

# Wedding Celebrations



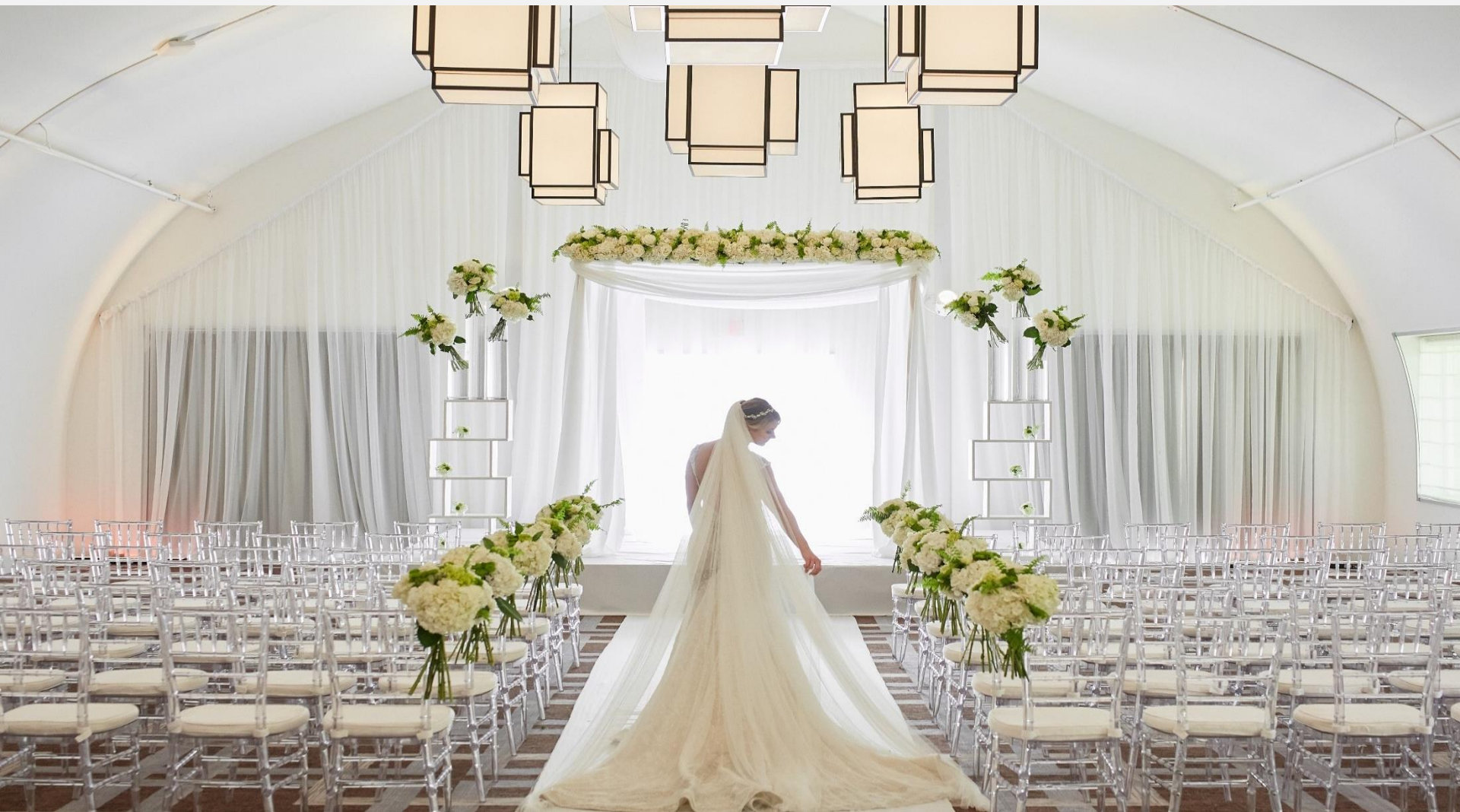


# CUE THE CONFETTI

Cheers to love, laughter and happily ever after.

*the knot*  
BEST OF  
WEDDINGS  
2020

# CEREMONY AND RECEPTION VENUES



## THE PAVILION

Ceremonies & Receptions up to 200 guests



# CEREMONY AND RECEPTION VENUES

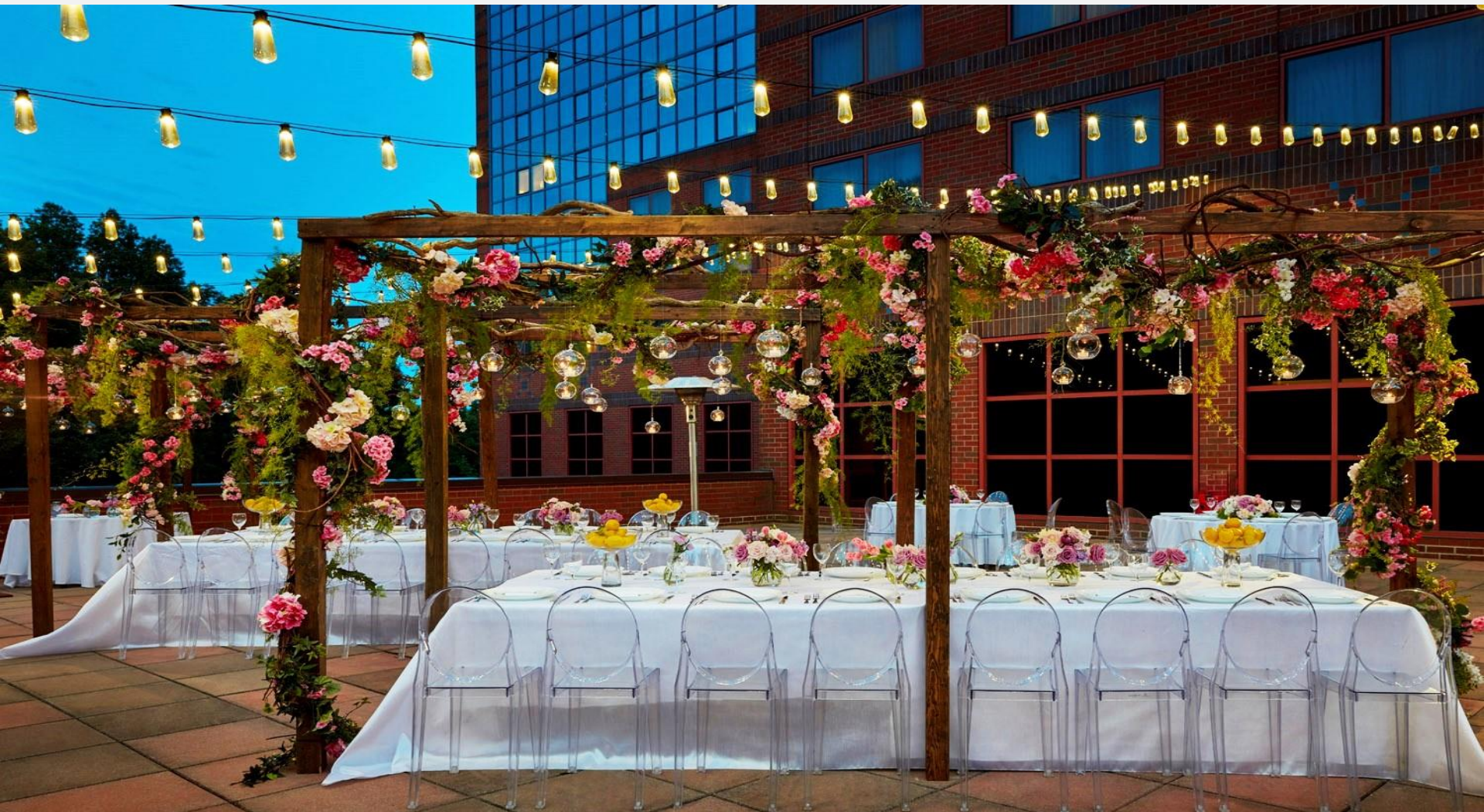


Andy Foster Photo

Andy Foster Photo



# CEREMONY AND RECEPTION VENUES



# WEDDING RECEPTION PACKAGES

## All Packages Include the following (exceptions may apply)

- Complimentary suite for the Bride and Groom on the night of the wedding
- Complimentary menu tasting for up to six guests.
- Special discounted room rate for overnight guests
- Earn Hilton Honor Points for a maximum of 100,000 points
- Complimentary self parking for your guests
- Customized and personalized menus
- Custom wedding cake by Palermo's Bakery
- Champagne toast and tableside wine service with dinner
- House banquet chairs
- Banquet tables to include 60" and 72" Rounds
- White floor length linen and napkins
- Elegant charger plate, fine china, crystal glassware and silverware
- House staging and dance floor
- Complimentary Bridal hospitality room during event
- Complimentary Coat check, if applicable
- Catering specialist to guide you through menu selections and plan the ballroom layout.

# SIGNATURE RECEPTION PACKAGE

## Cocktail Reception

Choice of Six Butler Passed Hors D'Oeuvres for One Hour  
Seasonal Whole and Hand-Cut Vegetables Display  
Domestic Cheese Display  
Choice of Two Reception Stations

## Dinner

Two-Course Plated Dinner; Salad and Choice of Two Entrees  
Custom Designed Wedding Cake by Palermo's Bakery  
Pedestal or Butler Passed Miniature Desserts  
Champagne Toast and Tableside Wine Service  
Five-Hour Signature Bar  
Coffee & Tea Service

\$165.00 per person

# PREMIUM RECEPTION PACKAGE

## Cocktail Reception

Choice of Eight Butler Passed Hors D'Oeuvres for One Hour

One Signature Cocktail Passed Upon Arrival

Choice of Three Displays

Choice of One Reception Station

Choice of One Enhanced Station

## Dinner

Two-Course Plated Dinner; Salad and Choice of Two Entrees or Duet

Custom Designed Wedding Cake by Palermo's Bakery

Pedestal or Butler Passed Miniature Desserts

Champagne Toast and Tableside Wine Service

Five-Hour Premium Bar

Coffee & Tea Service

\$195.00 per person



# BUTLER PASSED HORS D'OEUVRES

## Warmed

Gruyere and leek tart  
Pecan shrimp, spring onion remoulade  
Edamame & corn quesadilla, roasted pepper salsa  
Tomato bisque shooter, grilled cheese bite  
Peaches & brie puff, bourbon honey  
Chicken & waffle, maple-chipotle syrup  
Crispy asparagus & mushroom risotto bite, truffle cream  
BBQ pulled pork on cornbread  
Coney Island franks with mustard and sauerkraut  
Maryland crab cakes, tomato aioli

## Chilled

Vegetables & hummus, chili oil  
Sweet pea & ricotta crostini  
Aged sirloin and horseradish, pumpernickel ficelle  
Apricot chicken salad crepe  
Traditional shrimp cocktail  
Savory corn muffin, whipped parmesan  
Beet cured lox on blini

# COCKTAIL RECEPTION DISPLAYS

Premium package may select up to 3 of any reception displays

## Selection of Seasonal Whole and Hand Cut Vegetables

Served with sambal-ranch, creamy bleu cheese

## Domestic Cheese Display

Infused honey and seasonal preserves

Served with baguette and crostini

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## PREMIUM RECEPTION DISPLAYS

### Hummus Time

Classic hummus with garlic, olive oil, tahini, chickpeas and paprika served with grilled pitas, virgin oil, olive tapenade, fire charred pepper compote, pickled vegetable relish

### Mediterranean

Chili spiced olives, artichoke bruschetta, chickpea & kale salad, gorgonzola stuffed peppadews, olive oil fried almonds, pearl couscous salad with market vegetables, grana, padano, prosciutto

### Charcuterie

Assorted cured meats to include prosciutto, hot coppa, grana Padano, olives, pickled vegetables, grain mustard dressing, toasted nuts, seasonal jam, assorted crostini

### Bread & Butter

Artisanal style breads, lavash, rolls and loaves  
Seasonal sweet and savory butters  
Infused finishing salts, fresh cracked pepper

### Slider Nation

#### Select Two

BBQ rubbed beef, spicy mayo  
Fried chicken, cherry pepper jelly  
Vegetable patty, chipotle dressing  
accompanied by parmesan swirl fries, pickles, spicy ketchup, herb aioli

### Dips & Chips

Cheesy bacon/ spinach artichoke/ buffalo chicken with crisp corn tortillas and fry breads served warm



# RECEPTION STATIONS

Premium package may select any 1 of the reception stations and 1 enhanced station

## Fresh Mozzarella Table

Fresh made mozzarella with marinated and whole roasted seasonal tomatoes  
Basil pesto, roasted pepper pesto, olive tapenade  
Balsamic reduction, herbed white balsamic & aged red wine vinegars  
Roasted garlic oil, extra virgin olive oil  
Citrus salt, coarse sea salt  
Focaccia & semolina breads

## Al Dente

### Select Two

Five cheese tortellini, braised eggplant ragout, toasted pine nut  
Cavatelli, broccoli, sausage, garlic, chilies  
Pipette, artichoke, sun-dried tomato, olive, pesto Genovese  
Gemelli carbonara, bacon, pea medley, parmesan  
Asparagus risotto, crushed heirloom tomato, lemon crema

## Taqueria

### Select One

Chipotle marinated white fish, shaved cabbage slaw, cilantro-lime crema  
Grilled beef short ribs, pickled red onion, cotija, cilantro  
Pineapple braised pork, chilies, diced white onion  
Spice rubbed cauliflower, chimichurri, pepper salsa  
Served with corn tortilla chips, Pico de Gallo, guacamole cracked pepper

## Carnivore

### Select One

Steamship of beef, English mustard, mini onion rolls (100 person minimum)  
Agave mustard glazed salmon, tarragon mayo, pumpernickel  
Ginger-lemongrass marinated whole chicken, steamed jasmine rice, coconut nage  
Garlic & rosemary scented leg of lamb, spiced yogurt sauce, lemon flatbread

## Chinese Take Out

### Select Two

Sweet & sour chicken  
Stir fry beef & asparagus  
Salt & pepper shrimp  
Spicy vegetable pot sticker, sesame-soy dipping sauce  
Served with steamed ginger rice

Chef Attendants for Live Action Stations to be charged at \$250.00 each plus NJ sales tax

\*All packages are subject to a taxable 25% service charge and 6.625% NJ sales tax.

# RECEPTION STATIONS

## Bacon Bonanza

Premium thick cut slab bacon on skewers  
customize with cracked pepper trio, BBQ Rub,  
maple-bourbon glaze, onion jam, IPA cheddar  
sauce, scallion dressing

## New York Deli

Corned beef and swiss on rye  
Hoagie special with ham, turkey, salami, provolone  
Red cabbage slaw, kettle chips, assorted pickles

## Flatbread Station

Homemade flatbread with the selection of two:  
Ricotta, honey, sea salt  
Pulled pork, cole slaw  
Shredded short rib, crispy shallots  
Prosciutto, seasonal marmalade, arugula  
Eggplant parmigiana

## Biergarten

Grilled bratwurst sliders, spicy mustard on potato roll  
Pretzel bites, cheddar-beer sauce  
\*Customize your taps with up to three seasonal  
craft beers (+\$17.00 per person)

## Lox Display

Shaved Bermuda onion  
Vine-ripened tomato, capers  
Lemon-chive aioli, hard boiled eggs  
Pumpernickel and rye triangles

## Smokehouse

Beef brisket with vinegar mop sauce  
Pulled pork, mac n' cheese  
Jalapeno cheddar cornbread

# ENHANCED STATIONS

## Steakhouse Station

Carved beef tenderloin, au jus  
Creamed spinach  
Potato wedge  
Crispy shallot  
(Chef Attendant at \$250.00 each plus NJ sales tax)  
\$30.00 per person

## Sushi Bar

Assorted maki and special rolls to include:  
Spicy tuna, salmon avocado, shrimp  
tempura, crab, vegetable,  
wasabi, soy sauce, pickle ginger  
All rolls made with white, brown or black rice  
(Sushi Chef at \$300 each plus NJ sales tax)  
\$33.00 per person

## Seafood Display

Jumbo shrimp cocktail  
Seasonal preparation of chilled  
shrimp and East Coast oysters  
Cocktail sauce and remoulade  
Citrus wedges and hot sauces  
\$35.00 per person  
Premium Package \$5.00 per person





# RECEPTION PLATED DINNER

## First Course

Select One

Seasonal soup selection

Baby lettuce, shaved fennel, falafel crouton, citrus vinaigrette

Caesar, petite romaine, garlic crostini, shaved parmesan

Burrata salad, seasonal tomato, herb salad, saba \$5pp supplemental

Roasted chickpeas, marinated feta, baby kale, black olive vinaigrette

Seasonal stone fruit, marcona almond, young arugula, champagne dressing

Quinoa salad, seasonal vegetable, avocado, lemon oil

## Entrée

Select Two for your Tableside Selection or Duet Presentation

Atlantic salmon, tomato-caper relish, herb oil

Seasonal whitefish, bouillabaisse broth, pea tendrils

Creole chicken breast, seasonal slaw, red pepper coulis

Beef tender, horseradish-quinoa topping, Barolo reduction

Braised short rib of beef, bourbon BBQ glaze

American lamb chops, rosemary, fig balsamic reduction- \$15 per person

All Entrees Paired with Complimenting Starch Selection and Seasonal Vegetables

Additional entrée selection \$15 Each

Additional course \$10-\$15 per person

# SWEETS & TREATS

Desserts with Additional Enhancements

## Traditional Wedding Cake

Provided by Palermo's Bakery

## Pedestal or Butler Passed Miniature Desserts

Banana cream pie, crème brulee

Ice cream cones, fruit tarts

Milk and chocolate chip cookie shooter

Seasonal fudge, cheesecake pops

Freshly brewed coffee, decaffeinated coffee and tea service

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## Pizelle Station

Made to order Italian waffle cookies

Classic and chocolate

Garnish with the following: dark chocolate  
sauce, cannoli filling, coffee icing,

marshmallow fluff, chocolate hazelnut spread

\$14.00 per person

## French Crepes

Prewrapped; Select Two

Nutella and banana, whipped cream

Crème anglaise & seasonal berries, chocolate syrup

Ham and Brie

Scrambled eggs, bacon, spinach

\$14.00 per person

## Boardwalk Sweets

A chef to make fresh waffles topped with  
vanilla ice cream. To complete the  
experience: caramel-nut corn, kettle corn,  
fried Oreos, salt water taffy and funnel cake

Uniformed attendant required \$250

\$21.00 per person

## Viennese Table

A selection of assorted desserts to include:

Seasonal cakes and pies, cheesecake  
squares, pecan bars, mousse tarts, French  
petit fours, mini Italian pastries, fresh baked  
cookies and seasonal sliced fruit

\$23.00 per person





# FAREWELL EXPERIENCE

The Perfect Midnight Snack – 30 Minute Stations

## Tailgate

Miniature Jersey dogs  
Warm soft pretzels, spicy mustard sauce  
Barbecue brisket sliders  
Served with Root Beers and Cream Soda  
\$20.00 Per Person

## Mexican Fiesta

Chicken and cheese empanadas  
Vegetarian quesadillas and tortilla chips  
Roasted tomato salsa and fresh guacamole  
Mexican lime soda  
\$19.00 per person  
  
Add pitchers of Margaritas  
\$7.00 per person

## To Go Sammies

Select One  
Station Attendant to Assemble:  
Spicy Bird: Fried chicken, hot sauce, slaw on sweet bun  
Jersey Dinner: Taylor ham, egg, cheese on Kaiser roll  
The Wrapper: Grilled turkey b.l.t, avocado aioli, honey wheat wrap  
Served with mini vanilla milk shakes and crinkle-cut fries  
\$14.00 per person

## Crave Our Empanadas

Select One  
Chicken Parmesan  
Spinach & Feta  
Apple Caramel  
Chocolate Marshmallow  
\$7.00 per person

# SIP & CELEBRATE

## Signature Bar

Absolut Vodka  
Tanqueray Gin  
Bacardi Superior Rum  
1800 Silver Tequila  
Jack Daniel's Bourbon  
Bulleit Rye Whiskey  
Dewar's 12 Year Scotch  
Noilly Prat Vermouth  
DeKuyper Cordials

## Beer

Bud Light  
Corona Extra  
Miller Light  
Sam Adams Boston  
Stella Artois  
Blue Moon

## Wine

Columbia Crest Cabernet Sauvignon  
Columbia Crest Chardonnay  
Riondo, Prosecco Italy

## Premium Bar

Tito's Vodka  
Hendrick's Gin  
Ron Zacapa Rum  
Casamigos Blanco Tequila  
Knob Creek Bourbon  
Jameson Whiskey  
Glenmorangie 10 Year Scotch  
Noilly Prat Vermouth  
DeKuyper Cordials

## Beer

Bud Light  
Corona Extra  
Miller Light  
Stella Artois  
Blue Moon  
Local/Seasonal IPA

## Wine

Wente Cabernet Sauvignon  
Wente Chardonnay  
Chandon Brut

# ACCOMPANIMENTS

## **Children's Meals**

\$55.00 per child ages 3-11

## **Vendor Meals**

\$65.00 per vendor

## **Ceremony**

When a ceremony is hosted at the hotel, there is a flat fee of \$2,000.  
One complimentary handheld wired microphone with sound system for the ceremony  
(Additional wireless microphones - \$185 each)

## **Power Requirements**

Most Bands and DJs require a power drop box to run their equipment – cost is \$300 per box

## **Wedding Reception Extension**

Keep the party going!  
\$12.00 per guest, per half hour based on guarantee minimum



# ADDITIONAL DETAILS

## **Food and Beverage Minimums**

Please consult with your Catering Manager for your food and beverage minimum. Price is dictated by the following criteria: date, time, season, and food and beverage selection.

## **Administrative Fee and Taxes**

All pricing excludes 6.625% NJ sales tax and 25% service fee (15.5% gratuity, 9.5% administrative fee.)

## **Seating**

Banquet seating will be at round tables which can hold up to 12 guests.

Special seating diagrams with numbered tables are provided by the Catering Department.

## **Menus**

Menus are subject to change based on seasonal and local availability.

We will personalize a menu to ensure complete satisfaction.

We are able to accommodate any vegetarian or special dietary requests.

## **Upgrade Your Linens, Chairs, Up Lighting Package**

Based upon selection with your Catering Manager.

## **Deposit/Payment Requirements & Guarantees**

The hotel requires a 25% non-refundable deposit at the time of booking. A deposit schedule will be set forth in your contract in order to reach full pre-payment in advance of the wedding. A final guarantee of attendance is required by 12:00 noon, (3) business days prior to scheduled event, at this time the guarantee may not be reduced.

\*All major credit cards are accepted with no fees.



# WEDDING WEEKEND ENHANCEMENTS



# DAY AFTER BREAKFAST

## Wake Me Up Continental

Seasonal Infused Water  
Orange & Cranberry Juices

Market Fruits  
Artisan Bagels with cream cheese, sweet butter,  
preserves

Seasonal Breakfast Breads

Coffee and Tea Service  
\$32.00 per person

## Standard Breakfast Buffet

Chilled Orange, Apple, and Cranberry Juices  
Fruits of the Season

Assortment of Fresh Bagels  
Butter, Seasonal Preserves, Cream Cheese  
Seasonal Muffins and Breakfast Breads

Assorted Probiotic and Greek Yogurts  
Assorted Cold Breakfast Cereals

Farm Fresh Scrambled Eggs, Fresh Herbs  
Roasted Potato Wedge

Select Two:  
Crisp Bacon, Pork Sausage,  
Turkey Bacon, Turkey Sausage, or Veggie Patty

Coffee and Tea Service  
\$45.00 per person

## Ultimate Breakfast Buffet

Chilled Orange, Apple, and Cranberry Juices  
Fruits of the Season

Assortment of Fresh Bagels  
Butter, Seasonal Preserves, Cream Cheese  
Seasonal Muffins and Cinnamon Buns

Assorted Probiotic and Greek Yogurts  
Assorted Cold Breakfast Cereals

Farm Fresh Scrambled Eggs, Fresh Herbs  
Roasted Potato Wedge

Select One:  
Crisp Bacon, Pork Sausage,  
Turkey Bacon, Turkey Sausage, or Veggie Patty

Select One:  
Buttermilk Pancakes, Belgian Waffles, or Brioche French Toast  
Served with Fresh Fruit Compote, Whipped Cream  
Warm Maple Syrup and Sweet Butter

### Omelet Station

Fresh Country Egg Omelets made to order:  
Sweet Pepper, Onion, Baby Spinach, Diced Tomato,  
Hot Cherry Peppers, Cremini Mushrooms, Smoked Ham,  
Chopped Bacon, Shredded Cheddar, Swiss and Feta Cheeses  
(Egg Whites and Egg Beaters available)

\* Chef required at \$250.00

Coffee and Tea Service  
\$67.00 per person



**Hilton**  
SHORT HILLS

\*All packages are subject to a taxable 25% service charge and 6.625% NJ sales tax. Menus are subject to change based on seasonal availability.

# BREAKFAST ENHANCEMENTS

## Smoothie

Select Two

Apple, Kale, Agave, Cucumber,  
Banana, Peanut Butter, Cocoa Powder  
Seasonal Berry, Spinach, Orange Juice  
Mango, Pineapple, Ginger

All prepared with Low Fat Greek Yogurt  
\$11.00 per person

## On The Wall

Select One

New York Style Bagels with plain/seasonal cream cheese,  
sweet butter/seasonal butter  
Seasonal Cake Donuts to include chocolate, vanilla, and red velvet  
Bavarian Style Pretzels with spicy mustard,  
cheddar-beer dip, bourbon caramel  
\$10.00 per person

## To Go Sammies

Select One

Classic: Egg White, Roasted Tomato, White Cheddar, Spinach Wrap  
Jersey Diner: Taylor ham, egg, cheese, on a Kaiser Roll  
The Wrapper: grilled turkey b.l.t. avocado, aioli, honey wheat wrap  
\$12.00 per person

## Locally Smoked Atlantic Salmon

Shaved Bermuda Onion, Vine-Ripened Tomato  
Caper, Egg White and Yolk, Bagel Crisp  
\$22.00 per person

## Oatmeal

Steel Cut Irish Oatmeal with Brown Sugar, Honey  
Dried Cranberry, Toasted Almond and Granola  
\$12.00 per person

## Traditional Benedict (GF)

Poached Egg, Canadian Bacon, Hollandaise  
\$14.00 per person

## Crave Our Empanadas

Select One

Chicken Parmesan / Spinach & Feta  
Apple Caramel / Chocolate Marshmallow  
\$7.00 per person

## French Crepes

Prewrapped; Select Two

Nutella and banana, whipped cream  
Crème anglaise & seasonal berries, chocolate  
syrup  
Ham and Brie  
Scrambled eggs, bacon, spinach  
\$16.00 per person



# WEDDING DAY SNACKS

Ordered by your Food & Beverage Manager (973) 912-4786

## Rise & Shine

Platters serve up to 8 guests

Bagels served with cream cheese, butter and fruit preserves \$48 per platter

Smoked salmon with beefsteak tomato, shaved red onion, caper, hard-boiled egg,  
cream cheese; served with assorted bagels \$120 per platter

Seasonal fruit assortment of fruit and berries (based on availability); served with granola,  
low fat Greek yogurt, honey-lime yogurt dip \$48 per platter

Continental platter of assorted bagels with cream cheese, fruit preserves and butter,  
croissant, Danish and muffin, fresh fruit with honey-lime yogurt dip \$120 per platter

## Sandwich Thyme

Platters serve up to 8 guests- select 3 types for \$96 per platter

Roasted chicken salad with apple-mustard dressing,  
hearty greens, dried cranberries, brioche

BLT with oven dried tomato, leaf lettuce, jalapeno mayo, multigrain toast

Hand carved turkey with avocado, chipotle-orange jam, pretzel roll

Classic tuna salad with cucumber, peppadew, field greens, baguette

Grilled eggplant with young arugula, roasted pepper, ricotta spread, focaccia

## Salad Shoppe

Platters serve up to 8 guests- add chicken \$40 / shrimp \$65

Tossed cobb with iceberg, young spinach, radicchio, cucumber, grape tomato, avocado, peppadew,  
hard-boiled egg, bacon, gorgonzola, white balsamic vinaigrette \$56 per platter

Caesar with romaine heart, kale, garlic croutons, parmesan, cracked pepper \$48 per platter

Filed greens with cucumber, tomato, shaved fennel, balsamic dressing \$40 per platter



# WEDDING DAY SNACKS

## Sweet Tooth

Assorted cookies \$4 each

Assorted brownie squares \$3 each

Cupcakes available flavors: chocolate, vanilla, red velvet \$4 each

## Lite Bites

Platters serve up to 8 guests

Parmesan potato chips with spicy ranch dip \$48 per platter

Hummus & flatbread with peppadew, cucumber \$56 per platter

Tortilla chips with salsa, guacamole \$40 per platter

## Sides

Seasonal coleslaw

Pasta salad

Potato salad

Fruit salad

\$32 per platter

## Crudités

Seasonal vegetables, buttermilk and  
blue cheese dressing \$48 per platter

All wedding day snacks must be arranged in advance and will be delivered to your guestroom suite.

# PREFERRED PROFESSIONALS

VENDOR	NAME	WEBSITE	PHONE	EMAIL	ADDRESS
Photography	Robert Wagner Photography	<a href="http://www.rwagnerphotography.com">www.rwagnerphotography.com</a>	917-971-3012	<a href="mailto:info@rwagnerphotography.com">info@rwagnerphotography.com</a>	New York, NY
	Jeff Tisman Photography	<a href="http://www.jefftismanphotography.com">www.jefftismanphotography.com</a>	732-940-5602	<a href="mailto:tismanphoto@gmail.com">tismanphoto@gmail.com</a>	New Paltz, NY
Bands/DJs	Total Entertainment	<a href="http://www.totalentertainment.com">www.totalentertainment.com</a>	201-410-5680		Hackensack, NJ
	Hank Lane	<a href="http://www.hanklane.com">www.hanklane.com</a>	888-508-0555	<a href="mailto:info@hanklane.com">info@hanklane.com</a>	Livingston, NJ
	On the Move	<a href="http://www.onthemove.com">www.onthemove.com</a>	212-229-1009		New York, NY
	POSH DJs	<a href="http://www.poshdjs.com">www.poshdjs.com</a>	855-767-4368	<a href="mailto:info@poshdjs.com">info@poshdjs.com</a>	Cranford, NJ
	Eclipse Events	<a href="http://www.eclipseevents.com">www.eclipseevents.com</a>	908-766-8900	<a href="mailto:sales@eclipseevents.com">sales@eclipseevents.com</a>	Cranford, NJ
	Xplosive Entertainment	<a href="http://www.XEvents.com">www.XEvents.com</a>	732-866-1620	<a href="mailto:MichaelL@XEvents.com">MichaelL@XEvents.com</a>	Manalapan NJ
Florists	Visions	<a href="http://www.visions-decor.com">www.visions-decor.com</a>	201-833-1300	<a href="mailto:sora@visions-decor.com">sora@visions-decor.com</a>	Closter, NJ
	Mitch Kolby Events	<a href="http://www.kceventdesign.com">www.kceventdesign.com</a>	201-281-0458	<a href="mailto:info@mitchkolbyevents.com">info@mitchkolbyevents.com</a>	Paramus, NJ
	Adam Leffel Productions	<a href="http://www.adamleffelproductions.com">www.adamleffelproductions.com</a>	201-487-1300	<a href="mailto:info@adamleffelproductions.com">info@adamleffelproductions.com</a>	Hackensack, NJ
	Jardinière Fine Flowers	<a href="http://www.jfineflowers.com">www.jfineflowers.com</a>	908-781-5600	<a href="mailto:mike@jfineflowers.com">mike@jfineflowers.com</a>	Bedminster, NJ
Décor/ Furniture	Lounge It Up	<a href="http://www.loungeitup.com">www.loungeitup.com</a>	973-616-7818	<a href="mailto:info@loungeitup.com">info@loungeitup.com</a>	Fairfield, NJ
	Extraordinary Productions	<a href="http://www.extraordinaryproductionsnj.com">www.extraordinaryproductionsnj.com</a>	973-467-1637	<a href="mailto:Phyllis@extraordinaryproductionsnj.com">Phyllis@extraordinaryproductionsnj.com</a>	Union, NJ
Wedding Planners	Vision Event Co.	<a href="http://www.visioneventco.com">www.visioneventco.com</a>	646-854-5339	<a href="mailto:info@visioneventco.com">info@visioneventco.com</a>	New York, NY
	Gilded Lily Events	<a href="http://www.gildedlilyevents.com">www.gildedlilyevents.com</a>	973-977-1004	<a href="mailto:hello@gildedlilyevents.com">hello@gildedlilyevents.com</a>	Middletown, NJ
	Peony Events	<a href="http://www.peonyeventsco.com">www.peonyeventsco.com</a>	973-590-2046	<a href="mailto:info@peonyeventsco.com">info@peonyeventsco.com</a>	Morristown, NJ
	Smiling Through Chaos	<a href="http://www.smilingthroughchaos.com">www.smilingthroughchaos.com</a>	845-264-5575	<a href="mailto:Amanda@smilingthroughchaos.com">Amanda@smilingthroughchaos.com</a>	Scotch Plains, NJ
Hair/Makeup	House of Luciano	<a href="http://www.houseofluciano.com">www.houseofluciano.com</a>	973-879-7324	<a href="mailto:Kristin@houseofluciano.com">Kristin@houseofluciano.com</a>	Morristown, NJ
	Skin Bar and Paint	<a href="http://www.skinbarandpaint.com">www.skinbarandpaint.com</a>	973-785-0500		Pine Brook, NJ
	Dolce Salon & Spa	<a href="http://dolcemillburn.com">http://dolcemillburn.com</a>	973-376-5878		Millburn, NJ

# YOUR WEDDING, YOUR WAY

Creating unique and personable experiences for each of our guests is our mission. Your vision and needs are where we start personalizing your one of a kind experience. From the moment you drive up to our porte-cochere, your VIP experience begins with a warm welcome and continues on with our team anticipating and acting on your every need and request throughout.

Just focus on the vows and we'll handle the rest...

When hosting your wedding at Hilton Short Hills, you can have every element of your wedding weekend coordinated by our Wedding Specialists under the same roof, making it a seamless and memorable experience. Begin weekend celebrations with your rehearsal dinner in our intimate Madison Room. The next morning, start your breakfast and wedding day preparations in your own Luxury Suite with your Wedding Party. We will then arrange your first look on our marble spiral staircase leading up to your Rooftop Ceremony. Afterwards, celebrate your nuptials in the Grand Ballroom with your guests. Enjoy a delectable menu carefully designed by our culinary team with your vision and expectations in mind. Dance the night away, and just when you think it comes to an end, you can continue the excitement with an after party at the Retreat Lounge. When you are ready to get some rest, take the elevator right up to your room. We will welcome you and your guests the next morning with your post-wedding brunch.

Hilton Short Hills is committed to providing you with the utmost care and attention at every step. Let us create a wedding experience that will elevate your expectations forever!

