



Hilton

AVENTURA MIAMI



AWARD-WINNING
DESTINATION
WEDDING VENUE

WELCOME CELEBRATIONS | BRIDAL
SHOWERS | CEREMONY | RECEPTION

We are pleased to offer the opportunity to host a seated banquet for up to 500 guests in our elegantly appointed ballroom.



2025-2026 SEASON

**ACT NOW! BOOK WITH US TODAY
AND UNLOCK AN EXCLUSIVE
PROMOTIONAL OFFER JUST FOR
YOU! DON'T MISS THIS LIMITED-
TIME OPPORTUNITY TO MAKE
YOUR DREAM WEDDING A
REALITY!**

2885 NE 191st Street Aventura FL, 33180
dnsantos@hiltonaventura.com 786-445-0542

SERVICES INCLUDED

DEDICATED COCKTAIL HOUR, CEREMONY, AND RECEPTION SPACE
60" ROUND BANQUET TABLES, IVORY BANQUET CHAIRS
WHITE DANCE FLOOR AND STAGING
FLOOR LENGTH IVORY LINEN AND NAPKINS
AXUALRY TABLES WITH LINEN
CHAMPAGNE TOAST
CAKE CUTTING AND SERVING SERVICE
WEDDING SUITE FOR THE NIGHT OF THE WEDDING
COURTESY WEDDING BLOCK FOR FAMILY AND FRIENDS
MENU TASTING FOR TWO, ADDITIONAL \$50 EACH PERSON

PROMO CONCESSIONS

EXCLUSIVE WEDDING RECEPTION PRICING
WELCOME AMENITY UPON ARRIVAL FOR BRIDE & GROOM
DEDICATED SPACE FOR THE GROOM OR BRIDE TO GET READY IN
DISCOUNT ON BRIDAL SHOWER 90 DAYS OUT FROM WEDDING DATE
DEDICATED WELCOME FAMILY SPACE OR DINNER REHEARSAL SPACE
DOUBLE HILTON HONORS POINTS
UPGRADED LINEN WITH GOLD OR PLATINUM LEVELS
WAIVED CEREMONY AND RECEPTION FEE
ONE ADDITIONAL HOUR ADDED TO SILVER AND/OR GOLD
30% OFF AV MEDIA IN-HOUSE A/V

SILVER

4-HOUR RECEPTION

\$125 PER PERSON

PLATED DINNER

- TWO PASS HORS D'OEUVRES
- CHAMPAGNE TOAST DURING DINNER
- DELUXE OPEN BAR SERVICE
- PLATED DINNER WITH SALAD

GOLD

4-HOUR RECEPTION

\$155 PER PERSON

PLATED DINNER with Two Entree's

- THREE PASS HORS D'OEUVRES
- CHAMPAGNE TOAST DURING DINNER
- PREMIUM OPEN BAR SERVICE
- PLATED DINNER WITH SALAD
- TABLE WINE SERVICE

PLATINUM

5-HOUR RECEPTION

\$175 PER PERSON

PLATED DINNER with STATION (1)

- FOUR PASS HORS D'OEUVRES
- CHAMPAGNE TOAST DURING DINNER
- PREMIUM OPEN BAR SERVICE
- PLATED DINNER WITH SALAD
- TABLE WINE SERVICE

HOT

PETITE CRAB CAKES

Spicy Remoulade

GRILLED BEEF SKEWER/CHIMICHURRI

Sirloin Skewers Paired with Chimichurri Sauce

CHORIZO EMPANADA

Cilantro Crema

CRISPY VEGETABLE SPRING ROLL

Ponzu Sauce

MUSHROOM ARANCINI

Rustic Tomato

COLD

AHI TUNA TARTARE

Served in Mini Cones with Sriracha Aioli

FLORIDA SHRIMP SHOOTER

Shrimp served with Charred Tomato Cocktail Sauce

RED SNAPPER CRUDO

Tostada with Relish CEVICHE CLASSIC SHOOTER

PROSCIUTTO & MANCHEGO BROCHETTE



SALADS

CHOOSE ONE

CESAR SALAD

Romaine Lettuce, Parmesan Cheese. Croutons. Caesar Dressing

CAPRESE

Baby Tomatoes, Mozzarella Cheese Balls. Arugula. Balsamic Reduction

GREEK SALAD

Tomatoes, Onions, Cucumbers, Olives, Bell Peppers, Feta Cheese, Greek Vinaigrette

FARM SALAD

Mixed Greens, Cherry Tomatoes, Cucumbers, Feta Cheese

PLATED ENTRÉES

CHOOSE UP TO TWO (GOLD OR PLATINUM)

ADOBO CHICKEN BREAST

Featuring a 6 oz Chicken Breast with Demi-Glace Sauce, Arroz Verde, Roasted Tomato, and Pencil Beans

PAN-SEARED SALMON WITH BURST TOMATO SAUCE

Salmon, served with Golden Mashed Potatoes, Tomato Stew Sauce, Broccolini

PORCINI DUSTED FILET MIGNON* \$7.00 SILVER UPGRADE

A 6 oz Filet paired with Coffee Demi-Glace, Parsnip Puree, Grilled Oyster Mushrooms, and Asparagus

PANKA CHICKEN ROAST

Aji Panko Marinate & Roasted Chicken Breast, Sweet Potato, Maitake Mushrooms

SEARED GROUPEL FLORIDA

Tomato & Olive, Florida Grouper, Glazed Brussels Sprouts, Fingerling Potato, Beurre Blanc

PORK LOIN

Pork Loin Chop, Sweet Potato, Crispy Sprouts, Citrus Sauce

VEGETARIAN OPTION MUSHROOM RAVIOLI

Parmesan Cream Cheese



ALL PRICES ARE PER GUEST UNLESS OTHERWISE INDICATED, AND MENU PRICES AND TAXES ARE SUBJECT TO CHANGE WITHOUT NOTICE. PRICES ARE EXCLUSIVE OF THE 26% SERVICE CHARGE AND 9% TAX. CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, PULTRY, SHELLFISH, OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES

REHEARSAL
DINNER @ GALA



ENHACEMENTS
STATIONS/DISPLAYS
PER PERSON
ATTENDED FEE OF \$195
ADD FOR AN AFTER NIGHT OR AFTER PARTY

ANTIPASTO DISPLAY \$20
A Curated Selection of Italian Meats, Cheeses, and Marinated Vegetables, served with Toasted Bread.

RUSTIC PIZZA STATION \$13
Guests can choose from Three Toppings: Cheese, Pepperoni, and Veggie

SLIDER STATION \$15
Offers Two Types of Mini Sliders: Angus Beef 2 oz and Buffalo Chicken Tender (allowance of 3 pieces per person)

MEDITERRANEAN \$18
Hummus. Tzatziki. Mix Olives, Zucchini. Squash. Marinated Mushrooms. Bell Peppers. Pita Bread

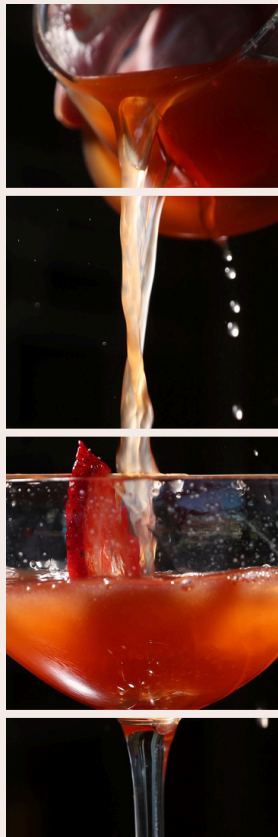
STREET TACOS \$16
Carne Asada, Grilled Chicken. Pico Gallo, Guacamole, and Onions. Cilantro. Mexican Crema. Shredded Cheese, Flour Tortillas, or Corn Tortillas



PREMIUM BAR BRANDS

Titos Vodka
Grey Goose Vodka,
Tanqueray 10 Gin,
Diplomatico Rum,
Bacardi 8-Year Rum
Don Julio Tequila
Maker's Mark
Bourbon, Glenlivet 12
Year
Johnnie Walker Black
Scotch

House Wines:
Cabernet Sauvignon.
Pinot Noir.
Chardonnay,
Sauvignon Blanc &
Prosecco
Beer Selection of
Imported, Domestic,
Local Florida Beer,
Assorted Coke
Products
Sparkling & Bottled
Waters
Tea and Coffee
Service



DELUXE BAR BRANDS

Titos Vodka
Bluecoat Gin
Bacardi Superior
Rum
Lunazul Tequila
Jim Beam Bourbon
Dewar's White
Label Scotch

House Wines:
Cabernet
Sauvignon. Pinot
Noir. Chardonnay.
Sauvignon Blanc &
Prosecco
Beer Selection of
Imported.
Domestic. Local
Florida Beer
Assorted Coke
Products
Sparkling & Bottled
Waters
Tea and Coffee
Service

WELCOME FAMILY AND
FRIENDS POOL SIDE



Ceremony Fee
\$1,500
Reception Fee
\$1,500
Peak Season



Ceremony Fee
\$1,000
Reception Fee
\$1,000
Off Peak Season
(June-September)



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