Fire Grilled Moscato Tuna Steak

Ahi tuna marinated in fresh herbs and Moscato wine grilled over an open flame serve with a savory cabbage slaw

Airline Chicken Breast

Slow pan roasted Chicken breast topped with a pomegranate & blood orange chutney

Slow Braised Short Rib

Tender short ribs slowly braised in cabernet demi served with pappardelle pasta

Pork Tenderloin

Pork tenderloin pan roasted served with Sambuca-apple chutney

Your cake cut & served or displayed
Gourmet coffee & tea service

Pricing is per person and exclusive of 6% sales tax and 21% service charge

Summer in the city

\$94

Hors D'oeuvres

Rum Laced Chicken Sate
Tequila Lime Shrimp
Lobster & Crab Ceviche
Asparagus Gazpacho Shooter
White Balsamic Glazed Rib Tips
Indonesian Beef Satay with Spicy Peanut Sauce
Vegetable Tempura
IPA Steamed Clams



Salad Selections

Crisp Bistro Wedge Salad

A wedge of crisp iceberg lettuce topped with bacon, roma tomatoes, blue cheese crumbles with plum vinaigrette dressing

Summer Bundle

Mixed greens wrapped in an English cucumber served with roma tomato, shaved carrot and a basil-lime vinaigrette drizzle

Contemporary Caesar Salad

Crisp romaine lettuce served with shaved Parmesan cheese, croute, and Caesar dressing

Entrée Selections

Bistro Filet Mignon

Center cut filet mignon topped with a wilted arugula salad tossed in warm bacon dressing

Sake & Soy Infused Cod

Cod marinated in soy sauce and sake wine then seared on a cast iron grill topped with an Asian slaw

Jamaican Jerk Chicken

Spicy jerk chicken served with a slaw of pineapple, baby bok choy, and red cabbage

Shitake Strip Steak

NY strip steak grilled over an open flame topped with a shitake mushroom cognac

Mango Pork Chop

Center cut pork chop grilled and topped with a sweet and spicy mango relish

Your cake cut & served or displayed
Gourmet coffee & tea service

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Fall into love

\$94

Hors D'oeuvres

- Autumn Chicken Salad Phylo Cup
- Pumpkin Risotto Fritters
- Five Spiced Chicken Skewer
- Blackened Chicken with Manchego
- Blue Crab Cakes with Creole Sauce
- Cinnamon Apple Fritters
- Goat Cheese Stuffed Figs wrapped in Bacon
- Gourmet Grilled Cheese with Tomato Soup



Salad Selections

Apple Walnut Wedge

A wedge of Boston lettuce topped with candied walnuts and crisp apples served with our signature waldorf dressing

Fall Bundle

Mixed greens wrapped in an English cucumber served with roma tomato, dried cranberries and a maple-cider vinaigrette drizzle

Contemporary Caesar Salad

Crisp romaine lettuce served with shaved parmesan cheese, croute, and Caesar dressing

Entrée Selections

Filet Mignon with Melted Leeks

Center cut filet mignon on a bed of slowly melted leeks served with a Bordeaux reduction

Halibut Duxelle

Halibut Filet topped with a mushroom duxelle served with sauce béchamel

Polenta & Goat Cheese Stuffed Chicken

Tender chicken breast rolled with a polenta and goat cheese stuffing

OssoBucco

Slowly Braised ossobucco served with roasted root vegetable mélange

Apple Bourbon Pork Chop

Center cut pork chop filled with a classic apple stuffing accompanied with a vibrant bourbon sauce

Your cake cut & served or displayed

Gourmet coffee & tea service

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Winter romance

\$94

Hors D'oeuvres

- Black & Bleu Filet
- Wasabi tuna bites
- Swiss Mountain Cheese Croute
- Porter Braised Short Rib enCroute
- Prosciutto Wrapped Asparagus
- Sliced Filet Crostini with Bacon Jam
- Bourbon Shrimp
- Brie and Raspberry Compote Puff Pastry



Salad Selections

Chard Radicchio & Endive Salad

Radicchio & Endive tossed in extra virgin olive oil then chard over an open flame accompanied with roma tomatoes, cucumbers and an apple vinaigrette dressing

Winter Bundle

Mixed greens wrapped in an English cucumber served with roma tomato, pomegranate seeds and a pomegranate vinaigrette drizzle

Contemporary Caesar Salad

Crisp romaine lettuce served with shaved Parmesan cheese, croute, and Caesar dressing

Entrée Selections

Espresso Dusted Filet Mignon

Tender filet mignon lightly rubbed with freshly ground espresso beans served with an espresso infused demi

Apple Plank Strip Steak

Strip steak grilled on a cedar plank for a light essence of smoke topped with Vermont maple glazed onions

Cast Iron Chicken

Chicken breast seared in a cast iron skillet served on a bed of acorn squash risotto

BeurreNoisette Sea Bass

Sea Bass slowly pan roasted and basted with brown butter accompanied with a white bean relish

Grilled Pork Chop

Grilled Bone in pork chop with port wine morel mushroom demi

Your cake cut & served or displayed

Gourmet coffee & tea service

Pricing is per person and exclusive of 6% sales tax and 21% service charge