



BEACH HOUSE

FORT LAUDERDALE
A HILTON RESORT

Wedding Packages

WE MAKE YOUR PERFECT DAY UNFORGETTABLE

Beach House Fort Lauderdale, a Hilton Resort
is an extraordinary location for one of
the happiest days of your life.

Our spectacular surroundings and ceremony venues
combine to create the wedding of your dreams.

From an intimate gathering to a grand affair,
we will customize all of your personal requests.

Our professional team will work with you to make
sure your wedding is perfect in every detail.





The image features a light blue background with decorative wavy lines in a darker blue shade. These lines are located in the top-left, top-right, and bottom-left corners, creating a stylized, organic frame around the central text.

Oceanfront Venues

Rotunda

Oceanfront Ceremony Venue

UP TO 130 GUESTS

The Gathering of Family and Friends
for your “I do”.







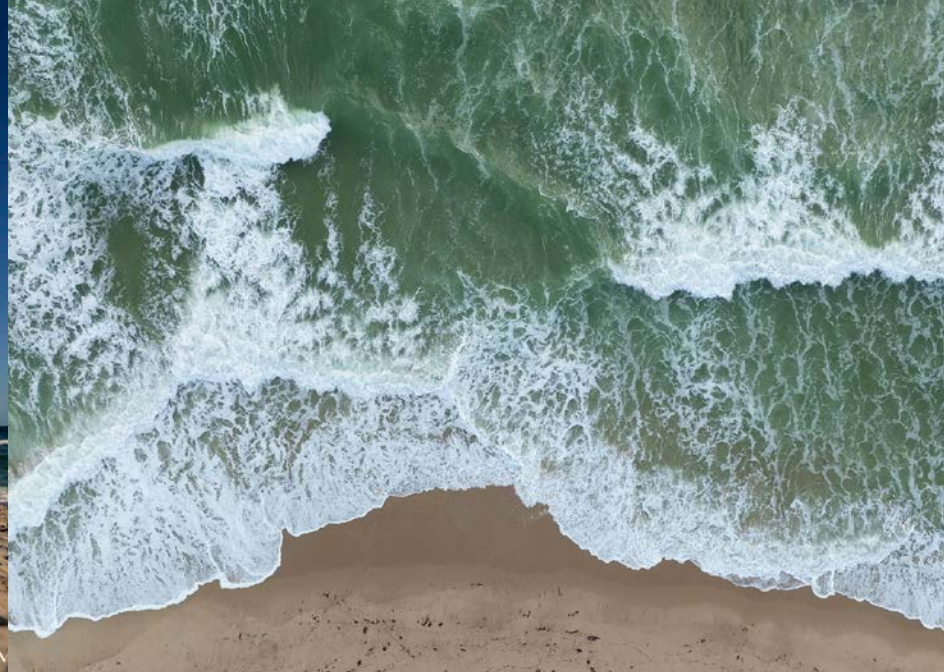
BalQony

Oceanfront Venue

UP TO 230 GUESTS

Love is a friendship set to music.





Fort Lauderdale North Beach

Oceanfront Venue

UP TO 250 GUESTS

Today I marry my best friend, the one I laugh
with, live for and dream with.





The Sea

Lewis Blackwell

Packages

Tropical Oasis

Four-hour Signature Bar

Selection of four passed hors d'oeuvres

Signature cocktail

Choice of salad

Freshly baked artisan bread

Choice of chicken and
seasonal fresh catch

Champagne toast

Wedding cake

\$210 PER PERSON

Something Blue

Five-hour Signature Bar

Selection of five passed hors d'oeuvres

Chef's crafted charcuterie display

Signature cocktail

Choice of salad

Freshly baked artisan bread

Land & sea duet entree

Champagne toast

Wedding cake

\$250 PER PERSON

Beach House

Five-hour Presidential Bar

Selection of five passed hors d'oeuvres

Chef's crafted charcuterie display

Signature cocktail

Choice of salad

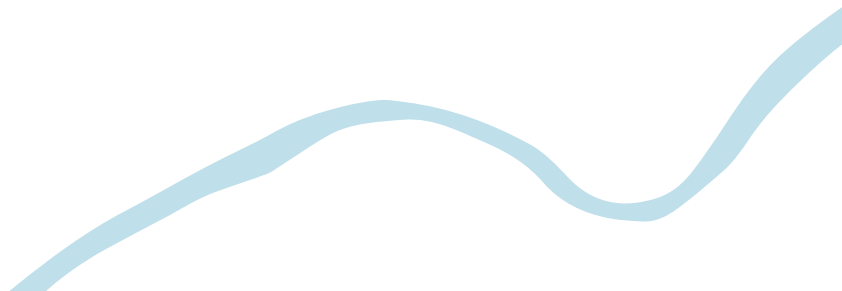
Freshly baked artisan bread

Choice of three action stations

Champagne toast

Wedding cake

\$285 PER PERSON





“Love is a great educator.
We learn when we give it.
We learn when we get it.
We get closer to stillness through it.”

SIGMUND FREUD







Catering & Menus

From the Bar

Signature Bar

Bud Light, Miller Lite, Corona Extra, Blue Moon Belgian White, Stella Artois, Heineken 0.0, Local IPA, High Noon Hard Seltzer

Wente Vineyards, Chardonnay

Wente Vineyards, Cabernet Sauvignon

Chandon Brut Classic

Tito's Handmade Vodka

Tanqueray Gin

Bacardi Rum

Casamigos Blanco Tequila

Jameson Irish Whiskey

Knob Creek Kentucky Straight Bourbon Whiskey

Glenmorangie 12-Year Old Original Scotch Whiskey

Presidential Bar

Bud Light, Miller Lite, Corona Extra, Blue Moon Belgian White, Stella Artois, Heineken 0.0, Local IPA, High Noon Hard Seltzer

Decoy by Duckhorn, Chardonnay

Decoy by Duckhorn, Cabernet Sauvignon

Moët & Chandon Imperial Brut Champagne

Wairau River, Sauvignon Blanc

Ponzi Vineyards, Pinot Noir

Fleur De Mer, Cotes de Provence Rose

Belvedere Vodka / Grey Goose Vodka

Hendrick's Gin / Botanist Gin

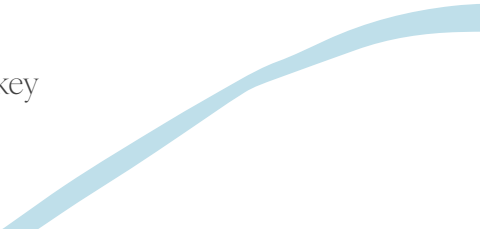
Papa's Pilar Blonde & Dark Rum

Patron Silver Tequila / Don Julio Reposado Tequila

Woodford Reserve Bourbon

Angel's Envy Whiskey

The Macallan Twelve Scotch Whiskey



Hors d'Oeuvres

Chilled

Cherry Tomatoes and Mozzarella Cheese
with Balsamic Vinegar Pipette

Prosciutto, Olive and Manchego Cheese Brochette

Coconut Tuna Tartar

Tomato Basil Bruschetta

Seared Ahi Tuna Poke, Wonton Crisp, Wasabi Cream

Lobster Toast, Avocado, Espelette Pepper

Blue Cheese Stuffed Belgian Endive, Candied Pecan

Warm

Macaroni & Cheese Sacchetti with Truffled Mascarpone

Chicken or Beef Empanada with Chimichurri

Applewood Smoked Bacon-Wrapped Scallops

Coconut Shrimp with Tropical Chutney

Steamed Crispy Duck Buns with Soy Honey BBQ Sauce

Crab Cakes with Honey Mustard Sauce

Saffron and Fontina Risotto Arancini

Vegetable Spring Rolls with Ponzu Soy Sauce

Spinach and Feta Spanakopita

Conch and Crab Fritters with Lime Cilantro Remoulade

Wild Mushroom Arancini

Mini Oxtail Empanada with Caribbean Crema





Dinner Salads

Roasted Baby Artichokes, Prosciutto Di Parma,
Caramel Poached Pears, Mache Salad,
White Truffle Port Wine Vinaigrette

Arugula, Toasted Almonds, Blueberries, Goat Cheese,
Balsamic Vinaigrette

Traditional Caesar Salad with Romaine Lettuce,
Shaved Parmesan Cheese, Crostini,
Beach House-made Caesar Dressing

Wedge Salad with Baby Iceberg Lettuce, Blue Cheese,
Smoked Bacon, Heirloom Tomatoes, Cucumbers,
Citrus Dressing

Dinner Entrées

Protein

Chicken

Atlantic Salmon

Seasonal Fresh Catch

New York Strip +11

Key West Pink Shrimp +15

Seared Diver Scallop +17

Filet Mignon +19

Flavor

Pesto

Creamy Mushroom Reduction

Lemon Caper Sauce

Red Wine Reduction

Citrus Glaze

Demi Glaze

Tomato Basil

Accompaniments

Lemon Risotto

Mushroom Herb Risotto

Goat Cheese Au Gratin Potatoes

Fingerling Potatoes

Roasted Mashed Potatoes

Truffle Macaroni & Cheese

Wild Rice

Couscous



Action Stations

Pasta Station

Spaghetti & Grandma Noni's
Meatballs

Gnocchi Shrimp Pesto

Homemade Garlic Bread

Paella

Saffron Rice with Chorizo, Sausage,
Chicken, Mussels, Shrimp, Clams

Caribbean Station

CAJA CHINA DISPLAY WITH -

Choice of Roasted Hen
or Suckling Pig

Pickled Cabbage Slaw

Moro Rice / Black Bean Rice

Sweet Plantain Wraps

Taco Bar

Churrasco Steak

Adobo Grilled Chicken

Flour & Corn Tortillas

Refried Beans

Street Corn

ASSORTED TOPPINGS

Guacamole, Pico de Gallo, Sour Cream,
Lettuce, Tomatoes, Queso Fresco



Charcuterie

International and Domestic

Meats and Cheeses

Assorted Tapenades

Assorted Nuts and Dried Fruit

Artisan Breads

Assorted Pita Breads

Traditional and Roasted Garlic

Hummus

Tzatziki

Marinated Olives

Grilled Vegetables

Seasonal Fruits & Jams

Carving Stations

CHOICE OF ONE

Prime Rib, Au Jus, Mustard,
Horseradish, Miniature Rolls

Roasted Pork Loin with
Peach Barbecue Sauce

Herb-Roasted Turkey, Sage Gravy,
Cranberry Relish

Roasted New York Strip, Bordelaise,
Mustard, Horseradish

Whole Roasted Pig with
Island Seasonings And Spices

Ribeye with Caramelized Cajun
Onions

Enhancements

Oyster Bar

East & West Coast Oyster,
House Mignonette & Pickled Pears,
Signature Granita

Offered as an additional charge at Market Price

Seafood Raw Bar

Chilled Shrimp, Florida Lobster,
Blue Point Oysters and Crab Legs

Offered as an additional charge at Market Price

Sushi Boat

90 Assorted Pieces – Sushi Rolls,
Ahi Tuna and Salmon Sashimi,
Soy Sauce, Pickled Ginger, Wasabi

Offered as an additional charge at Market Price



Rehearsal Dinner

Three-Course Plated Dinner - \$90 per person

The Ocean Buffet - \$155 per person

The Beach Barbeque Buffet - \$145 per person

Add 90-Minute Beer & Wine - \$26 per person

Get Ready

50-Minute Spa Treatment

\$150 per person, per selection

CHOICE OF:

Swedish Classic Express Massage

Hot Stone Renewal Treatment

Express Facial

Express Body Exfoliation



After Party

\$15 per person, per selection

Macaroni & Cheese Sacchetti with Truffled Mascarpone

Beef Sliders with Cheddar Cheese, Pickle,
Thousand Island Dressing

Specialty Flatbreads

Buffalo Chicken Tenders

Truffle French Fries

Nacho Bar

Beef Empanadas with Black Pepper Aioli

Chicken Wings

Poolside Departure

90-Minute Food & Beverage Service

\$65 per person

Fish Taco

Trio Sliders

French Fries

Beer & Wine

Included is a Complimentary 8-Hour Daytime
Poolside Cabana on the Day of the Event

Suitable for Parties of Maximum of 10 Persons



The Morning Gathering

Deluxe InterContinental

Assorted Danishes

Croissants

Muffins

Marmalades & Jams

Yogurt Parfaits

Assorted Sliced Fruit

Bagels & Lox

Juice

Coffee

\$45 PER PERSON

All American Breakfast

Scrambled Fresh Eggs

Bacon or Sausage

Breakfast Potatoes

Assorted Sliced Fruit

Selection of Breads

Marmalades & Jams

Juice

Coffee

\$55 PER PERSON

Our First Brunch

Customized Egg Station

Chicken & Waffles

Smoked Bacon

Avocado Toast

Assorted Sliders

Assorted Sliced Fruit

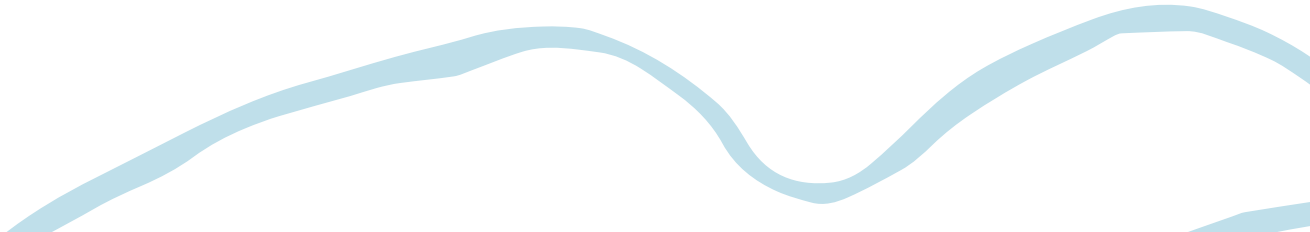
Selection of Breads

Marmalades & Jams

Juice

Coffee

\$65 PER PERSON

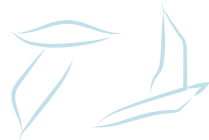




Beach House Fort Lauderdale, a Hilton Resort
is an all-suite resort featuring the largest
accommodations on Fort Lauderdale Beach.

With stunning ocean views, each suite offers
a private balcony, marble bathroom with a whirlpool
bath and separate walk-in shower, and
a residential style kitchen or kitchenette.

Our spacious suites allow you and your guests
more space to celebrate your wedding day.



Fees, Requirements & Policies

CEREMONY FEE

Our oceanfront ceremony venue fee is \$3,500 plus 26% operations charge and 7% sales tax. This fee includes your choice of white folding chairs or silver chiavari chairs for private use of space for 90-minutes.

RENTAL FEE

The resort's rental includes the following items and services for outdoor venue events - white garden chairs, labor to set up and tear down, standard hotel linens, napkins, glassware, flatware, silverware, dance floor and risers.

PRICING AND GUARANTEES

A 26% taxable operations charge and 7% sales tax will be added to all food, beverage, and venue fees. Prices are subject to change due to seasonality of fresh foods and market conditions. A guaranteed guest head count is required by 12:00pm, ten (10) days prior to your function date. This head count will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. This guarantee will apply to all food and beverage items. If the resort is not advised of a guaranteed count, the expected number of guests will become the guaranteed count. It is our policy that no outside food or beverage of any kind may be brought into the resort by clients or their attendees.

ADDITIONAL CHARGES

A chef attendant charge of \$225 per chef are valid for up to 90 minutes. One (1) chef is required for every fifty (50) guests when utilizing an action station.

Bartender fee of \$225 per bartender is required; based on one (1) bartender per fifty (50) guests is required. There will be a charge of \$125 per hour for each additional hour.

ORDINANCES

The sale and service of all alcoholic beverages is regulated by the Florida State Department of Alcoholic Beverage Control. No alcoholic beverages of any kind may be brought into the resort. Florida law requires that all alcohol sales will conclude at 1:30am in accordance with licensing. All entertainment for outdoor functions must end by 10:00pm. Fort Lauderdale is home to endangered sea turtles whose nesting season is March 1 - October 31. During these months, all outdoor lighting must only be amber per federal law and the Florida Marine Turtle Protection Act.

WEATHER

All outdoor event venues used for wedding ceremonies have a time limit of 90-minutes; and are weather protected with an indoor venue space should inclement weather conditions occur.

CHOICE OF ENTREE

If there is a price discrepancy between entrees, the highest price will prevail for all selections. Guarantee of attendance and the numerical breakdown/count for each entree are due 12:00pm on ten (10) business days prior to your event date.

To ensure the highest level of service, clients are required to provide place cards to identify entree selections.

WEDDING EVENT MANAGER

Your Wedding Event Manager will assist you with the details of your menu planning, room set-up, signage and other aspects of your wedding. The resort recommends the added services of a professional wedding planner to assist with all your needs including the essentials required on the day of your wedding.

DEPOSIT

An initial deposit along with a signed catering agreement is required to reserve space for your event. Additional deposits will be due prior to your event date. Full payment of the charges based on your estimated number of guests is due ten (10) days prior to your event. Payment must be made by credit card, bank certified check, or bank-to bank transfer.

MENU TASTING

The food and beverage minimum of \$10,000, exclusive of tax and service charge, is required for hosted menu tasting. Menu tastings are to be scheduled 60 to 180 days prior to the wedding date for a maximum of four (4) guests. Additional guests will be charged the “per person menu price”. All tastings will be scheduled on weekdays, Monday through Thursday at 2:00pm, based on availability. No menu tastings will be conducted over holidays or weekends. Tastings scheduled outside of our standard times must be approved by the executive chef and wedding event manager.

GUEST ACCOMMODATIONS

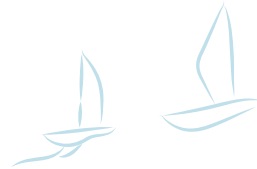
A block of guest accommodations may be set aside at a special rate for your wedding guests based upon availability and a minimum of nine (9) guestrooms. An agreement will be required to secure these accommodations. The wedding couple will be provided a complimentary oceanview suite for the night of their wedding based on a \$10,000 food and beverage minimum.



On this day, your journey starts, two souls entwined,
two loving hearts. With vows of trust, of joy, and care,
you step into a life to share. The sun may shine,
the clouds may roll, but love will be your guiding goal.

Through laughter bright and tear so few, together, there's
nothing you can't do. With every moment, love will grow,
like rivers merging, strong and slow.

Hand in hand, as years unfold, your story's one
of love untold. So here's to you, this cherished day,
may love light every step you take. Though all of life,
in every way, together, now and always stay.



We will make your
perfect day unforgettable



Email: FLLFS_Weddings@Hilton.com

Phone: +1-954-414-2611

[HiltonBeachHouse.com](https://www.HiltonBeachHouse.com)



@HiltonBeachHouse

Beach House Fort Lauderdale, a Hilton Resort
505 North Fort Lauderdale Beach Boulevard, Fort Lauderdale, Florida 33304